

Lupo In-House Exclusives

Tapas

Charcuterie and Cheese 27

selection of imported meats and cheeses
with seasonal pairings, crostini

Fresh Shucked Oysters 9 / 17 / 30

apple fennel mignonette, piri piri hot sauce, lemon

Tuna Causa 14

Peruvian tuna and potato terrine,
piquillo pepper potatoes, Ortiz tuna salad, cilantro aioli, olives, hard-boiled egg

Fried Cauliflower 12

spicy apple gastrique, romesco, goat cheese, pistachios

Cod Fritters 14

fried day boat cod, Lupo sauce, charred lemon

Onion Soup 9

slow cooked onions, smoked ham hock,
Amontillado sherry beef broth, Manchego crostini, herbs

Octopus a la Plancha 19

charred barbequed octopus, chistorra chorizo,
crispy potatoes, pickled onions, chimichurri, romesco

Featured Wine

White – Trebbiano – “Cà Maiol Lugana” 10 / 34

Rosé – Blend – “Cà Maiol Chiaretto” 10 / 34

Red – Chianti Classico – “Lamole di Lamole” 13 / 45

Featured Shrub Cocktails 15

Orchard on Arlington

house-made apple and fennel shrub,
Watershed Apple Brandy, dry vermouth, lemon,
maple syrup, black walnut and gingersnap bitters

No More Melon Drama

house-made melon, jalapeño, cilantro shrub,
Watershed Vodka, lime, agave, soda