STUDIO CITY
12851 Riverside Drive
Studio City, CA 91607

WEST HOLLYWOOD
8401 Santa Monica Boulevard
West Hollywood, CA 90069

WWW.HUGOSRESTAURANT.COM

BREAKFAST

Toast upon request: White, Wheat or English Muffin.

We use organic veg-fed eggs. Exchange organic tofu for eggs no charge. Eggs cooked in butter. Olive oil upon request.

Substitute organic egg whites for $2.00 or wrap your breakfast in a burrito for $1.50

SERVED ALL DAY

★ CHILAQUILES (v) (vt) gf

Eggs scrambled with corn tortillas, turkey sausage, slightly spicy roasted tomato chipotle sauce & onions. Served with side of sour cream and choice of potatoes, turmeric rice[n], or fruit. 15.00

BREAKFAST SALAD (v) vt gf n

Turmeric rice[n] scrambled with egg whites, almonds, currants, spinach, mixed mushrooms, ginger, garlic, and organic tamari sauce on organic mixed lettuce tossed with balsamic vinaigrette. 14.50

DESAYUNO FUERTE (v) vt gf

Two poached eggs over potato pancakes with sautéed spinach, garlic, onions, tomato and shredded parmesan cheese. 15.00

★ PROTEIN SCRAMBLE gf

Egg whites scrambled with diced grilled chicken breast, mixed mushrooms, asparagus, broccoli, fresh herbs, garlic and onion. Served with potatoes, turmeric rice[n], or fruit. 15.00

PAPA'S EGGS gf

Eggs scrambled with bacon, turkey sausage, scallions, garlic and parsley. Served with potatoes, turmeric rice[n], or fruit. 14.00

PASTA PAPA (gf)

Fresh pasta scrambled with eggs, garlic, parsley, parmesan cheese, Hugo's special seasoning plus bacon, turkey sausage & scallions. 15.00

★ PASTA MAMA (v) vt (gf)

Fresh pasta scrambled with eggs, garlic, parsley, parmesan cheese and Hugo's special seasoning. 14.00

★ CHIPOTLE SCRAMBLE (vt) gf

Eggs scrambled with diced grilled chicken breast, peppers, onions, scallions, mozzarella cheese, cheddar cheese and slightly spicy honey-chipotle sauce over corn tortillas, topped with sour cream. Served with potatoes, turmeric rice[n], or fruit. 15.00

HERBED OMELETTE (v) vt gf

Egg whites and herbs with roasted peppers, mushrooms, spinach and tomato. Served with potatoes, turmeric rice[n] or fruit. 14.00

EGGS ANY STYLE (vt) gf

Served with potatoes, turmeric rice[n], or fruit. 11.00

Add a Pancake or Swirl for $2 extra until 4pm

With Bacon or Turkey Sausage 14.50
With Natural Chicken Breast 15.50
With Turkey or Veggie Patty 16.25
With Beef Patty 16.50
With 5 oz Flank Steak 18.50

CREATE YOUR OWN OMELETTE OR SCRAMBLE (v) (vt) gf

Create your own, any way you like it. Served with potatoes, turmeric rice[n], or fruit. Choose up to 4 items.
Extra choices $1 each. 15.00

Pork or Turkey Bacon	Broccoli
Veggie Bacon	Garlic
Turkey Sausage	Jalapenos
Cheddar	Mushrooms
Mozzarella	Onions
Goat Cheese	Red or Green Peppers
Vegan Mozzarella	Scallions
Pico de Gallo	Spinach
Avocado	Tomato

SERVED UNTIL 4PM

★ GO GREEN FRITTATA (v) vt gf

This wonderful breakfast full of protein, minerals, and iron will keep you going. Made with egg whites, organic leafy greens, spinach puree, broccolini, zucchini, asparagus, quinoa, garlic, extra virgin olive oil. Topped with julienned snow peas and an apple-mango-mint sauce. Served with potatoes, turmeric rice[n], or fruit. 15.00

EGGS BENEDICT (vt) (gf)

Poached eggs on toasted English muffins or gluten-free flat bread with Canadian Bacon and Hollandaise sauce. Served with potatoes, turmeric rice[n], or fruit. 15.00

HUEVOS RANCHEROS (v) vt gf

Eggs (or organic tofu) on warm corn tortillas. Covered in slightly spicy roasted tomato chipotle sauce, avocado, melted mozzarella and cilantro. Served with black beans and turmeric[n] rice. 14.50

