

Pintxos

House Made Bread 6

Pagnotta, focaccia, olive oil, sea salt

Piquillo Relleno 7

roasted pepper stuffed with Spanish Ortiz tuna, with Basque pepper, hard-boiled egg, toasted focaccia

Croquetas 8

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

Pork a la Plancha 7

seared pork tenderloin, quince, goat cheese, toasted focaccia

Bacon Wrapped Dates 11

blue cheese stuffed, saffron gastrique, Marcona almonds

Soup & Salads

Spanish Onion Soup 12

onions slow cooked with Amontillado sherry, ham hock, white beans, and herbs, roasted garlic and Manchego crostini

Ensalada Mixta 14

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

Fall Salad 15

arugula, farro, apples, roasted squash, dates, roasted cauliflower, Brussels sprouts, goat cheese, pepitas, Amarena cherry vinaigrette

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

Tapas

Burrata 17

roasted baby carrots and beets, jamón Serrano, truffle oil, pepitas, honey, microgreens, crostini

Papas Fritas 9

crispy fingerling potatoes, salsa bravas, aioli

Setas 12

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

Albondigas 16

lamb meatballs cooked in sofrito topped with goat cheese, microgreens, and salsa criolla

Mussels 23

mussels and shrimp cooked in a saffron fennel tomato broth with sausage, lima beans, and herbs, toasted focaccia

Fritto Misto 19

buttermilk brined deep fried scallop, cod, broccoli, cauliflower, and delicata squash, aioli, saffron gastrique

Duck Leg 20

confit duck, piri piri spiced fried sweet potatoes, aioli cranberry raisin gastrique

Octopus a la Plancha 22

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

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

Roasted Pork Sandwich 15

porchetta spiced slow roasted pork shoulder, broccolini, marinated red onion, Manchego cheese, lemon caper aioli, ciabatta bun

Pappardelle Tartufo 26

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

Lasagna 30

house made pasta layered with Bolognese, roasted garlic and herb whipped ricotta, mozzarella, and Parmigiano, topped with fresh basil

Lamb Ragù 38

sweet potato gnocchi tossed with red wine curry and tomato braised lamb shoulder, apples, bell peppers, fennel, and herbs, topped with salsa verde and Parmigiano

10 oz Dry Aged Ribeye 50

peppercorn crusted seared ribeye, potatoes au gratin, charred maitake mushrooms, chimichurri, romesco

Scallop and Short Rib Paella 47

toasted calasparra rice, sofrito, saffron, red wine tomato braised short ribs, Morcilla sausage, seared scallops, Brussels sprouts, piquillo peppers, aioli

Craft Cocktails

Konbutini 13

Hendricks Gin, nori infused dry vermouth,
msg-infused olive brine

Sweet Texas Heat 15

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

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

Fall Harvest Old Fashioned 14

Basil Hayden, apple, plum, & black tea gomme syrup, orange
and Turkish tobacco bitters

Iberian Gin & Tonic 15

Spanish gin blend, citrus, star anise, with rotating botanicals,
tonic served on the side

Death by Dawn 14

Watershed Vodka, Cold Brew liqueur, Fernet Menta, coffee
concentrate, Absinthe rinse

Aperitivo Cocktails

Lupo Spritz 12

Contratto Orange Amaro, Prosecco, club soda, orange

Negroni Sbagliato 10

sweet vermouth, Campari, prosecco, orange slice

Vermouth & Soda 7

choice of sweet or dry vermouth, soda, lemon

White

Assyrtiko Alexakis (Greece) 12 / 40

Txakoli Flysch (Spain) 13 / 45

Verdicchio Tenuta di Tavignano (Italy) 13 / 45

Sauvignon Blanc Touraine Oisly (France) 13 / 45

Bordeaux Blanc Recto Verso (France) 13 / 45

Tempranillo Blanco Pierola (Spain) 11 / 36

Lugana Le Morette (Italy) 13 / 45

Picpoul Domitia (France) 11 / 36

Chardonnay Domaine de Grisy (France) 13 / 45

Red

Chianti Beconcini (Italy) 13 / 45

Pinot Nero Torre Rosazza (Italy) 11 / 36

Garnacha El Castero (Spain) 12 / 40

Mencía Ultreia by Raúl Pérez (Spain) 13 / 45

Grenache Blend Mas Mellet (France) 13 / 45

Malbec Haute Côte de Fruit (France) 13 / 45

Cesanese del Piglio Pileum (Italy) 13 / 45

Mourvèdre Les Jamelles (France) 12 / 40

Red Blend Mas de Gourgonnier (France) 13 / 45

Cabernet Blend Juan Gil (Spain) 13 / 45

Rosé

Txakoli LAHU (Spain) 13 / 45

Provence La Bernarde (France) 13 / 45

Bandol (France) 375ml bottle 34

Sparkling Wine

Prosecco Primaterra (Italy) 10 / 34

Sparkling Rosé 3B (Portugal) 12 / 40

Pinot Gris Orange Wine Naken (Austria) 13 / 45

Cava Juve Y Camps (Spain) 13 / 45

Beer

Estrella Barcelona Lager draft 7

Parsons North East Coast IPA draft 7

Parsons North Grapefruit Wheat draft 7

Kronenberg French Lager (bottle) 5

Athletic N/A Hazy IPA (can) 7

Non-Alcoholic

Boylan's Soda

San Pellegrino

Coffee & Hot Tea

Lupo Craft Mocktail

Amaro Soda