

Tapas

House Made Bread 8

compound butter, olive oil, sea salt

Burrata 17

jamón Serrano, olive oil, garlic confit, sea salt, herbs, crostini

Croquetas 6

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

Papas Fritas 9

crispy fingerling potatoes, salsa bravas, aioli

Portabella Mushroom Fritters 9

Parmigiano and panko crusted mushrooms, romesco, garlic aioli

Bacon Wrapped Dates 9

blue cheese stuffed topped with Marcona almonds and apple gastrique

Empanada 8

house made pastry crust filled with braised beef, carrots, onions, peas, and Manchego cheese, spicy cilantro sauce, salsa criolla

Albondiagas 14

lamb meatballs, sherry almond sauce, mint chimichurri, salsa criolla

Puerco Relleno 14

pork tenderloin stuffed with Manchego cheese and piquillo peppers, panko crusted and deep fried, romesco, apple saffron gastrique

Scallops a la Plancha 19

seared scallops, ham hock, sherry onion butter sauce, charred mushrooms, salsa verde

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

Salads

Ensalada Mixta 12

mixed greens, cucumber, cauliflower, broccoli, butternut squash, bell peppers, red onion, hard-boiled egg, Marcona almonds, gorgonzola, smoked paprika vinaigrette

Kale and Spinach 13

apples, delicata squash, strawberries, dates, dried cranberries, walnuts, goat cheese, maple sage 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 15

fried chicken breast, piri piri aioli, Manchego, greens, house pickles, 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
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

Entrees

Ravioli Tartufo 26

house made pasta filled with slow roasted mushrooms, spinach, ricotta, Parmigiano and nutmeg in a black pepper truffle sauce, charred mushrooms

Tagliatelle Bolognese 21

house made pasta tossed with traditional pork and beef meat sauce, ricotta Montella

Beef Ragù 28

house made gnocchi, red wine tomato braised beef from Bluescreek, root vegetables, kale, Parmigiano, pistachio gremolata

Pork Shank 26

piri piri glazed crispy pork from Bluescreek, butternut squash puree, roasted Brussels sprouts and delicata squash, apple cider sugo butter

Lamb Fideos 31

toasted capellini pasta cooked paella style, sofrito, saffron, braised lamb shank, lamb chorizo, lamb meatballs, Peruvian lima beans, roasted mushrooms, Brussels sprouts, piquillo peppers, aioli

Vegetable Paella 23

calasparra rice, sofrito, saffron, Brussels sprouts, delicata squash, cauliflower, Peruvian lima beans, piquillo peppers, butternut squash

Lupo Paella 35

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

Seafood Paella 39

calasparra rice, sofrito, saffron, scallops, shrimp, Peruvian lima beans, piquillo peppers, peas

White

Riesling J&H Selbach (Italy) 12 / 39

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

Sancerre Domaine Thomas ed Fils (Loire, France) 65

Volcanic Series Açores Vulcânico Branco (Portugal) 65

Red

Bardolino Le Morette (Italy) 11 / 36

Pinot Noir Macedon (Macedonia) 10 / 34

Aghiorgitko St. George (Greece) 13 / 45

Malbec Areyna (Argentina) 10 / 34

Red Blend Mas de Gourgonnier (France) 13 / 45

Garnacha Xiloca (Spain) 10 / 34

Tempranillo Volver (Spain) 13 / 45

Super Tuscan Zingari (Italy) 11 / 36

Côtes-du-Rhône Mon Coeur

2018 (Ardeche, France) 55

Cab Franc Chinon Marc Bredif

2018 (France) 55

Priorat "Loidana" Marc Abella

2017 (Porrera, Spain) 65

Super Tuscan "Supremus"

2018 (Tusacany, Italy) 65

Bordeaux Chateau Tournefeuille

2016 (Bordeaux, France) 85

Barolo Giovanni Rosso

2016 (Piedmont, Italy) 120

Nebbiolo-Barbera Pin La Spinetta

2015 (Piedmont, Italy) 125

Rosé

Aghiorgitko Zoe (Greece) 10 / 34

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

Txakoli Rosé Txomin Etxaniz (Getaria, Spain) 50

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 8

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

*Horchata and Cinnamon Swirl

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

LUPPO