★ GREEN TAMALES AND EGGS (v) vt gf n

Spinach-infused corn tamales on a pool of tomatillo salsa with two eggs any style, topped with a mix of avocado, pico de gallo, black beans and roasted garlic-jalapeno sauce. Garnished with crispy tortilla strips, sour cream and cilantro. Served with potatoes, turmeric rice[n], or fruit. 15.00

GOOD MORNING ENERGY CEREAL (v) vt gf n

A crispy cereal with mixed nuts[n] and seeds, puffed rice, dried cherries and cranberries, cinnamon and organic maple syrup. With milk of choice or yogurt. 11.50

HUGO'S HOT CEREAL (v) vt gf

Chai-flavored rolled oats and buckwheat cooked in your choice of milk. Topped with sliced bananas and strawberries, garnished with dried black currants. 11.00

BLUEBERRY PANCAKES v vt gf

Infused with organic blueberries and citrus zest with a dusting of organic powdered sugar. Served with blueberry syrup. 14.00

★ ALMOND ENERGY PANCAKES v vt gf n

Prepared with nuts, seeds, quinoa, shredded coconut, puffed rice, dried cherries, cranberries and organic maple syrup. Garnished with fresh strawberry slices. Served with spiced organic cane syrup. 14.00

CHOCOLATE CHIP PANCAKES v vt gf

Chocolate chips inside and out. Dusted with powdered sugar and served with chocolate syrup. 14.00

BUTTERMILK PANCAKES vt

Made with organic whole wheat flour. Garnished with sliced bananas, currants, butter and organic maple syrup. 12.00

★ CINNAMON SWIRL FRENCH TOAST v vt gf

Chef Nabor has created a delicious cinnamon swirl bread. Thick slices are dipped in organic rice milk batter with a hint of vanilla and griddle cooked, crispy on the outside, gooey in the middle. Served with organic maple syrup and garnished with black currants and orange segments. 14.00

FRESH FRUIT SALAD v vt gf 9.50

ON THE SIDE

TWO EGGS, ANY STYLE vt gf	6.50
PORK BACON gf	5.75
TURKEY BACON gf	5.75
CANADIAN BACON gf	5.75
VEGGIE BACON v vt gf	5.75
TURKEY SAUSAGE PATTIES gf	6.25
BLACK BEAN CAKES v vt gf	5.50
POTATO PANCAKES v vt gf	5.00
ROASTED POTATOES v vt gf	5.00

ALWAYS PREPARED

v VEGAN
vt VEGETARIAN
gf GLUTEN-FREE
n NUTS
★ FAVORITE

CAN BE PREPARED

(v) VEGAN
(vt) VEGETARIAN
(gf) GLUTEN-FREE

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STARTERS ROLLS & WATER SERVED UPON REQUEST

Modifications may be subject to charge.

BUTTERNUT SQUASH SOUP v vt gf n CUP 6.00 / BOWL 8.00

Creamy roasted butternut squash garnished with roasted pumpkin seeds.

TOMATO BASIL BISQUE v vt gf CUP 6.00 / BOWL 8.00

Our wonderful interpretation of a classic. Organic tomatoes, tofu, rice milk, basil, onion & garlic. Topped with fresh basil.

GINSENG CHICKEN SOUP gf CUP 6.00 / BOWL 8.00

Ginseng-ginger broth, chicken, shiitake mushrooms, spinach, celery, onions, garlic and cilantro.

★ FRENCH ONION SOUP (v) vt (gf) n BOWL 8.00

Thinly sliced onions cooked in a savory vegetable broth topped with garlic croutons and melted mozzarella.

ASIAN SPRING ROLLS v vt gf

Vietnamese-style spring rolls filled with snow peas, carrots, cucumbers, avocado, kelp noodles, and fresh herbs with a mild sesame-chili dipping sauce. 9.00

★ CAULIFLOWER PAKORA v vt gf

Indian-spiced cauliflower coated with red lentil batter and Ayurvedic seasonings, deep-fried to perfection. Served with roasted jalapeno garlic dressing and pickled jalapeno-vegetables on the side. 9.00

FRIED PICKLES v vt gf

Dill pickle chips are battered, deep-fried and served with two sauces: ranch and tangy BBQ. 9.00

VEGAN MAC AND CHEESE v vt (gf) n

House-made fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower seed cheese sauce. Topped with crispy onions. 9.00

★ FOUR CHEESE MAC AND CHEESE vt (gf)

House-made fusilli pasta in a rich, creamy sauce of cheddar, mozzarella, gorgonzola and parmesan. 9.00

LOS NACHOS v vt gf

Corn tortilla chips over tomato-chipotle black beans. Topped with Chef Nabor's zesty nacho sauce. Accented with pico de gallo, diced green chilies, avocado and chopped cilantro. 9.00

SALADS

All our salad greens are organic.

