

Pintxos

House Made Bread 8

Pagnotta, focaccia, olive oil, sea salt

Pan Con Tomate 6

toasted baguette rubbed with fresh garlic, heirloom tomato puree, Manchego cheese, jamón Serrano

Croquetas 8

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

Bacon Wrapped Dates 11

blue cheese stuffed, Marcona almonds, saffron gastrique

Crab Cake and Chorizo 12

lump crab cake, Morcilla chorizo, gochujang aioli, kimchi, toasted baguette

Salads

Ensalada Mixta 14

mixed green, bacon, Gordal olives, cherry tomatoes, garbanzo beans, red onion, Basque peppers, hard-boiled egg, blue cheese, smoked paprika vinaigrette

Summer Salad 15

local heirloom tomatoes, watermelon, sugar melon, roasted corn, cucumbers, and red onions, feta, Israeli couscous, herbs, elotes dressing

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Tapas

Piquillos Rellenos 13

roasted peppers stuffed with Spanish Ortiz tuna, shallots, capers, and lemon, hard-boiled egg, Basque peppers, aioli

Burrata 17

local heirloom tomatoes, Ohio sugar melon, jamón Serrano, pistachios, olive oil, sea salt, basil, crostini

Patatas Bravas 8

smashed fried fingerling potatoes, salsa bravas, aioli

Setas 13

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

Cod Fritters 16

buttermilk brined deep fried cod, saffron gastrique, aioli

Lamb Kofta 15

seasoned local ground lamb, red onion, cherry tomatoes, cucumber, kalamata olives, hummus, tzatziki, feta, herbs, pita

Gambas al Ajillo 20

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

Scallops a la Plancha 22

jamón Serrano wrapped seared scallops, caponata, truffle whipped ricotta salsa verde, pistachios

Octopus a la Plancha 22

charred barbecued octopus, sweet corn puree, blistered tomatoes, Chistorra chorizo, corn and jalapeño salsa

Entrées

Lupo Smashburger 15

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

Cubano 15

mojo braised pork shoulder, Leoncini ham, Swiss, house pickles, sweet and spicy mustard, on a pressed Cuban roll

Gnocchi Tartufo 26

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

Bistec a la Plancha 33

seared flat iron steak, garlic herb roasted potatoes, corn, squash and zucchini, goat cheese, caponata, chimichurri

Crab Ravioli 45

house made saffron pasta filled with crab, ricotta, Parmigiano, lemon, and herbs, cooked in a sweet corn Prosecco butter sauce with shrimp, roasted tomatoes, shallots, and thyme

Paella 41

calasparra rice, sofrito, saffron, white wine tomato braised pork shank, house made chorizo, mushrooms, sweet corn, piquillo peppers, romesco, salsa criolla

Fideos 37

toasted capellini pasta cooked paella style with sofrito, saffron, seared pork tenderloin, shrimp, house made chorizo, sweet corn, green beans, piquillo peppers, aioli

White

Assyrtiko Alexakis (Greece) 12 / 39

Txakoli Flysch (Spain) 13 / 45

Verdicchio Tenuta di Tavignano (Italy) 13 / 45

Sauv. Blanc Touraine Oisly (France) 13 / 45

Tempranillo Blanco Pierola (Spain) 11 / 36

Lugana Le Morette (Italy) 13 / 45

Picpoul Domitia (France) 11 / 36

Fiano Poggio Delle Baccanti (Italy) 11 / 36

Chardonnay Domaine de Grisy (France) 13 / 45

Riesling Melanie Pfister (France) 60

Chardonnay Domaine Chapuis (France) 60

Chablis Domaine Vincent Dampt (France) 65

Sancerre Pierre Martin (France) 65

Albariño Pazo de Seoane (Spain) 65

Pouilly-Fume Domaine Cailbourdin (France) 70

Weissburgunder Riserva Muri-Gries (Italy) 70

Red

Agiorgitiko St. George (Greece) 13 / 45

Gamay Les Chardons (France) 13 / 45

Garnacha Frontino (Spain) 12 / 39

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Dao Mariposa (Portugal) 12 / 39

Baga Sidonio DeSousa (Portugal) 12 / 39

Red Blend Mas de Gourgonnier (France) 13 / 45

Rioja Crianza Sierra Cantabria (Spain) 15 / 56

Cabernet Blend Juan Gil (Spain) 13 / 45

Super Tuscan Supremus

2018 (Tuscany, Italy) 56

Côtes-du-Rhône Mon Coeur

2019 (Ardeche, France) 56

Montepulciano Cantin Arte "Ode"

2019 (Abruzzo, Italy) 60

Listan Negro Ignios

2017 (Ycoden-Daute-Isora, Spain) 60

Duoro Quinta da Romaneira

2014 (Duoro, Portugal) 65

Pinot Noir Capitain Gagnerot

2020 (Burgundy, France) 70

Agiorhitiko Megas Oenos

2017 (Peloponnesos, Greece) 75

Nebbiolo-Barbera "Pin" La Spinetta

2018 (Piedmont, Italy) 115

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

Provence (France) 13 / 45

Muga (Spain) 13 / 45

Bandol (France) 375ml bottle 34

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

Pinot Noir Sparkling Rosé Gelida (France) 50

Pet Nat Pampaneo (Spain) 55

Prosecco Rosé Alessandro Berselli (Italy) 55

Perrier Jouet Brut Reserve (France) 115

Rosé Champagne Marie Copinet (France) 115

Champagne Laurent Perrier Ultra Brut (France) 165

Beer (draft 7)

Estrella Barcelona Lager

Parsons North East Coast IPA

Parsons North Grapefruit Wheat

Menebrea Italian Lager (bottle) 5

Athletic N/A Hazy IPA (can) 7

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