

## Pintxos

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

Marinated Olives 7

Marcona Almonds 7

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

Garlic Mushrooms 7  
chilled local mixed mushrooms cooked in olive oil with garlic, chilies, sherry and herbs on toasted Pagnotta bread with aioli

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

Jamón Y Queso 13  
Monte Enebro goat cheese, jamón Serrano, quince, toasted Pagnotta bread

## Salads

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Lupo Salad 14  
local mixed greens, tomatoes, Basque peppers, Gordal olives, piquillo peppers, hard-boiled egg Manchego cheese, smoked paprika vinaigrette  
\*add smoked trout 9

Roasted Eggplant and Tomato 15  
local eggplant and heirloom tomato from Hershberger farm, red onion, cucumber, Israeli couscous, arugula, feta, roasted garlic and herb vinaigrette

*\*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*

## Tapas

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Gazpacho 9  
chilled tomato soup, sweet corn, cucumber, olive oil, and herbs

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

Patatas Bravas 7  
fried potatoes, salsa bravas, aioli, smoked paprika

Fritto Misto 12  
local squash, broccoli, and cauliflower from Hershberger farm, deep fried, piri piri maple aioli, piquillo pepper chimichurri

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

Calamari 14  
butter milk brined and flash fried squid, saffron gastrique, aioli

Short Rib Empanada 11  
house made pastry crust filled with red wine tomato braised short rib, peppers, peas, onion, and garlic, cilantro sauce, roasted pepper chimichurri

Albondigas 13  
lamb meatballs, sofrito, creamy cilantro sauce, salsa criolla, Parmigiano

Gambas al Ajillo 20  
gulf shrimp poached in olive oil with garlic, chilies, Amontillado sherry, and herbs, toasted focaccia

Duck Leg 20  
crispy duck leg confit, sweet potato puree, ginger pear chutney

Octopus a la Plancha 22  
charred barbequed octopus, crispy potatoes, chorizo, romesco, squid ink aioli, chimichurri

## Entrées

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

Cubano 19  
mojo braised pork shoulder, Leoncini herbed ham, Swiss, house pickles, sweet and spicy mustard on a Cuban roll with patatas bravas

Pappardelle 23  
house made pasta tossed in a brown butter sage and Parmigiano sauce topped with roasted delicata squash, corn, mushrooms, and green beans, salsa verde

Pork Chop 23  
garlic herb roasted potatoes, roasted Brussels sprouts, sugo butter sauce, romesco, salsa criolla

Tuna a la Plancha 35  
seared fennel and sea salt crusted yellowfin tuna, garlic roasted potatoes, green beans, white wine tomato caper sauce

Duck Breast 29  
pan roasted duck, sweet potato and bacon hash, caramelized Brussels sprouts, cranberry gastrique

Fideos Negros 41  
toasted capellini cooked paella style, sofrito, squid ink, scallops, shrimp, squid, piquillo peppers, peas, aioli

Scallop and Short Rib Paella 41  
calasparra rice, sofrito, saffron, red wine tomato braised short ribs, seared scallops, Brussels sprouts, piquillo peppers, aioli

## White

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Riesling J&H Selbach (Germany) 12 / 39

Assyrtiko Alexikis (Greece) 12 / 39

Verdejo Erre de Herrero (Spain) 12 / 39

Sauvignon Blanc Les Gourmets (France) 11 / 36

Verdicchio Tavignano (Italy) 13 / 45

Tempranillo Blanco Pierola (Rioja, Spain) 11 / 36

Picpoul Domitia (France) 11 / 36

Chardonnay Joseph Drouhin (France) 12 / 39

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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

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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

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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

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Bardolino (Italy) 10 / 34

Zoe (Greece) 11 / 36

Muga (Spain) 13 / 45

Cerasuolo D'Abruzzo (Italy) 50

## Sparkling Wine

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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)

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Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Grapefruit Wheat

Rhinegeist Cloud Harvest Double Hopped Hazy IPA

Menebrea Italian Lager (bottle) 5

## Dessert

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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

\*Sweet Corn and Blueberry

## Dessert Drinks

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### 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

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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

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\$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

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\*upcharges for any substitutions

Old Fashioned

Manhattan

Martini

Negroni

Gimlet

Boulevardier

## Aperitivo Cocktails

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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

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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