

Lupo In-House Exclusives

Tapas

Charcuterie and Cheese 27

selection of imported meats and cheeses
with seasonal pairings, crostini

Tuna Causa 13

Peruvian tuna and potato terrine with piquillo pepper potato puree,
Ortiz Spanish tuna, red onion, tomatoes, avocado, hard-boiled egg, cilantro aioli

Bluefin Tuna 17

sesame crusted seared chilled tuna loin, cucumber, tomato,
red onion, sweet corn and bell pepper gastrique, romesco

Bistec a la Plancha 15

seared Denver steak, chimichurri, romesco

Featured Wine

Rosé – Aghiorgitko – Zoe (Greece) 10 / 34

Red – Aghiorgitko – St. George (Greece) 13 / 45

Featured Cocktails 15

Bramble of the Beach

Espolón tequila, yellow chartreuse,
blackberry liqueur, lime juice, agave,
fresh jalapeños

Hot Shrub Time Machine

a Lupo smoky, spicy margarita-inspired cocktail;
house-made pineapple and jalapeño shrub, Mezcal,
dry curacao, fresh jalapeño