

Hugo's Cellar

202 Fremont St 89101-5606 · +17023854011 · Updated: Jan 14, 2026

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FRANCE 10

Louis Roederer "Cristal," Brut 2002	\$450.00
Dom Perignon, "Cuvée"- Moet & Chandon 2009	\$350.00
Taittinger "Comtes de Champagne" Blanc de Blancs Brut 2006	\$275.00
Perrier Jouet-"Fleur de Champagne" 2004	\$250.00
Krug-"Grand Cuvee" NV	\$225.00
Laurent Perrier, Brut, Rosé NV	\$175.00
Henriot, Brut Rosé NV	\$150.00
Veuve Clicquot, Brut NV	AVAILABLE OPTIONS ½ Bottle: \$50.00 Bottle: \$100.00
Mumm "Cordon Rouge" Brut NV	\$95.00
Moet & Chandon, "Imperial", Brut NV	AVAILABLE OPTIONS ½ Bottle: \$45.00 Bottle: \$90.00

ITALY 2

Cuvée Brut, Bellavista NV	\$75.00
Asti Spumante, Cinzano NV	\$35.00

SPAIN 1

Segura Viudas, Brut NV	\$35.00
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AMERICA 6

Schramsberg, Blanc de Noirs - Napa 2013	\$75.00
"J," Brut Rose - Sonoma MV	\$65.00
Roederer Estate, Brut-Anderson Valley NV	\$50.00

Chandon, Extra Dry "Riche" - Napa NV	\$45.00
Chandon, Brut Cuvée - Napa NV	\$40.00
Korbel, Natural - Sonoma NV	\$35.00

FRANCE - BURGUNDY ¹⁰

Chevalier Montrachet, M.Niellon 2014	\$650.00
Meursault, Albert Grivault, "Clos des Perrieres" 2015	\$295.00
Corton-Charlemagne, Louis Latour 2010	\$175.00
Puligny Montrachet, Joseph Drouhin 2011	\$125.00
Mersault, Latour-Girard, "Les Narvaux 2012	\$125.00
Chassagne-Montrachet, Joseph Drouhin 2012	\$95.00
Pouilly-Fuissé "Chateau Fuissé," J J Vincent 2014	\$75.00
Chablis, Premiere Cru, Joseph Drouhin 2015	\$70.00
Pouilly-Fuissé, Joseph Drouhin 2014	\$50.00
Macon Blanc, "La Fontaine," Louis Jadot 2013	\$30.00

FRANCE - LOIRE ²

Pouilly-Fumé, de Ladoucette 2014	\$75.00
Vouvray, Chateau de Montfort 2016	\$35.00

FRANCE - RHONE ¹

Châteauneuf-du-Pape-Chateau de la Nerthe 2012	\$95.00
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FRANCE - BORDEAUX ¹

Chateau Olivier, Graves 2005	\$75.00
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FRANCE - ALSACE ¹

Gewürztraminer, F.E. Trimbach 2012	\$45.00
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FRANCE - SANCERRE ¹

La Croix du Roy, Lucien Crochet 2014	\$75.00
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GERMANY ⁶

Bernkasteler Doktor, Spätlese, H. Thanisch 2006	\$110.00
Wehlener Sonnenuhr, Spätlese, J.J.Prum 2014	\$95.00
Erbacher Marcobrunner, Spätlese, Schloss Schönborn 2009	\$85.00
Schloss Saarstein Riesling, Kabinet 2014	\$50.00
Piesporter Goldtröpfchen Riesling, Spätlese, L.Kreusch 2015	\$35.00
Dr.Loosen Riesling-'Dr.L' 2015	\$29.00

NEW ZEALAND 1

Kumeu River, Chardonnay 2006	\$60.00
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CHARDONNAY 26

Pahlmeyer - Napa 2013	\$140.00
Kistler "Les Noisetiere"-Sonoma 2013	\$125.00
Far Niente - Napa 2016	\$115.00
Grgich Hills - Napa 2011	\$88.00
Ferrari Carano, Reserve - Napa 2014	\$85.00
Cakebread Cellars - Napa 2016	AVAILABLE OPTIONS
	½ Bottle: \$45.00
	Bottle: \$82.00
Chateau Montelena - Napa 2013	\$80.00
Patz & Hall - Sonoma Coast 2013	\$70.00
Matanzas Creek - Sonoma 2008	\$63.00
Jordan - Alexander Valley 2013	\$58.00
Rombauer - Napa 2016	\$57.00
Ferrari-Carano - Alexander Valley 2016	\$53.00
William Hill, Reserve - Napa 2014	\$48.00
Trefethen - Napa 2011	\$47.00
Cuvaison - Carneros 2012	\$46.00
Stag's Leap - Napa 2015	\$45.00
Groth - Napa 2012	\$44.00

