

Pintxos

House Made Bread 8

Pagnotta and focaccia, extra virgin olive oil, sea salt

Marcona Almonds 7

Marinated Spanish Olives 7

Jamón y Queso 8

Monte Enebro goat cheese, jamón Serrano, quince, toasted Pagnotta bread

Tuna Bocadillo 8

imported Spanish Ortiz tuna, lemon, aioli, house pickles, hard-boiled egg, brioche bun

Cod Bocadillo 8

piri piri spiced fried cod, remoulade, house pickles, arugula, brioche bun

Short Rib Bocadillo 10

Spanish barbequed short rib, Manchego cheese, arugula, house pickles, aioli, brioche bun

Salads

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

Fall Salad 14

arugula, kale, Brussels sprouts, apples, dried cranberries, cauliflower, broccoli, delicata squash, Marcona almonds, goat cheese, maple sage 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

Burrata 17

maple roasted acorn squash, jamón Serrano, cranberry gastrique, Marcona almonds, crostini

Croquetas 7

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

Patatas Bravas 8

fried fingerling potatoes, salsa bravas, aioli

Dates 9

blue cheese stuffed and bacon wrapped, topped with saffron gastrique and Marcona almonds

Setas 12

roasted local mushrooms, chorizo, goat cheese, romesco, chimichurri

Cod Fritters 13

buttermilk brined deep fried cod, aioli, bell pepper gastrique

Albondigas 13

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

Fritto Misto 16

buttermilk brined and deep fried scallop, cod, squash, broccoli, and cauliflower, piri piri maple aioli, piquillo chimichurri

Duck Leg 19

crispy duck leg confit, piri piri spiced fried sweet potatoes, rosemary truffle aioli, cranberry gastrique

Octopus a la Plancha 22

charred barbequed octopus, crispy potatoes, chorizo, romesco, chimichurri

Entrées

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 18

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

Gnocchi alla Sorrentina 24

house made ricotta gnocchi baked with pomodorini cherry tomatoes, fresh mozzarella, garlic, and basil

Pork Ragu 25

house made pappardelle, white wine and fennel braised pork, carrots, tomato, parsnips, and herbs, Parmigiano, salsa verde

Lasagna 25

house made pasta layered with Bolognese, roasted garlic and herb whipped ricotta, and fresh mozzarella, baked with bechamel

Pork Shank 26

slow braised crispy pork shank, potato puree, Brussels sprouts, romesco, salsa criolla, sugo butter sauce

Fideos 41

toasted capellini pasta cooked paella style with sofrito, saffron, scallops, lamb meatballs, chorizo, piquillo peppers, and Brussels sprouts, 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

Assyrtiko Alexikis (Greece) 12 / 39

Verdejo Erre de Herrero (Spain) 12 / 39

Sauvignon Blanc Touraine Oisly (France) 13 / 45

Verdicchio Tavignano (Italy) 13 / 45

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

White Burgundy Geantet-Pansiot (France) 90

Red

Pinot Noir Macedon (Macedonia) 10 / 34

Agiorghitiko St. George (Greece) 13 / 45

Garnacha Care (Spain) 12 / 39

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Bordeaux Sainte-Marie (France) 12 / 39

Red Blend Mas de Gourgonnier (France) 13 / 45

Rioja Crianza Sierra Cantabria (Spain) 14 / 50

Super Tuscan Zingari (Italy) 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 Cloud Harvest Double Hopped Hazy IPA

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*

*Olive Oil, Orange Zest, Sea Salt

*Honey and Marcona Almond

*Coffee Bliss

*Chocolate with White Chocolate

Peppermint Bark

*Amaretti Cookie and Cranberry Swirl

*Horchata and Cinnamon Swirl

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, Lime

Earl's Mar"tea"ni 13

Earl Grey infused Watershed Vodka, lemon, yellow chartreuse, bergamot, simple 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

Sweet Texas Heat 15

Espolòn Tequila, house made blackberry and jalapeno shrub, dry curacao, fresh lime

The F'N Carole Basque'n 13

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

New Carré 12

Barrel aged 100 proof rye, Calvados, Sweet Vermouth, Benedictine, bitters