HOUSE SALAD v vt gf

Organic mixed lettuce with carrots, tomato, julienned snow peas and balsamic vinaigrette dressing. SMALL 6.50 / LARGE 11.00

CAESAR SALAD (v) vt (gf) n

Chopped romaine cut and tossed with garlic-herb croutons and parmesan cheese. SMALL 6.50 / LARGE 11.00

WILD ARUGULA SALAD v vt gf

Organic wild arugula tossed with sliced grape tomatoes, shallots, cucumbers, and thinly sliced lemon. Lightly dressed with salt, pepper, lemon juice and extra virgin olive oil. SMALL $6.50 / LARGE $11.00

★ THE POWER OF GREEN SALAD v vt gf

Chopped spinach, organic leafy greens, broccoli, green beans, asparagus, dried cherries and avocado. Topped with toasted sunflower seeds and served with a sherry vinaigrette. 16.00

★ MEXICAN SALAD (v) (vt) gf

Diced grilled chicken breast or herb-marinated organic grilled tofu, romaine lettuce, black beans, avocado, olives, pico de gallo and parmesan cheese and tossed in a Caesar dressing. 16.00

★ SESAME SALAD (v) (vt) gf n

Sliced, grilled sesame marinated chicken breast or herb-marinated organic grilled tofu served on organic mixed lettuce with almonds, orange slices, snow peas and jicama with a sesame-ginger dressing. 16.00

QUINOA BEET SALAD (v) vt gf n

Sweet cooked beets, carrots, scallions, and organic mixed lettuce tossed with dried cherries, walnuts and gorgonzola cheese in a sherry vinaigrette. SMALL 11.00 / LARGE 15.00

CREATE YOUR SALAD (v) vt (gf)

Create your own, any way you like it. Choose from organic mixed baby greens, organic romaine, or organic spinach. Select your dressing and up to 4 items. Extra choices $1 each. 15.50

Artichoke	Chicken	Mozzarella	Red Peppers	Turkey
Avocado	Corn	Mushrooms	Roasted Potato	Turkey Bacon
Beets	Croutons	Olives	Snow Peas	Vegan Salami
Black Beans	Cucumber	Onions	Sundried Tomato	Vegan Mozzarella
Broccoli	Goat Cheese	Parmesan	Sunflower Seeds	Veggie Bacon
Brown Rice	Gorgonzola	Pork Bacon	Tofu	Yams & Sweet Potatoes
Carrots	Green Peppers	Quinoa	Tomato	Zucchini

DRESSINGS, ADDITIONS & EXTRAS

DRESSINGS v vt gf *oil-free**

- BALSAMIC VINAIGRETTE
- SHERRY VINAIGRETTE
- SESAME-GINGER
- CAESAR
- RANCH
- SESAME-CHILI*
- ROASTED GARLIC-JALAPEÑO*

PROTEIN ADDITIONS

NATURAL CHICKEN	+4.25
GRILLED ORGANIC TOFU	+4.25
FLANK STEAK (5OZ)	+9.50

EXTRAS

WRAP	+1.50
CHOP	+1.00
SPLIT	+1.00

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Hugo's CREATE YOUR OWN...

Embrace the creative process and the possibilities are endless.

Our Chef's may interpret your choices uniquely, so you may never see the exact meal twice.

OMELETTE OR SCRAMBLE (v) (vt) gf — $15.00

Served with potatoes, turmeric rice[n], or fruit. Choose up to 4 items. Extra choices $1 each.

- Pork Bacon
- Turkey Bacon
- Veggie Bacon
- Turkey Sausage
- Cheddar
- Mozzarella
- Goat Cheese
- Vegan Mozzarella
- Pico de Gallo
- Avocado
- Broccoli
- Garlic
- Jalapenos
- Mushrooms
- Onions
- Red Peppers
- Green Peppers
- Scallions
- Spinach
- Tomato

SALAD (v) vt (gf) — $15.50

Choose from organic mixed baby greens, organic romaine, organic arugula, or organic spinach.
Select your dressing and up to 4 items. Extra choices $1 each.

