

Tapas

House Made Bread 8

Pagnotta and focaccia, compound butter, olive oil, sea salt

Burrata 17

jamón Serrano, local Amish tomato, extra virgin olive oil, sea salt, herbs, crostini

Croquetas 6

jamón Serrano and Manchego cheese fritters, house pickles, Lupo Sauce

Papas Fritas 9

crispy fingerling potatoes, salsa bravas, Lupo sauce

Bacon Wrapped Dates 9

blue cheese stuffed topped with Marcona almonds and gastrique

Chicken and Chorizo Empanada 8

house made pastry crust filled with braised chicken, chorizo, rice, peppers, onions, and peas, spicy cilantro sauce, salsa criolla

Meatballs 10

spicy chorizo and beef meatballs, sofrito, creamy cilantro sauce, salsa criolla

Gambas al Ajillo 16

gulf shrimp poached in olive oil with garlic, chilies, Basque peppers, sherry, herbs, toasted focaccia

Octopus a la Plancha 19

olive oil, lemon, and dill potato salad, Peruvian lima bean, capers, romesco

**split plates will be charged \$2 for sandwiches and \$5 for entrées*

Salads

Ensalada Lupo 10

mixed greens, tomatoes, pickled onion, hard-boiled egg, Gordal olives, shaved Manchego, piquillo peppers, smoked paprika vinaigrette

Fall Salad 13

baby kale and spinach, apples, delicata squash, strawberries, cranberries, walnuts, gorgonzola, pistachio maple vinaigrette

Sandwiches

each sandwich comes with a choice of side

Lupo Smashburger 16

two smashed Lupo special blend patties with Bluescreek premium blend, griddled onions, American cheese, house pickles, Lupo sauce, house made everything bun

Crispy Chicken 14

fried chicken breast, spicy cilantro sauce, Manchego, arugula, salsa criolla, house made everything bun

Porchetta 15

Bluescreek pork slow roasted with fennel, garlic, lemon, and herbs, le Grand Mogol triple cream cheese, dressed arugula, red onion, house made everything bun

Sides 5

Fried Potatoes - Simple Salad – Seasonal Vegetable

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Entrees

Lamb Agnolotti 28

house made pasta filled with red wine tomato braised lamb shank, mascarpone, Parmigiano, and rosemary, sugo butter sauce, charred mushrooms, salsa verde

Jambalaya Pasta 28

house made pasta alla chitarra, shrimp, marinated chicken, spicy andouille sausage, tomatoes, peppers, garlic, onion, herbs

Arroz Con Pollo 23

piri piri spiced half-chicken, cilantro garlic rice with carrots, peas, piquillo peppers, onions, chorizo butter pan sauce

Pork Fideos 29

toasted capellini pasta cooked paella style, sofrito, saffron, roasted pork tenderloin, chistorra, chorizo meatballs, roasted mushrooms, peas, piquillo peppers, Peruvian lima beans

Vegetable Paella 23

calasparra rice, sofrito, saffron, Brussels sprouts, peas, mushrooms, green beans, piquillo peppers, Peruvian lima beans

Lupo Paella 35

calasparra rice, sofrito, saffron, marinated chicken, shrimp, chorizo, Peruvian lima beans, piquillo peppers, peas, green beans

**Due to a mix of increased carryout and unpredictable staffing, in some cases our menu items may take longer than anticipated or some items may reach the table before others*

White

Riesling J&H Selbach (Italy) 12 / 39

Godello Avancia (Valdeorras, Spain) 11 / 36

Gavi Santa Vittoria (Piedmont, Italy) 13 / 45

Verdejo Erre de Herrero (Spain) 12 / 39

Verdicchio Tenuta di Tavignano (Marche, Italy) 11 / 36

Sauvignon Blanc/ Traminer Fina Kika (Italy) 10 / 34

Tempranillo Blanc Pierola (Rioja, Spain) 11 / 36

Rioja Blanco Monopole (Rioja, Spain) 11 / 36

Chardonnay Joseph Drouhin (Mâcon, France) 12 / 39

Pinot Grigio Movia (Slovenia) 50

Pouilly-Fume Serge Dagueneau (Loire, France) 55

Roero Arneis Bruno Giacosa (Neive, Italy) 60

Chardonnay Maison Champy (Burgundy, France) 60

Volcanic Series Açores Vulcânico Branco (Portugal) 65

Red

Bardolino Le Morette (Italy) 11 / 36

Pinot Noir Macedon (Macedonia) 10 / 34

Red Blend Mas de Gourgonnier (France) 13

Malbec Areyna (Argentina) 10 / 34

Garnacha Xiloca (Spain) 10 / 34

Sangiovese Mocali (Italy) 11 / 36

Tempranillo Volver (Spain) 13 / 45

Côtes-du-Rhône Mon Coeur

2018 (Ardeche, France) 55

Cab Franc Chinon Marc Bredif

2018 (France) 55

Aghiorgitko Megas Oenos

2017 (Peloponnese, Greece) 65

Super Tuscan "Supremus"

