

Pintxos

Marcona Almonds 7
Spanish almonds fried and tossed with sea salt

Marinated Spanish Olives 7

Croquetas 7
jamón Serrano and Manchego cheese fritters,
house pickles, Lupo sauce

Bacon Wrapped Dates 9
blue cheese stuffed bacon wrapped dates, Marcona
almonds, saffron gastrique

Bocadillo de Atún 9
Ortiz Spanish tuna salad with capers and red onion,
tomato, avocado aioli, Manchego
on toasted Pagnotta bread

Salmon Escabeche 12
salmon slow poached in olive oil, sherry, and smoked
paprika on toasted Pagnotta bread with tomato, bacon
aioli, and lettuce

Jamón Y Queso 12
Monte Enebro goat cheese, jamón Serrano, quince,
toasted Pagnotta bread

Salads

House Made Bread 8
Pagnotta and focaccia, extra virgin olive oil, sea salt

Lupo Salad 13
local mixed greens, cherry tomatoes, Basque peppers,
Gordal olives, piquillo peppers, hard-boiled egg
Manchego cheese, smoked paprika vinaigrette
*add smoked trout 7

Tomato and Melon Salad 13
local watermelon, sugar melon, tomatoes, sweet corn
and cucumbers, olives, onion, whipped ricotta, basil,
dill, roasted garlic and herb vinaigrette, feta cheese

Tapas

Sweet Corn Gazpacho 11
chilled corn soup made with local sweet corn and
topped with marinated crab, cherry tomatoes, cilantro,
olive oil, and herbs

Burrata 17
local heirloom tomato and marinated peaches, jamón
Serrano, olive oil, herbs, black truffle sea salt, crostini

Fritto Misto 12
Parmigiano and panko crusted deep fried eggplant and
zucchini, caponata, goat cheese, salsa verde

Setas 12
roasted local mushrooms, chistorra chorizo, goat
cheese, romesco, chimichurri

Albondigas 11
lamb meatballs, sofrito, creamy cilantro sauce,
salsa criolla, Parmigiano

Pork Agnolotti 13
house made pasta filled with mojo braised pork in a
cilantro sugo broth with sweet corn and mushrooms

Mussels 19
saffron cream sauce, chorizo, sweet corn, onions, garlic,
chives, crostini

Octopus a la Plancha 22
charred barbequed octopus, olive oil potato salad,
salmorejo, chistorra chorizo, Gordal olives,
smoked paprika

**Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness
*split plates will be charged \$2 for sandwiches and
\$5 for entrées*

Entrées

Lupo Smashburger 19
two smashed beef and bacon patties
made with Bluescreek premium grind, griddled onions,
American cheese, house pickles, Lupo sauce
on a brioche bun with patatas bravas

Pappardelle Tartufo 26
house made pasta tossed in a black truffle Parmigiano
sauce topped with charred mushrooms, corn, zucchini,
and salsa verde

Scallops a la Plancha 33
seared scallop, sweet corn puree, sauté of mushrooms,
chistorra chorizo, and potatoes,
corn and fresno gastrique

Bistec a la Plancha 29
seared Denver steak, garlic herb roasted potatoes,
roasted broccolini, caponata, chimichurri

Salmon Fideos 29
toasted capellini pasta cooked paella style, sofrito,
saffron, seared Faroe Island salmon, house made
chorizo, sweet corn, peas, piquillo peppers, aioli

Paella 45
toasted calasparra rice, sofrito, saffron, marinated
chicken, scallops, house made chorizo, sweet corn,
piquillo peppers, peas

White

Riesling J&H Selbach (Germany) 12 / 39

Assyrtiko Alexikis (Greece) 12 / 39

Sauvignon Blanc P'tit Berthier (France) 12 / 39

Verdejo Erre de Herrero (Spain) 12 / 39

Zibibbo Fina Taif (Italy) 10 / 34

Tempranillo Blanco Pierola (Rioja, Spain) 11 / 36

Picpoul Domitia (France) 11 / 36

Chardonnay Joseph Drouhin (France) 12 / 39

Pinot Grigio Movia (Slovenia) 50

Chardonnay Maison Champy (France) 60

Albariño Lagar De Cervera (Rías Baixas, Spain) 65

Sancerre Domaine Girard (France) 65

Volcanic Series Açores Vulcânico Branco (Portugal) 65

Godello O Luar Do Sil (Spain) 90

Red

Pinot Noir Macedon (Macedonia) 10 / 34

Agiorghitiko St. George (Greece) 13 / 45

Garnacha Care (Spain) 10 / 34

Tinto Fitapreta (Portugal) 10 / 34

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Red Blend Mas de Gourgonnier (France) 13 / 45