- Artichoke
- Avocado
- Beets
- Black Beans
- Broccoli
- Brown Rice
- Carrots
- Chicken
- Corn
- Croutons
- Cucumber
- Goat Cheese
- Gorgonzola
- Green Peppers
- Mozzarella
- Mushrooms
- Olives
- Onions
- Parmesan
- Pork Bacon
- Quinoa
- Red Peppers
- Tofu
- Turkey
- Turkey Bacon
- Snow Peas
- Sundried Tomato
- Tomato
- Vegan Salami
- Veggie Bacon
- Yams & Sweet Potatoes
- Zucchini

DRESSINGS, ADDITIONS & EXTRAS

DRESSINGS v vt gf *oil-free**

- BALSAMIC VINAIGRETTE
- SHERRY VINAIGRETTE
- SESAME-GINGER
- CAESAR
- RANCH
- SESAME-CHILI*
- ROASTED GARLIC-JALAPEÑO*

PROTEIN ADDITIONS

NATURAL CHICKEN	+4.25
GRILLED ORGANIC TOFU	+4.25
FLANK STEAK (5OZ)	+9.50

EXTRAS

WRAP	+1.50
CHOP	+1.00
SPLIT	+1.00

BURGER (v) (vt) (gf) — $15.50

Served with lettuce, tomato, Santa Fe Vegenaise & a choice of side.

CHOOSE PROTEIN:

BEEF PATTY
100% grass-fed, hormone and antibiotic-free beef from Grass Run Farms.

TURKEY PATTY
Shelton's free-range from Northern California blended with onions and herbs.

NEW AMERICAN VEGGIE BURGER[n]
Organic sprouted mung beans, organic brown rice, assorted fresh vegetables, mushrooms, pumpkin and sunflower seeds, pesto, herbs and spices.

CHOOSE BUN/BREAD:

- MULTI-GRAIN WHEAT BREAD vt
- COUNTRY WHITE BREAD v vt
- WHOLE WHEAT TORTILLA v vt
- SPINACH TORTILLA v vt
- CIABATTA v vt
- CRACKED WHEAT BUN v vt
- FRENCH ROLL v vt
- FOCACCIA v vt

House-Made FLAT BREAD v vt gf + $1
House-Made RYE BREAD v vt gf + $1

CHOOSE UP TO 3 TOPPINGS:

- CHEDDAR CHEESE vt gf
- MOZZARELLA CHEESE vt gf
- GOAT CHEESE vt gf
- GORGONZOLA CHEESE vt gf
- VEGAN MOZZARELLA CHEESE v vt gf
- GRILLED ONIONS v vt gf
- CRISPY ONIONS v vt gf
- SAUTEED MUSHROOMS v vt gf
- TURKEY OR PORK BACON gf
- CANADIAN BACON gf
- VEGGIE BACON v vt gf
- RED PEPPER HUMMUS v vt gf
- FRIED PLANTAINS v vt gf
- GUACAMOLE v vt gf
- AVOCADO v vt gf
- ORTEGA CHILE v vt gf
- JALAPENOS v vt gf
- JALAPENO PICKLED VEGGIES v vt gf
- DILL PICKLES v vt gf
- NACHO SAUCE v vt gf
- BBQ SAUCE v vt gf
- RANCH DRESSING v vt gf
- MARINARA SAUCE v vt gf
- PICO DE GALLO v vt gf

CHOOSE 1 SIDE:

FRENCH FRIES, POTATO CHIPS, MIXED GREENS, HOUSE SALAD, CAESAR SALAD[n], ARUGULA SALAD, CUP OF SOUP, FRUIT CUP, ROASTED POTATOES, MASHED POTATOES, BROWN RICE, TURMERIC RICE[n], TOMATO CHIPOTLE BLACK BEANS, VEGETABLE MEDLEY, BROCCOLI, ZUCCHINI OR SLICED TOMATO.

ALWAYS PREPARED

v VEGAN | vt VEGETARIAN | gf GLUTEN-FREE | n NUTS | ★ FAVORITE

CAN BE PREPARED

(v) VEGAN | (vt) VEGETARIAN | (gf) GLUTEN-FREE

PLATE OR BOWL

3 ITEM - $15.00 4 ITEM - $17.00 5 ITEM - $19.00

CHOOSE SIDE:

Vegan, vegetarian & gluten-free unless otherwise noted

CREATIONS

- SAUTÉED LEAFY GREENS
- ZUCCHINI, CORN & ROASTED RED PEPPERS
- SAUTÉED MIXED MUSHROOMS & ONIONS
- ROASTED YAMS & SWEET POTATOES
- ROASTED BABY VEGETABLES
- BROCCOLINI & GARLIC
- MAPLE BUTTERNUT SQUASH
- MUNG BEANS & RICE
- ORGANIC GOLDEN QUINOA
- GREEN TAMALE n
- GARLIC SPINACH
- BLACK BEAN CAKES

