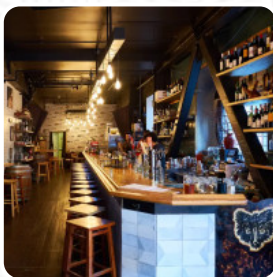




El Lopo Menu

<https://menulist.menu>

El Lopo, 1327 Polk St, San Francisco, CA 94109, USA, United States
(+1)4152373072 - <http://elloposf.com/>



[The Menu](#) of El Lopo from San Francisco contains about **127** different menus and drinks. On average, you pay for a dish / drink about \$26.5. What [User](#) likes about El Lopo:

I love this place! Delicious food...great atmosphere. COVID safe and the staff and owner are so welcoming!! I highly recommend this place. One of my favorites in San Francisco. [read more](#). The diner and its rooms are wheelchair accessible and thus reachable with a wheelchair or physiological disabilities, Depending on the weather conditions, you can also sit outside and have something. What [User](#) doesn't like about El Lopo: music was a bit loud for talks, but gives a good happy hour vibe when they are in loud background music. put on for finger food, although not all dishes are ready to eat with fingering. [read more](#). During meals, a refreshing drink is essential. In this gastropub, you will find not only delectable meals, but also a large and comprehensive variety of good beers and other alcoholic drinks that compliment the food, Particularly with the bite-sized **Tapas**, you can't do anything wrong, because there is something for every palate. In addition, they proffer you flavorful seafood dishes, You can take a break at the bar with a *cool beer* or other alcoholic and non-alcoholic drinks.

El Lopo Menu

Side dishes

CRISPY YUKON GOLD POTATOES \$7.0

Sweets

BASQUE CHEESECAKE WITH STRAWBERRY JAM \$9.0

Tapas Calientes - Warme Tapas

BOQUERONES \$8.0

Starters

GLAZED PORK BELLY \$13.0

Cocktails

GARDEN PARTY \$12.0

Popular Items

HOUSE-MADE SODAS \$5.0

Dessert Wines

BROADBENT, WHITE PORT \$16.0

Fruity

DUSTY ROSE \$14.0

Drinks

DRINKS

Sweet Treats, Churros and Fruit Salad

CHURROS WITH CHOCOLATE DIPPING SAUCE \$8.0

Terrines / Preserves

MUSSELS IN ESCABECHE \$11.0

cheese and charcuterie platters

CHEESE AND CHARCUTERIE PLATTERS

sherry and friends

ALEXANDER JULES FINO 9/65 \$16.0

Bigger Snackier Things

STEAMED SALT SPRING MUSSELS \$12.0

Sparkling

BIUTIFUL, CAVA BRUT NATURE, PENEDEÈS NV \$53.0

BIUTIFUL, CAVA BRUT, PENEDEÈS NV \$13.0

Plates

ROASTED ASPARAGUS AND SPRING ONIONS \$12.0

MARIPOSA RANCH BAVETTE STEAK \$14.0

little snacky things

PICKLED PIPARRA PEPPERS \$5.0

FRIED MONTEREY SQUID \$9.0

If You Already Ate It

TRIANA, PEDRO XIMENEZ \$14.0

CÉSAR FLORIDO, MOSCATEL DORADO \$15.0

El Lopo Menu

Hot drinks

FOGKILLER	\$13.0
ANDALUSIAN COFFEE	\$15.0
BLOODY HOT CIDER	\$7.0

preserved seafood

ANCHOVY-STUFFED OLIVES	\$4.0
SARDINE FILLETS IN OLIVE OIL	\$9.0
BABY SQUID IN INK	\$13.0

Spanish Conservas

OCTOPUS IN GALICIAN SAUCE	\$14.0
RAZOR CLAMS IN BRINE	\$21.0
WHITE TUNA BELLY IN OLIVE OIL	\$14.0

Good with Spring Produce

COQUEREL, VERDELHO, NAPA VALLEY 2016	\$63.0
MISSION, TRES, WHITE BLEND, RIBEIRA SACRA 2015	\$66.0
END OF NOWHERE, VERDEJO, YOLO CA 2018	\$53.0

