
Hugo's Specialty Drinks

Hugo's Coffee

Six Dollars

Espresso Coffee

Decaf Upon Request

Seven Dollars

Hugo's Cappuccino

Enjoy with Brandy, Coffee Liqueur and Cocoa

Ten Dollars

Hugo's Cocoaccino

Eight Dollars

Kona Coffee Experience for Two

Enjoy the Aroma of Freshly Ground

Hawaiian Kona Coffee Beans;

Brewed at Your Table with our Unique Brewing System

Fifteen Dollars

Selection of Fine Herb Teas

Six Dollars

*We Offer a Selection of Hugo's Specialty
After-Dinner Drinks and Cordials*

The Sommelier will Gladly Assist with
Their Selection of Vintage Brandies and Ports

Hugo's Classic Desserts

*Bananas Foster or
Cherries Jubilee for Two*

Flambéed Table-Side

Twenty Dollars

Our Dessert Cart

Offers a Sumptuous Array of Specialty Desserts

Eleven Dollars

Chocolate Mousse Cake

Semi-Sweet Chocolate Mousse Layered with

Dark Chocolate Cake and Semi-Sweet Icing

Tennessee Cheesecake of the Day

Please Ask Your Server

Chocolate Caramel Cake

Dark Rich Three-Layered Chocolate Cake Lined with Caramel

Cremé Brûlée

Smooth Vanilla Custard with Caramelized Sugar Cust;

Topped with Seasonal Berries

Triple Chocolate Mousse

Three Layers of Genoise Chocolate,

Dark, Milk, and White Chocolate Mousse