2018 (Tusacany, Italy) 65

Priorat Loidana , Marc Abella

2017 (Porrera, Spain) 65

Bordeaux, Lalande de Pomerol Chateau Tournefeuille

2016 (Bordeaux, France) 85

Barolo Giovanni Rosso

2016 (Piedmont, Italy) 120

Nebbiolo-Barbera Pin La Spinetta

2015 (Piedmont, Italy) 125

Rosé

Bardolino Le Morette (Italy) 11 / 36

La Spinetta (Italy) 13 / 45

Sparkling Wine

Pinot Gris Orange Wine Naken (Austria) 13 / 45

Prosecco Primaterra (Italy) 10 / 34

Cava Juve Y Camps (Spain) 12 / 39

Sparkling Rosé 3B (Portugal) 12 / 39

Rosé Cava Marques de Gelida (Spain) 13 / 45

Laurent-Perrier La Cuvee (France) 100

Beer (draft 7)

Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Grapefruit Wheat

Rhinegeist Palmonado Grapefruit Sour

Menebrea Italian Lager 5

Dessert

Seasonal Dessert 7

Flourless Chocolate Almond Cake 8 GF
topped with crushed Marcona almonds and
powdered sugar

Oatmeal Cream Pie 6

Gelato 8 *provided by Indulgence Ice Cream*

*Honey & Marcona Almond

*Olive Oil, Orange Zest, Sea Salt

*Buckeye Scream

*Raspberry Sorbetto

*Autumn Crunch

*Belgian Bliss

Dessert Drinks

Dessert Wine

Pineau des Charentes Vieux (France) 12

Digestivo

Chartreuse 10

Concerto Don Ciccio & Figli 8

espresso & barley liqueur

Amari

Italian for "bitter", amaro is an Italian herbal liqueur that
has been used for centuries as a digestive aid.

Lucano 8

Averna 8

Varnelli "Amaro Dell'Erborista" 8

Nonino 9

Cynar 70 7

Port & Sherry

Tawny Port 10 year Dow's 14

Ruby Port Dow's 7

Amontillado Lustau 6

Fino Lustau 7

Pedro Ximenez Sherry Lustau 10

Happy Hour

Wednesday, Thursday, and Sunday from 5-7

Patio Excluded

\$5 Draft Beer

\$4 Bottle Beer

\$2 off Craft Cocktails

Wine

\$5

Rosé – Mont Gravet

White – Toucas Vinho Verde

Red – Little J Red Blend

Happy Hour Cocktails

\$6

Lupo Spritz

Contratto orange amaro, Cava, Soda

Luporita

Espolòn Blanco, Lemon, Curaçao, Almond Syrup

The Arlington

Vodka (or) Gin, Bianco Vermouth, Soda

Classic Cocktail 10

*upcharges for any substitutions

Old Fashioned

Manhattan

Martini

Negroni

Gimlet

Boulevardier

Aperitivo Cocktails

Adonis 9

Bodegas Tradicion fino sherry, Carpano Antica sweet vermouth, orange bitters

Americano 8

campari, sweet vermouth, soda, orange twist

Lupo Spritz 10

contratto aperitivo, cava, soda, orange

Negroni Sbagliato 10

campari, sweet vermouth, prosecco, slice of orange

Vermouth & Soda 6

choice of rosso or bianco and Q club soda

Lupo Craft Cocktails

Rosa Royale 11

OYO stone fruit vodka, Donna Rosa rabarbaro, lemon, cava

Iron Maiden 12

Woodford Reserve, ferro-kina iron amaro, chinato, orange bitters

Old Sage 14

Laphroaig, Old Forester, Heering cherry liqueur, allspice dram, sage-infused maple syrup, pecan magnolia bitters

Paper Mâché 12

Diplomatico rum, Aperol aperitivo, Amaro Nonino, fresh lemon, twist

Fleur de Lune 13

Watershed Chamomile Guild Gin, Grapefruit Amaro, Aloe Liqueur, Bergamot Liqueur, Lime

Winter Violet 13

Four Peels Gin, Italicus bergamotte, violet liqueur, dry curacao, lime, blackcurrant, topped with cava

Tri-Village Sazerac 13

Watershed apple brandy, demerara syrup, bitters, served with an absinthe rinse, lemon