

Pintxos

House Made Bread 8
Pagnotta, focaccia, olive oil, sea salt

Marcona Almonds 7

Marinated Spanish Olives 7

Jamón Y Queso 9
Monte Enebro goat cheese, jamón Serrano, quince, on
toasted Pagnotta bread

Tuna Bocadillo 8
Spanish Ortiz tuna, house pickles, hard-boiled egg,
aioli, brioche bun

Pork a la Plancha 10
seared pork tenderloin, gorgonzola dolce, onion
marmalade, toasted baguette

Salads

Lupo Salad 14
local mixed greens, pachino 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, apples, red onion, watermelon
radish, dried cranberries, roasted squash, goat cheese,
Marcona almonds, romesco, roasted garlic and herb
vinaigrette

**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*

Tapas

Charcuterie & Cheese Board 37
Chef's selection of imported cured meats and cheeses
with crostini and pairings

Burrata 17
roasted baby beets and carrots, cara cara oranges,
toasted pistachios, olive oil, truffle honey, crostini

Croquetas 8
Jamón Serrano and Manchego cheese fritters,
house pickles, Lupo sauce

Bacon Wrapped Dates 10
blue cheese stuffed, Marcona almonds,
cranberry gastrique

Patatas Bravas 8
crispy fingerling potatoes, salsa bravas, aioli

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

Cod Fritters 11
buttermilk brined deep fried cod, Brussels sprouts and
kimchi slaw, aioli, lemon

Albondigas 14
lamb meatballs cooked in sofrito, creamy cilantro sauce,
Parmigiano, salsa criolla

Fritto Misto 18
buttermilk brined deep fried scallop,
shrimp, mixed vegetables, spicy maple aioli,
chimichurri

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

Octopus a la Plancha 22
charred barbequed octopus, crispy potatoes,
chistorra chorizo, romesco, chimichurri

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

Spicy Chicken Sandwich 18
buttermilk brined deep fried chicken breast, honey
gochujang sauce, kimchi slaw, gochugaru pickles,
kewpie mayo, 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

Pork Ragu 26
house made pappardelle pasta tossed with white wine
fennel braised pork shoulder, bell peppers, kale, carrots,
topped with pistachio gremolata and Parmigiano

Pork Shank 25
mojo braised crispy pork shank, potato puree,
roasted baby carrots, tomato sugo butter sauce,
romesco, salsa criolla

Chicken & Chorizo Paella 34
calasparra rice, sofrito, saffron, crispy confit half
chicken, chorizo, roasted Brussels sprouts,
piquillo peppers, romesco, aioli, salsa criolla

Fideos 39
toasted capellini pasta cooked paella style with sofrito,
saffron, octopus, shrimp, chorizo, Brussels sprouts, and
piquillos, 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

Pinot Noir Macedon (Macedonia) 11 / 36

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Syrah Marie Antoinette (France) 13 / 45

Garnacha Care (Spain) 12 / 39

Côtes-du-Rhône Gassier (France) 13 / 45

Rioja Crianza Sierra Cantabria (Spain) 14 / 50

Super Tuscan Zingari (Italy) 13 / 45

Cabernet Sauvignon Le Grande Verre glass pour 13

Côtes-du-Rhône Mon Coeur

2019 (Ardeche, France) 55

Listan Negro Ignios

2017 (Ycoden-Daute-Isora, Spain) 60

Bordeaux Chateau Tournefeuille

2016 (Bordeaux, France) 85

Nebbiolo-Barbera "Pin" La Spinetta

2018 (Italy) 125

Barolo No Name

2017 (Piedmont, Italy) 130

La Rioja Alta Gran Reserva Viña Arana

2015 (Rioja, Spain) 145

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) 115

Beer (draft 7)

Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Dark Mexican Lager

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

*Dark Chocolate and Roasted Cherries

*Horchata and Cinnamon Swirl

Non-Alcoholic

Boylan's Soda

San Pellegrino

Coffee & Hot Tea

Mocktail

Dessert Drinks

Dessert Wine

Sauternes Château Lamourette 10

Pineau des Charentes Rosé (France) 12

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 Guild Gin, Grapefruit Amaro, Bergamot Liqueur, Lime, simple syrup

Rosa Royale 13

OYO Stonefruit Vodka, Rhubarb Amaro, lemon, simple syrup, topped with cava

The Sevillian 13

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

Hibiscus Boulevard 14

Hibiscus infused white rum, Ambrosia, Luxardo, Cointreau, lime

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

house barrel aged rye, Benedictine, Le Pivon sweet vermouth, calvados, bitters