Super Tuscan Zingari (Italy) 13 / 45

Tempranillo Volver (Spain) 13 / 45

Côtes-du-Rhône Mon Coeur

2019 (Ardeche, France) 55

Super Tuscan Supremus

2017 (Tuscany, Italy) 65

Bordeaux Chateau Tournefeuille

2016 (Bordeaux, France) 85

Amphora Amphiarao

2018 (Tuscany, Italy) 95

Barolo Giovanni Rosso

2017 (Piedmont, Italy) 120

Gran Reserva "904" La Rioja Alta

2011 (Rioja, Spain) 160

Rosé

Bardolino (Italy) 10 / 34

Zoe (Greece) 11 / 36

Muga (Spain) 13 / 45

Cerasuolo D'Abruzzo (Italy) 50

Sparkling Wine

Sparkling Rosé 3B (Portugal) 12 / 39

Prosecco Primaterra (Italy) 10 / 34

Moscato D'Asti Ca' d'Gal 12 / 39

Pinot Gris Orange Wine Naken (Austria) 13 / 45

Cava Juve Y Camps (Spain) 13 / 45

Perrier Jouet Brut Reserve (France) 125

Laurent Perrier Ultra Brut (France) 185

Beer (draft 7)

Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Grapefruit Wheat

Rhinegeist Flamingo Tropical IPA

Parsons North West Coast IPA (can) 5

Menebrea Italian Lager (bottle) 5

Dessert

Seasonal Dessert

(ask your server)

Flourless Chocolate Almond Cake 8 GF

topped with crushed Marcona almonds

and powdered sugar

Oatmeal Cream Pie 7

Gelato 8 *provided by Indulgence Ice Cream*

*Coffee Bliss

*Belgian Bliss

*Buckeye Scream

*Honey and Marcona Almond

*Olive Oil, Orange Zest, Sea Salt

*Cookies and Cream

Dessert Drinks

Dessert Wine

Malvira Late Harvest Arneis (Italy) 10

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

Weekday Specials

Tuesdays:

Happy Hour Drink Specials All Night

Four Course Tapas Tasting Menu Available

Wednesdays:

Happy Hour Drink Specials from 5pm-7pm

Wine by the Bottle at Lupo Retail Pricing

Happy Hour Pintxos and Tapas from 5pm-7pm

Thursdays:

Happy Hour Drink Specials from 5pm-7pm

Happy Hour

\$2 OFF Draft Beer

\$1 OFF Bottle Beer

\$2 OFF All Craft Cocktails

\$2 OFF All Glasses of Wine

Patio Excluded From Happy Hour and

Retail Wine Discounts

Classic Cocktail 10

*upcharges for any substitutions

Old Fashioned

Manhattan

Martini

Negroni

Gimlet

Boulevardier

Aperitivo Cocktails

Adonis 9

Lustau 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, orange peel

Vermouth & Soda 6

choice of rosso or bianco and Q club soda

Lupo Craft Cocktails

Fleur de Lune 13

Watershed Four Peel Gin, Grapefruit Amaro, Bergamot Liqueur,
Aloe liqueur, Lime

C3P OYO 13

pink peppercorn infused OYO vodka, pomegranate juice,
yellow chartreuse, gomme syrup

The Sevillian 13

Templeton Rye, Carpano Antica Vermouth,
Hellfire and Toasted Almond bitters, burnt orange essence

Paper Mâché 13

Diplomatico rum, Contratto Orange Amaro, Amaro Nonino, fresh lemon

King of the Beach 13

blanco tequila, dry curacao, ancho Reyes chili liqueur,
yellow chartreuse, lime juice

The F'N Carole Basque'n 13

Hendricks Gin, Basque Pepper brine, Montanaro dry vermouth, Basque Pepper

Old Sage 14

Laphroaig, Old Forester, Heering cherry liqueur, allspice dram,
maple syrup, black walnut bitters