If It Runs

FARAON, OLOROSO	\$11.0
ALVEAR, OLOROSO ASUNCIÓN (CÓRDOBA)	\$14.0
EL MAESTRO SIERRA 15-YEAR OLOROSO	\$13.0

Pink

GARNACHA DE FUEGO, OLD VINE ROSE, ARAGON 2016	\$48.0
AKILIA, CLARETE (PALOMINO-MENCIA), BIERZO 2016	\$67.0

BARON DE LEY, TEMPRANILLO-GARNACHA, RIOJA 2019	\$48.0
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CATADOR, PALOMINO-TINTILLA, CÁDIZ 2018	\$10.0
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Mixed Drinks

POMELLINI	\$11.0
DIRTY MARTINI, HOLD THE GIN	\$11.0
OLD WORLD MARGARITA	\$13.0
SHERRY SAZERAC	\$14.0

If It Flies

QUADY, PALOMINO FINO (CA)	\$13.0
NAPOLEON, AMONTILLADO	\$10.0
NAPOLEON 30 YEAR AMONTILLADO VORS	\$28.0
WELLINGTON, PALO CORTADO VOS	\$15.0

If It Swims

BODEGAS YUSTE, AURORA, MANZANILLA	\$9.0
ORLEANS, BORBÓN MANZANILLA FINA	\$9.0
LA GITANA MANZANILLA, EN RAMA	\$11.0
PASTRANA, MANZANILLA PASADA	\$11.0
CÉSAR FLORIDO, CRUZ DEL MAR, FINO	\$11.0

Beer

FORT POINT, STRAWBERRY DARLING (SF)	
TRUMER, PILSNER (BERKELEY)	
ESTRELLA GALICIA, LAGER (SPAIN)	

El Lopo Menu

MODELO, ESPECIAL (MX)

ALMANAC, LOUD! HAZY DOUBLE IPA
(ALAMEDA)

DRAKE'S, AMBER ALE (SAN LEANDRO)