TRADITIONS

- MASHED POTATOES
- ROASTED ROSEMARY POTATOES
- VEGETABLE MEDLEY
- TOMATO CHIPOTLE BLACK BEANS
- ORGANIC BROWN RICE
- ORGANIC TURMERIC BASMATI RICE n
- HOUSE SALAD
- CAESAR SALAD (v) vt (gf) n
- WILD ARUGULA SALAD
- CUP OF SOUP
- FRIED PLANTAINS
- COOKED BEETS

ADD SAUCE: SELECT ONE

Vegan, vegetarian & gluten-free unless otherwise noted

- MUSHROOM HERB GRAVY
- MARINARA (MADE WITH ORGANIC TOMATOES)
- ROASTED TOMATO CHIPOTLE
- CILANTRO-MINT CHUTNEY
- TIKKA MASALA v vt gf n
- LEMONGRASS SAUCE
- HONEY CHIPOTLE vt gf
- NACHO SAUCE
- TOMATILLO
- PICO DE GALLO
- BBQ SAUCE
- ROASTED GARLIC-RED PEPPER HUMMUS
- ANY SALAD DRESSING

ADD A PROTEIN: ADDITIONAL CHARGE APPLIES

- NEW AMERICAN VEGGIE PATTY v vt gf n +7.25
- ORGANIC GRILLED TOFU v vt gf +6.00
- ANGUS BEEF PATTY gf +7.50
- TURKEY BURGER PATTY gf +7.25
- SLICED TURKEY gf +6.75
- TURKEY LOAF gf n +7.25 CONTAINS CHEESE
- NATURAL CHICKEN gf (5oz) +6.00
- ORGANIC CHICKEN gf (8oz) +13.00
- TURKEY BALLS gf n (2) +4.00 (4) +8.00 CONTAINS CHEESE
- VEGGIE BALLS v vt gf n (2) +4.00 (4) +8.00
- FLANK STEAK (5oz) gf +9.50

PASTA

$15.00

Parmesan upon request.

CHOOSE A PASTA:

- HUGO'S HOUSE-MADE SPAGHETTI
- HUGO'S HOUSE-MADE FUSILLI
- GLUTEN-FREE PENNE ADD $3

CHOOSE A SAUCE: SELECT ONE / EXTRA SAUCE CHOICE $1 EACH

Vegan, vegetarian & gluten-free unless otherwise noted

- PESTO n
- MARINARA (MADE WITH ORGANIC TOMATOES)
- TOMATO CHIPOTLE
- GARLIC, OIL AND MIXED HERBS
- VEGAN CASHEW CREAM n
- PARMESAN GARLIC CREAM vt gf

CHOOSE INGREDIENTS: SELECT 3 NO CHARGE PER PLATE / EXTRA CHOICES $1 EACH

- ASPARAGUS
- ARTICHOKE
- BASIL
- BROCCOLI
- CAULIFLOWER
- CARROTS
- CHILI FLAKES
- ORTEGA CHILIES
- DICED JALAPENO
- CILANTRO
- CORN
- SAUTÉED MUSHROOMS
- OLIVES
- ONIONS
- GREEN PEPPERS
- RED PEPPERS
- PEAS
- SCALLIONS
- SNOW PEAS
- SPINACH
- SUN DRIED TOMATO
- CHOPPED TOMATO
- ZUCCHINI
- CHEDDAR CHEESE
- GOAT CHEESE
- GORGONZOLA CHEESE
- MOZZARELLA CHEESE
- VEGAN MOZZARELLA

ADD CHOPPED PROTEINS: ADDITIONAL CHARGE APPLIES

- BACON gf +3.50
- VEGGIE BACON v vt gf +3.50
- TURKEY BACON gf +3.50
- CANADIAN BACON gf +3.50
- TURKEY SAUSAGE gf +4.50
- NATURAL CHICKEN gf +4.25
- TURKEY BREAST gf +4.50
- GRILLED TOFU v vt gf +4.25
- TURKEY BALLS gf n (2) +4.00 CONTAINS CHEESE
- VEGGIE BALLS v vt gf n (2) +4.00

SANDWICHES & WRAPS

CHOOSE A SIDE

FRENCH FRIES, POTATO CHIPS, MIXED GREENS, HOUSE SALAD, CUP OF SOUP OR SLICED TOMATO.

