

WINE LIST

Red Wines:

1. Cabernet Sauvignon
2. Merlot
3. Pinot Noir
4. Malbec
5. Syrah/Shiraz

White Wines:

1. Chardonnay
2. Sauvignon Blanc
3. Riesling
4. Pinot Grigio
5. Rosé

Sparkling Wines:

1. Champagne
2. Prosecco
3. Cava

SOFT DRINKS

1. Hugo's Special Iced Tea - A refreshing blend of black tea, lemon, and mint.
2. Freshly Squeezed Orange Juice - Made-to-order orange juice, bursting with vitamin C.
3. Homemade Lemonade - Classic, tangy lemonade made from freshly squeezed lemons.
4. Ginger Beer - A zesty and effervescent ginger-flavored soda.
5. Sparkling Water - Carbonated water with a choice of lemon or lime.

COCKTAILS

Classic Cocktails:

1. Martini - A timeless cocktail made with your choice of gin or vodka, dry vermouth, and garnished with an olive or lemon twist.
2. Old Fashioned - A bourbon-based cocktail muddled with sugar, bitters, and garnished with an orange twist and a cherry.

3. Margarita - A refreshing blend of tequila, lime juice, and triple sec, served on the rocks with a salt rim.

Signature Cocktails:

1. Hugo's Sunset - A tropical blend of rum, pineapple juice, orange juice, and grenadine, served over ice and garnished with a pineapple wedge.
2. Garden Spritz - A refreshing mix of gin, elderflower liqueur, muddled cucumber, lime juice, and soda water, served over ice.
3. Berry Bliss - A delightful combination of vodka, mixed berries, fresh lemon juice, and a touch of simple syrup, shaken and served in a martini glass.

Non-Alcoholic Mocktails:

1. Virgin Mojito - A refreshing mocktail made with muddled fresh mint leaves, lime juice, simple syrup, and soda water.
2. Tropical Paradise - A blend of pineapple juice, orange juice, coconut cream, and a splash of grenadine, garnished with a cherry and an umbrella.