

Pintxos

House Made Bread 8

Pagnotta, focaccia, maple sage cranberry compound butter, extra virgin olive oil, sea salt

Pintxos Morunos 9

spiced pork tenderloin skewers, chimichurri, mojo picon, lemon

Jamón Y Queso 7

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

Piquillos Rellenos 7

piquillo peppers stuffed with Spanish Ortiz tuna on toasted Pagnotta bread with aioli and hard-boiled egg

Tuna Bocadillo 7

imported Spanish Ortiz tuna salad, aioli, house pickles, hard-boiled egg, Basque pepper, brioche bun

Smoked Trout Bocadillo 9

cold smoked trout, pickled onions, hard-boiled egg, microgreens, lemon caper 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

Brussels Sprouts Salad 14

shaved Brussels sprouts, microgreens, apples, watermelon radish, red onion, dried cranberries, roasted squash, goat cheese, Marcona almonds, romesco, roasted garlic and herb vinaigrette

Tapas

Fresh Shucked Oysters 4 each **dine in only**
apple mignonette, piri piri hot sauce

Burrata 17

roasted baby beets, carrots, and cara cara oranges, toasted pistachios, pistachio oil, truffle honey, crostini

Croquetas 7

Jamón Serrano and Manchego cheese fritters, house pickles, Lupo sauce

Bacon Wrapped Dates 9

blue cheese stuffed, Marcona almonds, saffron gastrique

Patatas Bravas 8

fried fingerling potatoes, salsa bravas, aioli

Portabella Fritters 11

Parmigiano and panko crusted deep fried mushrooms, romesco, rosemary truffle aioli

Albondigas 14

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

Gambas al Ajillo 19

gulf shrimp poached in olive oil with garlic, chilies, Basque peppers, Amontillado sherry, and herbs, crostini

Fritto Misto 18

buttermilk brined deep fried scallop, shrimp, acorn squash, broccoli, and cauliflower, spicy maple aioli, saffron gastrique

Octopus a la Plancha 22

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

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

Entrées

Lupo Smashburger 19

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

Chicharron Peruano 19

mojo braised pork shoulder, piri piri spiced fried sweet potatoes, salsa criolla, cilantro, aioli, on a ciabatta bun with patatas bravas

Gnocchi Tartufo 26

house made ricotta gnocchi tossed in a black pepper truffle Parmigiano sauce topped with roasted mixed mushrooms, salsa verde

Bolognese 24

house made pappardelle tossed in a pork and beef meat sauce, topped with Parmigiano and basil

Seafood Stew 41

scallops, shrimp, and mussels cooked in a coconut tomato broth with chilies, cashews, potatoes, garbanzo beans, spices, and lime, with cilantro garlic rice and avocado

Cassoulet 26

French pork and bean stew with slow roasted pork shoulder, ham hock, white beans, greens, peppers, sausage, duck leg confit, baked with Parmigiano breadcrumbs

Fideos 36

toasted capellini pasta cooked paella style with red wine tomato braised short ribs, scallops, Brussels sprouts, chorizo, piquillo peppers, aioli

Lamb Shank Paella 41

calasparra rice, sofrito, saffron, red wine tomato braised local lamb, Brussels sprouts, piquillo peppers, roasted mushrooms, salsa criolla, romesco, aioli

White

Assyrtiko Alexikis (Greece) 12 / 39

Verdejo Erre de Herrero (Spain) 12 / 39

Vouvray Grosse Pierre (France) 13 / 45

Verdicchio Tavnano (Italy) 13 / 45

Tempranillo Blanco Pierola (Rioja, Spain) 11 / 36

Picpoul Domitia (France) 11 / 36

Chardonnay Joseph Drouhin (France) 12 / 39

Chardonnay Louis Latour (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

Agiorgitiko St. George (Greece) 13 / 45

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Dao Tinto Vigno (Portugal) 11 / 39

Bordeaux Sainte-Marie (France) 12 / 39

Red Blend Mas de Gourgonnier 13 / 45

Montepuciano Podere Frontino (Spain) 12 / 39

Rioja Crianza Sierra Cantabria (Spain) 14 / 50

Super Tuscan Zingari (Italy) 13 / 45

Montepuciano Palazzo Vecchio

2017 (Tuscany, Italy) 55

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 No Name

2017 (Piedmont, Italy) 130

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

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

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

*Horchata and Cinnamon Swirl

Non-Alcoholic

Boylan's Soda

San Pellegrino

Coffee & Hot Tea

Mocktail

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

Oysters Available

Wednesdays:

Happy Hour Drink Specials from 5pm-7pm

Happy Hour Pintxos and Tapas from 5pm-7pm

Thursdays:

Happy Hour Drink Specials from 5pm-7pm

Wine by the Bottle at Lupo Retail Pricing

Charcuterie and Cheese Available

Happy Hour

\$2 OFF Draft Beer

\$1 OFF Bottle Beer

\$2 OFF All Craft Cocktails

\$2 OFF All Glasses of Wine

**Patio is 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 jalapeño shrub, dry curacao, fresh lime juice

The F'N Carole Basque'n 13

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

New Carré 12

barrel aged in house, 100 proof rye, Calvados, Sweet Vermouth, Benedictine, bitters