CHOOSE YOUR BREAD

MULTI-GRAIN WHEAT BREAD[v vt], COUNTRY WHITE BREAD[v vt], FRENCH ROLL[v vt], CIABATTA[v vt]
CRACKED WHEAT BUN[v vt], FOCACCIA[v vt], WHOLE WHEAT TORTILLA[v vt], SPINACH TORTILLA[v vt]
HAVE YOUR SANDWICH ON OUR GLUTEN-FREE FLAT BREAD[v vt gf] OR GLUTEN-FREE RYE BREAD[v vt gf] + $1

★ BBQ TURKEY SANDWICH (gf)

Shredded turkey in our delicious tangy BBQ sauce on your choice of bread with melted mozzarella cheese and crispy onion strings. 14.75

★ AVOCADO-HUMMUS WRAP v vt

Spinach tortilla wrapped around avocado, tomato, cucumber, roasted garlic-red pepper hummus and snow peas with a drizzle of sesame-ginger dressing. 14.25

★ REUBEN SANDWICH v vt gf

Hugo's housemade rye bread brushed with olive oil and garlic, toasted over the flat griddle, then layered with house-made vegan salami, Russian dressing, sauerkraut and melted vegan mozzarella. 15.50

THE CLUB (v) (vt) (gf)

Choice of grilled chicken breast, grilled organic tofu, turkey loaf or turkey breast. Choice of regular bacon, turkey bacon or house-made veggie bacon. Also comes with guacamole, tomato, lettuce and vegan black pepper mayo. Served on country white bread. 15.00

★ CUBAN SANDWICH (vt) (gf)

Grilled chicken breast or organic tofu with slightly spicy honey-chipotle sauce, fried plantains, goat cheese, organic mixed lettuce, a splash of balsamic dressing, tomato & grilled red onions. Served on multi-grain wheat bread. 15.50

GAUCHO PEPPER STEAK SANDWICH

Flank steak strips cooked on a flat griddle with red onion, red & green peppers, garlic, & olive oil. Stacked in a toasted French roll with Santa Fe mayo, melted mozzarella cheese, romaine lettuce and sliced tomatoes. 18.50

MUNG BEANS & RICE QUESADILLA (v) vt (gf) n

A Yogi Bhajan family recipe. Organic mung beans and basmati rice sauteed with olive oil, vegetables, onions, garlic, ginger, cumin and curry powder. Griddled in a spinach tortilla with pesto, mozzarella & goat cheese. Garnished with red peppers and basil. 14.75

TRES TACOS (v) (vt) (gf)

Choice of grilled chicken breast, steak, organic tofu or mixed vegetables sautéed with organic black beans, corn, Pico de Gallo and slightly spicy roasted tomato chipotle sauce. Served on GMO-free corn tortillas spread with guacamole and filled with shredded lettuce or wrapped in your choice of an organic spinach or whole wheat tortilla as a burrito. 15.00

PASTA

Fusilli and Spaghetti are vegan, organic and made fresh at Hugo's.
Gluten-free penne pasta is made from 100% organic red lentils. May be substituted for a $3 charge.

⊕ ADD CHOPPED PROTEINS: ADDITIONAL CHARGE APPLIES

NATURAL CHICKEN	+4.25	TURKEY SAUSAGE	+4.50
GRILLED ORGANIC TOFU	+4.25	BACON	+3.50

SPAGHETTI WITH MEATBALLS (v) (vt) (gf) n

Choice of turkey meatballs prepared with Shelton's free-range ground turkey, vegetables, cheese and spices or veggie balls made from our "New American" vegetable-seed mixture. Tossed with marinara sauce blended with diced tomatoes and artichoke hearts. 17.00

VEGAN MAC AND CHEESE v vt (gf) n

House-made fusilli pasta with garlic, sliced mushrooms and sweet peas in a creamy cashew and sunflower seed cheese sauce. Topped with crispy onions and served with choice of side. 15.00

★ FOUR CHEESE MAC AND CHEESE vt (gf)

House-made fusilli pasta in a rich, creamy sauce of cheddar, mozzarella, gorgonzola and parmesan. Served with choice of side. 15.00

★ PASTA VICTOR (v) (vt) (gf)

A classic Hugo's dish with spaghetti, grilled chicken breast, garlic, sun dried tomato, corn, chili flakes, cilantro, parmesan cheese and a slightly spicy chipotle-cream sauce. 17.00 *Vegan Victor subs vegan cream sauce[n] and tofu.*

★ CARBONARA (v) (vt) (gf)

Prosciutto, bacon and garlic sautéed crisp. Deglazed with white wine and finished with scallions, cream, Italian parsley and parmesan cheese. 17.00 *Vegan Carbonara subs vegan cream sauce[n], mushrooms & veggie bacon.*

ENTREES

SIDE CHOICES
MASHED POTATOES, BROWN RICE, VEGETABLE MEDLEY, BROCCOLI OR ZUCCHINI

★ VERY GREEN CASSEROLE (v) vt gf n
Broccolini, spinach, asparagus, zucchini, with garlic and fresh herbs in a tomato-basil pesto sauce\. Topped with a veggie patty and melted goat and mozzarella cheeses. Served with choice of side. 17.00