Clos du Bois, "Calcaire" - Alexander Valley 2015 **\$44.00**

Sonoma-Cutrer - Russian River Ranches 2016

AVAILABLE OPTIONS

½ Bottle: \$22.00

Bottle: \$42.00

Robert Mondavi - Napa 2015 **\$38.00**

Au Bon Climat - Santa Barbara 2011 **\$37.00**

Acacia - Napa 2012 **\$36.00**

Clos Pegase, "Mitsuko" - Napa 2009 **\$35.00**

Meridian - Santa Barbara 2016 **\$32.00**

Kenwood - Sonoma 2016 **\$31.00**

Beringer - Napa 2013 **\$30.00**

GEWÜRZTRAMINER 3

Zmor - Napa 2007 **\$39.00**

Bonny Doon - Pacific Rim 2006 **\$29.00**

Handley-Anderson Valley 2013 **\$25.00**

SAUVIGNON / FUME BLANC 10

Grgich Hills" - Napa 2012 **\$70.00**

Cakebread Cellars - Napa 2015 **\$65.00**

Duckhorn - Napa 2016 **\$59.00**

Conundrum - Napa 2015 **\$49.00**

Sbragia, Home Ranch-Sonoma 2009 **\$45.00**

Chateau St. Jean, "La Petite Etoile" - Sonoma 2013 **\$42.00**

Ferrari-Carano - Sonoma 2017 **\$39.00**

Carmenet-"Reserve" - Edna Valley 2002 **\$38.00**

Robert Mondavi - Napa 2014 **\$37.00**

Clos du Bois - Sonoma 2016 **\$30.00**

JOHANNISBERG RIESLING 4

Snoqualmie - Washington State 2015 **\$26.00**

Fess Parker - Santa Barbara 2016	\$24.00
Pacific Rim (Dry)	\$21.00
Chateau Ste. Michelle - Washington State 2016	\$20.00
CHENIN BLANC 2	
Chappellet - Napa 2013	\$65.00
Baron Herzog - Central Coast 2012	\$25.00
WHITE ZINFANDEL 2	
Beringer - California 2016	\$15.00
Sutter Home - California 2015	\$15.00
PINOT BLANC 1	
Chalone - Monterey 2007	\$45.00
PINOT GRIS 1	
King Estate - Oregon 2015	\$35.00
NON-ALCOHOLIC 1	
Sutter Home Fré, Chardonnay 2010	\$15.00
FRANCE - BEAUJOLAIS 3	
Moulin-a-Vent, Georges Duboeuf 2013	\$40.00
Brouilly, Chateau de la Chaize 2013	\$35.00
Beaujolais-Villages, Louis Jadot 2016	\$30.00
AUSTRALIA 7	
Stanley Lambert, "Silent Partner" Cabernet - Barossa 2005	\$110.00
Molly Dooker, "Blue-Eyed Boy" Shiraz - Barossa 2016	\$100.00
Rosemount, "Balmoral", Syrah - McLaren Vale 2011	\$90.00
Mitolo, "Serpico", Cabernet - McLaren Vale 2007	\$80.00
Heartland, "Director's Cut", Shiraz - Langhorne 2012	\$75.00
Two Hands, "Gnarly Dudes" Shiraz - Barossa 2016	\$70.00