Cider

TRABANCO, POMA AUREA, CIDER,
ASTURIAS

TRABANCO, COSECHA PROPIA,
ASTURIAS

FAR WEST, ORCHARD BLEND #1,
RICHMOND

SINCERE CIDER BATCH #1, OAKLAND

TRABANCO, POMA AUREA, ASTURIAS

GOLDEN STATE, BRUT, SEBASTOPOL

TRABANCO, COSECHA, PROPIA,
ASTURIAS

ISASTEGI, NATURAL CIDER, GIPUZKOA

Vermouth

HOUSE, WHITE VERMOUTH, EL
LOPO \$10.0

ATXA, VERMOUTH BLANCO,
GIPUZKOA \$10.0

ALMA DE TRABANCO,
QUINQUINA, ASTURIAS \$11.0

VYA, WHISPER DRY VERMOUTH,
SJ VALLEY \$12.0

LO-FI, SWEET VERMOUTH, NAPA
VALLEY \$11.0

XALAR, VERMUT, CATALUNYA \$12.0

MATA, VERMOUTH TINTO, GALICIA \$13.0

JARDESCA, RED APERITIVO,
NAPA VALLEY \$14.0

PEDRO I, OLD RECIPE VERMUT,
ANDALUCÍA \$13.0

Fortified

ALEXANDER JULES, MANZANILLA 8/41,
SANLÚCAR

GITANA, ANIVERSARIO, MANZANILLA,
SANLÚCAR

GAZTAÑAGA, NATURAL CIDER,
GIPUZKOA

ALEXANDER JULES, FINO 9/65, JEREZ

QUADY, PALOMINO AMONTILLADO,
MADERA CA

PASTRANA, MANZANILLA PASADA,
SANLÚCAR

NAPOLEON 30-YEAR, AMONTILLADO,
SANLÚCAR

ALVEAR, OLOROSO ASUNCIÓN,
CÓRDOBA

EL MAESTRO SIERRA 15-YEAR
OLOROSO, JEREZ

HIDALGO OLOROSO, AÑADA,
SANLÚCAR 1986

ALEXANDER JULES, SIN PRISA,
AMONTILLADO, SANLÚCAR

WELLINGTON, PALO CORTADO VOS,
SANLÚCAR

ORLEANS, BORBÓN MANZANILLA FINA,
SANLÚCAR

CESAR FLORIDO, CRUZ DEL MAR, FINO,
CHIPIONA

White

BICO DA RAN, ALBARIÑO, RIAS
BAIXAS 2018 \$50.0

LAS 30 DEL CUADRADO
PALOMINO, CÁDIZ 2018 \$52.0

MESTIZAJE, ORGANIC BLEND,
VALENCIA 2019 \$50.0

MOLINO REAL, MOUNTAIN
BLANCO, MÁLAGA 2015 \$60.0

El Lopo Menu

BOTANI, OLD VINE MOSCATEL, MÁLAGA 2018	\$58.0	MISSION, UNO, MENCIA-GARNACHA, RIBEIRA SACRA 2016	\$62.0
CAN FEIXES, BLANC SELECCIÓ, PENEDÈS 2017	\$51.0	VEGA VALTERRA, BOBAL, UTIEL-REQUENA 2016	\$46.0
SOLO I, CAYETANA, EXTREMADURA 2019	\$42.0	BARON DE LEY TEMPRANILLO, RIOJA 2018	\$48.0
ÃABA DO XIL, GODELLO, VALDEORRAS 2018	\$60.0	MISSION, DOS, RED BLEND, RIBEIRA SACRA 2016	\$68.0
CASAS DEL BOSQUE, CHARDONNAY, CASABLANCA CHILE 2015	\$62.0	VIÑA MAYOR, GRAN RESERVA, RIBERA DEL DUERO 2012	\$64.0
TOSCA CERRADA, PALOMINO EN RAMA, CÁDIZ 2016	\$58.0	CONEJOS MALDITOS, CARBONIC TEMPRANILLO, CASTILLA 2019	\$41.0
OS DUNARES, ALBARIÑO, RIAS BAIXAS 2018	\$60.0	OSTATU, ESCOBAL, TEMPRANILLO, RIOJA ALAVESA 2018	\$54.0
VIÑA MANCERA, VERDEJO, RUEDA 2019	\$47.0	PÁJARO ROJO, MENCÍA, BIERZO 2016	\$11.0
ANIMUS, VINHO VERDE, PONTE DA LIMA 2019	\$10.0	VILLA ROYA, GARNACHA, CALATAYUD 2018	\$13.0
CASAMARO, VERDEJO, RUEDA 2019	\$11.0	SEIS DE LUBERRI, TEMPRANILLO, RIOJA ALAVESA 2017	\$13.0
PAZO DE GALEGOS, ALBARIÑO, RIAS BAIXAS 2018	\$14.0	RABBLE, TEMPRANILLO, PASO ROBLES 2017	\$14.0
GABA DO XIL, GODELLO, VALDEORRAS 2018	\$14.0	PICOS PARDOS, SYRAH-GARNACHA, CALATAYUD 2016	\$11.0

Red

METRICK, MOURVEDRE, EL DORADO CA 2016	\$68.0
SARDÓN, RED BLEND, CASTILLA Y LEÓN 2016	\$48.0
PRINCIPE DE VIANA, CRIANZA, NAVARRA 2015	\$42.0
BRADY, CABERNET SAUVIGNON, PASO ROBLES 2018	\$58.0
ELS NANOS, COLLITA BLEND, CONCA DE BARBERÁ 2017	\$52.0
PRIMITIVO QUILES, CONO 4 MONASTRELL, ALICANTE 2018	\$41.0
SIETE VIDAS, OLD VINE BLEND, CANGAS 2018	\$65.0

El Lopo Menu

BOKISCH, GRACIANO, LODI 2016 \$14.0

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El Lopo, 1327 Polk St, San Francisco, CA 94109, USA, United States

Made with menulist.menu

Opening Hours:

Saturday 12:00-16:00 16:00-00:00

Sunday 12:00-16:00 16:00-22:00

Monday 16:00-22:00

Tuesday 16:00-22:00

Wednesday 16:00-22:00

Thursday 16:00-22:00

Friday 16:00-00:00