CAMBODIAN BOWL (v) (vt) gf n
A slightly spicy hearty stew of carrots, sweet potato, onion, garlic, and Cambodian spices (lemongrass, galangal, Makrut lime leaves and turmeric) in a light coconut milk sauce. Served over brown rice with your choice of chicken or tofu. Garnished with chopped green onions, cilantro, and red radish slices. 17.00

TIKKA MASALA PLATE (v) (vt) gf n
Choice of our new American veggie patties , grilled organic tofu or chicken breast. Covered with a slightly spicy Indian inspired sauce of tomato, onions and spices. Garnished with chopped cilantro. Served with cilantro-mint chutney and a choice of two sides. 16.00

SHEPHERD'S PIE (v) (vt) gf
Herbed mushroom sauce with assorted mixed vegetables and a choice of chicken breast, turkey, burger patty or organic tofu. Covered with mashed potatoes and a crisp Parmesan cheese crust. Served with choice of side. 15.00

★ ASIAN STIR FRY (v) (vt) gf
Choice of sautéed chicken breast or grilled organic tofu, snow peas, tomatoes, broccolini, mushrooms, jicama, scallions, garlic, ginger, cilantro and a sesame-chili sauce. Served over organic brown rice. 17.00

LEMONGRASS CHICKEN gf
Mary's organic half-chicken marinated with Cambodian spices (lemongrass, galangal, Makrut lime leaves and turmeric) slow roasted to perfection. Served with lemongrass dipping sauce and a choice of two sides. 26.00

CHICKEN MARSALA (vt) gf
Chicken breast filets sautéed with mixed mushrooms, garlic and herbs, finished with Marsala wine, cream and butter. Served with choice of two sides. 17.75

★ CHICKEN CARCIOFI (vt) gf
Seasoned chicken breast sautéed in olive oil with artichoke hearts, spinach, cherry tomatoes, garlic, Kalamata olives, chili flakes, lemon juice, white wine and butter.
Served with choice of side. 17.75

ORANGE MUSTARD CHICKEN (vt) gf
Breast of chicken sautéed with orange juice, Pommery Dijon mustard, honey and garlic. Served with choice of two sides. 17.75

TURKEY MEATLOAF (v) (vt) gf n
Shelton's free-range turkey prepared with sun dried tomato, pine nuts, egg, cheese and fresh herbs. Served with mashed potatoes & mushroom herb gravy and choice of side. 16.75

GRILLED FLANK STEAK gf
Tenderloin steak seasoned with salt & pepper then grilled to perfection. Topped with a creamy light compound butter infused with shallots, garlic, fresh herbs and a touch of Dijon mustard. Served with choice of two sides. 25.00

PAN ROASTED SALMON
Ask your server about our daily offering. Served lightly seasoned with salt and pepper and sauteed in olive oil. Choose two sides and a sauce from our Create-A-Plate offerings. We are committed to serving only the most sustainable fish in accordance with the Monterey Bay Seafood Watch. 26.00

DESSERTS

BROWNIE TORTE v vt gf n
A wonderful chewy chocolate pecan brownie topped with a fudge frosting and a ripe strawberry. It is so full of whole ingredients we consider this a more nutritious food source than any ordinary dessert. 9.00

★ CHOCOLATE MOUSSE vt gf
Chef Nabor's mousse is always a favorite. Prepared with the finest dark chocolate. Served with whipped cream and garnished with vegan chocolate chips and a mint leaf. 9.00

MIXED BERRY COBBLER v vt gf n
Mixed berries with a crumble topping of our Almond Energy Cereal, sorghum flakes, Saigon cinnamon, fresh ginger and almond milk. Dusted with powdered sugar and garnished with a mint leaf. 9.00

★ STICKY BUNS v vt gf n
Two warm and crispy sticky buns, glazed with organic vanilla sugar icing. Topped with caramelized pecan sauce. 10.00

★ CHOCOLATE PECAN BROWNIE SUNDAE (v) vt gf n
Choice of gelato or sorbet with caramel sauce, freshly whipped cream (traditional or vegan), candied walnuts and freshly ground Saigon cinnamon. 10.00

MAPLE PECAN CHEESECAKE vt gf n
Chef Nabor's rich cheesecake on a rolled oat and toasted almond crust, topped with our unique sticky bun pecan sauce. Perfection! 10.00