Molly Dooker "The Maitre D' - Cabernet-Barossa 2016 \$50.00

CHILE 3

Alcance, Bravura (Meritage) 2012 \$75.00

Los Vascos, Cabernet Sauvignon, Grande Reserve 2014 \$45.00

Santa Rita, Cabernet Sauvignon, Riserva 2013 \$33.00

SOUTH AFRICA 1

Boekenhoutskloof, Chocolate Block (Meritage) 2013 \$68.00

CABERNET SAUVIGNON 33

Shafer,"Hillside" - Napa 2011 \$495.00

Opus One, Mondavi-Rothschild - Napa 2014 \$425.00

Lewis, Reserve - Napa 2013 \$325.00

Caymus, "Special Selection" - Napa 2014 \$295.00

Quintessa - Napa 2014 \$275.00

Beringer,"Private Reserve"- Napa 2012 \$225.00

Frank Family, Reserve - Napa 2014 \$195.00

Pine Ridge, SLD - Napa 2010 \$185.00

Shafer,"One Point Five", SLD - Napa 2014

AVAILABLE OPTIONS

½ Bottle: \$90.00

Bottle: \$175.00

Mayacamus, Mt.Veeder - Napa 2009 \$160.00

Chimney Rock, SLD - Napa 2015 \$140.00

Silver Oak - Alexander Valley 2013 \$130.00

Freemark Abbey,"Sycamore" - Napa 2012 \$125.00

Buoyanci,"Inspire" - Napa 2011 \$125.00

Del Dotto, Caves - Napa 2015 \$120.00

Trefethen,"Oak Knoll" - Napa 2015 \$110.00

Hall - Napa 2014 \$100.00

Provenance - Napa 2011 \$100.00

B.R. Cohn, Olive Hill - Sonoma 2014**AVAILABLE OPTIONS**

½ Bottle: \$50.00

Bottle: \$95.00

Meyer - Napa 2014 **\$95.00**

Hess Collection, Mt Veeder - Napa 2013 **\$95.00**

Jordan - Alexander Valley 2014 **\$88.00**

Raymond,"Reserve"- Napa 2015 **\$84.00**

Frank Family - Napa 2014 **\$79.00**

Rodney Strong, Reserve - Alexander Valley 2014 **\$77.00**

Arrowood - Sonoma 2013 **\$75.00**

Whitehall Lane - Napa 2014 **\$72.00**

William Hill - Napa 2014 **\$70.00**

Ferrari-Carano,"Siena" - Sonoma 2015 **\$56.00****Robert Mondavi - Napa 2015****AVAILABLE OPTIONS**

½ Bottle: \$30.00

Bottle: \$55.00

J. Lohr,"Hilltop"- Paso Robles 2015 **\$53.00**

Merryvale,"Starmont"- Napa 2013 **\$53.00**

Charles Krug - Napa 2014 **\$49.00****MERLOT** 12

Twomey - Napa 2008 **\$125.00**

Duckhorn - Napa 2014 **\$95.00****Shafer TD9, Napa 2015****AVAILABLE OPTIONS**

½ Bottle: \$50.00

Bottle: \$95.00

Merryvale - Napa 2013 **\$80.00**

St. Supery, Reserve - Napa 2013 **\$74.00**

Rombauer - Napa 2014 **\$64.00**

Whitehall Lane - Napa 2014 **\$52.00**

Ferrari-Carano - Sonoma 2014 **\$48.00**

Clos Pegase "Mitsuko's" - Napa 2010 **\$46.00**

Rutherford Hill - Napa 2014 **\$45.00**

Chateau St. Jean - Sonoma 2009 **\$44.00**

Clos du Bois - Sonoma 2016 **AVAILABLE OPTIONS**

½ Bottle: \$18.00

Bottle: \$35.00

PINOT NOIR 10

Vista Hills, "Skyraider Reserve" - Orego 2016 **\$125.00**

Deoach OFS, Russian River - Sonoma 2014 **\$85.00**

David Bruce, Russian River - Sonoma 2015 **\$75.00**

Talley - San Luis Obispo 2014 **\$66.00**

Steele, Carneros - Napa 2014 **AVAILABLE OPTIONS**

½ Bottle: \$25.00

Bottle: \$50.00

Robert Mondavi - Napa 2015 **\$48.00**

Chalone - Monterey 2014 **\$46.00**

Buena Vista, Carneros - Napa 2012 **\$44.00**

Benton Lane - Oregon 2014 **\$42.00**

Clos du Bois - Sonoma 2017 **\$35.00**

ZINFANDEL 8

Outpost, Howell Mountain - Napa 2014 **\$110.00**

Gamba, Old Vines-Russian River - Sonoma 2015 **\$95.00**

Biale, Black Chicken Ranch - Napa 2015 **AVAILABLE OPTIONS**

½ Bottle: \$48.00

Bottle: \$85.00

Seghesio, Old Vines - Sonoma 2014 **\$75.00**

Grgich Hills - Napa 2013 **\$70.00**

Frog's Leap - Napa 2015 **\$67.00**

Ridge, "Lytton Springs" - Sonoma 2015 **\$64.00**

Dashe Cellars-Dry Ceek 2015 **\$49.00**

SYRAH / PETITE SYRAH 5

Sin Qua Non, "Waterdance" - Central Coast 2014	\$350.00
Martinelli, "Terra Felice" - Sonoma 2015	\$95.00
Stags Leap - Napa 2015	\$75.00
Rosenblum, San Francisco Bay 2012	\$45.00
Cambria, "Tepusquet"-Santa Barbara 2013	\$38.00

