

Pintxos

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

Roasted Mushrooms 3
roasted, marinated, chilled mixed mushrooms, truffle
whipped goat cheese, toasted baguette

Piquillo Relleno 5
roasted pepper stuffed with Spanish tuna, hard-boiled
egg, Basque pepper, romesco, toasted baguette

Jamón Y Queso 6
Monte Enebro goat cheese, jamón Serrano, quince,
on toasted baguette

Pork a la Plancha 6
seared pork tenderloin, onion marmalade, gorgonzola
dolce, olive oil, toasted baguette

Scallop and Chorizo 13
seared scallop and morcilla chorizo, romesco,
chimichurri, toasted baguette

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

Arugula Salad 14
Hershberger farms strawberries and tomatoes,
cucumber, sugar snap peas, watermelon radish, goat
cheese, Marcona almonds, ramp 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

Burrata 15
smashed avocado, cherry tomato and cucumber salad,
olive oil, crostini

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

Patatas Bravas 8
smashed fried fingerling potatoes, salsa bravas, aioli

Albondigas 14
lamb meatballs cooked in a harissa tomato sauce,
curried yogurt, goat cheese, salsa criolla, house made
flatbread

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

Mussels 17
cooked in a saffron cream sauce with onions, garlic,
white beans, Gordal olives, and herbs, toasted focaccia

Halibut Fritters 20
buttermilk brined deep fried halibut, kimchi aioli,
Brussels sprouts slaw, honey gochujang sauce

Fritto Misto 18
buttermilk brined deep fried scallop,
shrimp, mixed vegetables, aioli, saffron gastrique

Octopus a la Plancha 22
charred barbequed octopus, olive oil potato salad,
chistorra chorizo, sugar snap peas, blistered tomatoes,
salmorejo

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

Chicken Sandwich 19
chimichurri marinated chicken breast, house made
chorizo, Manchego cheese, avocado salad, lettuce, 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
mushrooms, asparagus, sugar snap peas, salsa verde

Seafood Fra Diavolo 40
house made fettucine tossed in a spicy tomato sauce
with shrimp, mussels, fresno chilies, garlic, and herbs,
topped with scallops

Bistec a la Plancha 33
seared flat iron steak, garlic herb roasted fingerling
potatoes sauteed with chistorra chorizo, mushrooms,
and asparagus, romesco, goat cheese, chimichurri

Paella 33
calasparra rice, sofrito, saffron, seared pork chop
topped with house made chorizo and Manchego
cheese, lima beans, piquillo peppers, sugar snap peas,
romesco, salsa criolla

Fideos 41
toasted capellini pasta cooked paella style with sofrito,
saffron, seared halibut, shrimp, lima beans, white beans,
piquillo peppers, aioli

White

Assyrtiko Alexikis (Greece) 12 / 39

Verdejo Erre de Herrero (Spain) 12 / 39

Alvarinho Secreto (Portugal) 13 / 45

Verdicchio Tavignano (Italy) 12 / 39

Sauvignon Blanc (France) 13 / 45

Tempranillo Blanc Pierola (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

Bardolino Le Morette (Italy) 11 / 36

Agiorgitiko St. George (Greece) 13 / 45

Garnacha Frontonio (Spain) 13 / 45

Chianti Superiore Villa da Filicaja (Italy) 12 / 39

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Syrah Domaine de Couron (France) 15 / 56

Red Blend Mas de Gourgonnier (France) 13 / 45

Rioja Crianza Sierra Cantabria (Spain) 15 / 56

Super Tuscan Supremus (Italy) 15 / 56

Côtes-du-Rhône Mon Coeur
2019 (Ardeche, France) 55

Listan Negro Ignios
2017 (Ycoden-Daute-Isora, Spain) 60

Pinot Noir Maison Captain Gagnerot
2017 (Burgundy, France) 70

Barbera D'Alba Bruno Giacosa
2020 (Piemonte, Italy) 70

Agiorhitiko Megas Oenos 2017
(Peloponnesos, Greece) 75

Bordeaux Chateau Tournefeuille
2019 (Lalande-de-Pomerol, France) 85

Nebbiolo-Barbera "Pin" La Spinetta
2018 (Piedmont, Italy) 125

Barolo No Name
2017 (Piedmont, Italy) 130

Amarone della Valpolicella "Marne 180" Tedeschi
2018 (Verona, Italy) 135

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

*Chocolate Goey Butter Cake

*Horchata and Cinnamon Swirl

Non-Alcoholic

Boylan's Soda

San Pellegrino

Coffee & Hot Tea

Lupo Craft 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

Good Ju Ju 13

Watershed Vodka, honey jujube marmalade, Montenegro amaro, lemon

It's a Bop 13

Gin, St. Germaine, Grand Marnier, citrus chamomile simple, grapefruit juice, 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

The F'N Carole Basque'n 13

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

Palo's Painkiller 13

Palo Cortado sherry, Cointreau, dry curacao, italicus bergamot, coconut water, pineapple juice

New Carré 12

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

Sweet Texas Heat 15

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