GELATO & SORBET
Handcrafted by Black Market Gelato.
1 Scoop - 5.00 2 Scoop - 9.00

GELATOS
Belgian Chocolate vt gf
Vanilla Bean vt gf

SORBET
Strawberry v vt gf

ALWAYS PREPARED					CAN BE PREPARED		
v VEGAN	vt VEGETARIAN	gf GLUTEN-FREE	n NUTS	★ FAVORITE	(v) VEGAN	(vt) VEGETARIAN	(gf) GLUTEN-FREE

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BEVERAGES

CHAI & TEA LATTES

HOUSE CHAI LATTE
Ayurvedic spices with rooibos, raw cane sugar and steamed milk of choice. Caffeine free. 4.25

BLACK TEA CHAI LATTE
House Chai, black tea, raw cane sugar and steamed milk of choice. 4.25

MATCHA LATTE
Matcha green tea steamed with rice milk. 4.75

ROASTED BANCHA LATTE
Savory, roasted green tea ground like Matcha with steamed milk of choice. 4.25

ROOIBOS AFRICANA LATTE
With cornflower, blue mallow, vanilla and steamed milk of choice. 4.25

RED HOT LATTE
Fresh ground sweet and spicy Saigon Cinnamon with steamed milk of choice. 4.25

VEDIC LATTE
Turmeric, ginger, cardamom and hint of nutmeg and long pepper. Choice of steamed milk. Calming and a great digestive aid. 4.25

BLENDED JUICE DRINKS

YOGI SMOOTHIE n
Mango-Apple-Ginger-Toasted Almonds-Soy Milk-Yogi Chai-Ice. 6.50

GREEN JUICE
Banana-Orange-Liquid Chlorophyll-Rice Bran Syrup-Extra Virgin Olive Oil. 6.50

LEMONADES

OLD FASHIONED 4.00 **STRAWBERRY** 5.00 **GINGER** 5.00
GREEN TEA 5.00 **SPINACH** 5.00

MORE REFRESHMENTS

SOFT DRINKS 3.50
Coke, Diet Coke, Root Beer, Sprite

FRESH-BREWED ICED TEA 4.00

MILK medium 4.00 / large 5.00
Whole, Non-Fat, Soy, Rice or Almond

ORANGE OR GRAPEFRUIT JUICE
medium 5.00 / large 6.00

BADOIT WATER SPARKLING 750ml *(glass bottle)* 6.50

EVIAN WATER STILL 750ml *(glass bottle)* 6.50

HUGO'S FILTERED, STILL OR SPARKLING WATER Complimentary

COFFEES

HOUSE COFFEE 3.50 **ESPRESSO** 3.00 **CAFFE MOCHA** 4.25
DECAF COFFEE 3.50 **CAPPUCCINO** 4.25 **CAFFE LATTE** 4.25

TEAS

HUGO'S GREEN TEA
Various batches we've selected as delicious, "every day" green tea. 4.00

SUPER GREEN TEA
Organic Matcha and Sencha. Sweet and smooth with Umami richness. 3.50

DRAGON PEARLS WITH JASMINE GREEN TEA
Perfectly balanced green tea and jasmine. 4.00

BEN SHAN OOLONG
Bold, mineral-y, gardenia, caramel, grapefruit, very alive! 4.25

HUGO'S BREAKFAST TEA BLACK TEA
Smooth, mellow and rich. Great with or without milk. 3.75

EARL GREY BLACK TEA
Organic black tea with citrus and floral Bergamot flavorings. 3.50

LARGE LEAF OLD TREE PU ERH
Harvested in 1996 and cave-aged for 20 years, rich, earthy & smooth. Great for hangovers. 4.25

HERBAL TEAS

DANDELION VANILLA
Wonderful coffee substitute, toasty and sweet. 3.50

GINGER TURMERIC
With a dash of orange, lemon peel & licorice.
Digestive-aiding health tonic. 3.50

PACIFIC PEPPERMINT
Revered pacific northwest peppermint varietal offering cooling, candy cane-like sweetness. Calms the body and soothes the digestive system. 3.50

BIODYNAMIC CHAMOMILE
Soothing and relaxing. 3.50

TULSI (HOLY BASIL)
Delicious, calming and restorative. 3.50

BALANCED CHOICES FOR YOU EACH AND EVERY DAY.

- Consciously sourced whole foods and plant based ingredients
- GMO-Free, sustainable and organic ingredients used in a balanced way
- Each meal prepared to order, from-scratch paying attention to common allergens.
- Options for vegan, vegetarian, gluten-free diets while maintaining our classic dishes

For more on our story and our menus, check us out at
www.hugosrestaurant.com