CABERNET FRANC ¹

Darioush - Napa 2015	\$120.00
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SANGIOVESE ²

Silverado - Napa 2013	\$55.00
Miner - Mendocino 2013	\$45.00

OTHER ²

Bonny Doon, "Le Cigare Volant" - Santa Cruz 2010	\$75.00
Sin Qua Non, Grenache - "Shakti" - Central Coast 2014	\$350.00

DESSERT WINES ⁵

Royal Tokaji, Gold Label, 6 Puttonyos - Hungary (500ml) 2013	\$140.00
Chateau Climens - Sauternes 1998	\$95.00
Ferrari-Carano, Eldorado Noir - Sonoma 2007	\$75.00
Quady, Elysium - Central Valley 2015	\$45.00
Eos, Riesling - Paso Robles 2015	\$45.00

PORTS ⁶

Warres 1985	AVAILABLE OPTIONS
	Glass: \$50.00
	Bottle: \$350.00
Dow 1985	AVAILABLE OPTIONS
	Glass: \$40.00
	Bottle: \$300.00
Kopke, Colheita Tawny 1985	AVAILABLE OPTIONS
	Glass: \$25.00
	Bottle: \$250.00

Kopke, Colheita Tawny (375ml) 1985

\$100.00

Sandeman, 20-Year Tawny NV

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$100.00

Sandeman, Founder's Reserve NV

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$40.00

HOUSE WINES 10

Chandon, Brut (Sparkling) - Napa NV

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

Chateau de Paranchere - Bordeaux 2013

AVAILABLE OPTIONS

Glass: \$15.00

Bottle: \$45.00

Molly Dooker, "The Boxer", Barossa, S. Australia 2016

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$40.00

Franciscan, Cabernet Sauvignon - Napa 2014

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$40.00

Forest Glen, Merlot - Sonoma 2014

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Dry Creek, Chardonnay - Sonoma 2015

AVAILABLE OPTIONS

Glass: \$12.00

Bottle: \$35.00

Kenwood, Sauvignon Blanc - Sonoma 2016

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Chateau Ste. Michelle Riesling - Washington 2016

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$20.00

Menage a Trois, Dry Rose- California 2016

AVAILABLE OPTIONS

Glass: \$6.00

Bottle: \$22.00

Beringer, White Zinfandel - California 2016

AVAILABLE OPTIONS

Glass: \$5.00

Bottle: \$15.00

APPETIZERS* 9

Lobster Bisque	\$20.00
Poached Lobster Medallions on Baked Crostini Finished with Lobster Stock and Brandied Cream; Presented Table-Side	
Hugo's Hot Rock Specialty for Two	\$57.00
Enjoy the Freshness and Excitement of Cooking Table-Side on a Sizzling Granite Slab Medallions of Filet Mignon, Marinated Ahi Tuna, Shrimp, Breast of Chicken; Served with Trio of Béarnaise, Plum and Mustard Dipping Sauces	
Seafood on Ice for Two	\$75.00
Delicately Poached Lobster Medallions, Jumbo Shrimp, King Crab and Snow Crab Claws; Served with House-Made Cocktail and Remoulade Sauces	
Prosciutto Wrapped Prawns	\$23.00
Sautéed Jumbo Shrimp Wrapped in Prosciutto Ham; Served with Garlic Scampi Sauce	
Maryland Stuffed Mushrooms	\$24.00
Buttered Mushroom Caps filled with Lump Crab Stuffing; Served with Hollandaise Sauce	
Spinach Artichoke Dip	AVAILABLE OPTIONS
Spinach and Artichoke Hearts Sautéed in White Wine, Cream, Garlic, Crushed Chili, Nutmeg, Shallots, Smoked Gouda and Caramelized Parmesan Cheese; Served with Toasted Crostini	\$19.00
	Add Lump Crab:
	\$25.00
Escargot en Croute	\$22.00
Plump Escargots Sautéed with Shallots, Garlic, Burgundy Wine and Herbs; Encrusted in Puff Pastry	
Signature Lump Crab Cake	\$27.00
Lump Crab Blended with Ground Lavosh and Herbs; Served with Micro Greens and Sun-dried Tomato Aioli	
Chilled Shrimp Cocktail	\$23.00
Delicately Poached Jumbo Shrimp; Served with House-Made Cocktail and Remoulade Sauces	

HUGO'S FAMOUS TABLE-SIDE SALAD A LA CARTE ¹

Hugo's Famous Table-Side Salad a la Carte	\$24.00
Crisp Romaine Lettuce Tossed Table-Side with Choice of: Baby Heirloom Tomatoes, Marinated Artichokes, Hearts of Palm, Sliced Mushrooms, Crumbled Blue Cheese, Toasted Croutons, Roasted Pine Nuts, Chopped Eggs, Red Onions and Bay Shrimp. Selection of House-Made-Dressings: Caesar, Creamy Pepper or Honey-Orange-Walnut Vinaigrette	

CHAR-BROILED STEAKS* ⁸

Oscar Style	\$15.00
White Asparagus Tips and King Crab; Served with Béarnaise Sauce	
Atlantis Style	\$16.00
Pancetta and Lump Crab; Served with Snow Crab Claws and Béarnaise Sauce	
Molten Bleu Cheese Crust	\$4.00
Ribeye Steak	\$85.00

New York Strip

AVAILABLE OPTIONS

10 Ounce: \$59.00

16 Ounce: \$70.00

Filet Mignon

\$95.00

Petite Surf and Turf Aux Poivre

\$80.00

Five Ounce Filet Mignon and Jumbo Shrimp; Pan-Seared to Perfection

Hugo's Renowned Slow-Roasted Prime Rib

AVAILABLE OPTIONS

Cellar Cut (16 Ounce): \$85.00

Hugo's Cut (24 Ounce): \$95.00

HUGO'S SPECIALTIES* 6

Maple Bourbon Duck

\$60.00

Two Breasts Seared with Pancetta Hash; Served with Maple Bourbon Glaze

Rack of Lamb

\$70.00

Rubbed with Harissa Spices and Char-Grilled; Served with House-Made Mint Yogurt Sauce and Apricot Chutney

Veal Scallopini

AVAILABLE OPTIONS

Tender Veal Cutlets Dredged in Seasoned Flour; Sautéed in Olive Oil

Marsala Style: \$69.00

Oscar Style: \$79.00

Tart Cherry Chicken

\$52.00

Sautéed Plump Double Chicken Breast with Tart Cherries in Port Reduction; Served with Chef's Crispy Onion Straws

Fire Grilled Chicken

\$52.00

Seared Double Chicken Breasts; Served with Peppercorn Sauce

Beef Wellington

\$95.00

Filet of Beef Layered with Mushroom Duxelle, Foie Gras and Baked in Puff Pastry; Served with Bordelaise Sauce

VEGETARIAN ENTRÉES 1

Stuffed Jumbo Shells

\$49.00

Stuffed with Ricotta, Parmesan Cheese, Fresh Herbs and Concasse of Tomato; Served with Tender Spinach, Baby Heirloom Tomatoes and Creamy Garlic Alfredo Sauce

SEAFOOD* 7

Chilean Sea Bass

\$75.00

Norwegian Salmon

\$53.00

Pan-Seared in Drawn Butter or Poached in Court Bullion

Seafood Trio

\$67.00

Sautéed Scallops, Seared Norwegian Salmon and Shrimp Served with Creamy Garlic Sauce

Australian Lobster Tail

Two Eight-Ounce Tails Broiled; Served with Hot Drawn Butter

Queens Lobster

Medallions of Lobster Sautéed with Garlic, Chablis, Red Peppers, Mushrooms and Sun-Dried Tomatoes

Alaskan King Crab Legs

One and a Half Pound. Served with Hot Drawn Butter

Sea Scallops Celebration

\$68.00

Jumbo Sea Scallops Pan-Seared with Julienned Carrots and Leeks; Served with White Wine Lemon Butter Sauce

HUGO'S CLASSIC DESSERTS ²

Bananas Foster or Cherries Jubilee for Two

\$19.00

Flambéed Table-side

Our Dessert Cart

\$7.00

Offers a Sumptuous Array of Specialty Desserts

HUGO'S SPECIALTY DRINKS ⁶

Hugo's Coffee

\$5.00

Espresso Coffee

\$6.00

Hugo's Cappuccino

\$9.00

Enjoy with Brandy, Coffee Liqueur and Cocoa

Hugo's Cocoaccino

\$7.00

Kona Coffee Experience for Two

\$14.00

Enjoy the Aroma of Freshly Ground Hawaiian Kona Coffee Beans; Brewed at Your Table with our Unique Brewing System

Selection of Fine Herb Teas

\$5.00

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