



FUCHSIA TIKI
@LONE WOLF
EVERY SUNDAY

COCKTAILS ~ 15

Mai Tai

Rhum JM Blanc Agricole, | Hamilton 86 Demerara Rum
Pierre Ferrand Dry Curacao | Orgeat | Lime

Venus Fly Trap

Pisco | Gin | Rums | Maggie's Farm Falernum
Passionfruit | House Orgeat | Cinnamon

Three Dots & A Dash

Aged Martinique Rhum Agricole | Aged Guyana Rum
Maggie's Farm Falernum | Allspice | Orange

Pandan Old Fashioned

Pandan-Infused Rittenhouse Rye | Vermouths
Chartreuse | Maraschino | Fernet

Halekulani

Bourbon | Lemon | Pineapple | Grenadine | Bitters

Zombie's Are Cool

Cocchi Vermouth di Torino | Cognac | Agricole Rhum | Maggie's Farm Falernum
Grapefruit | Heirloom Alchermes | Bitters

Bird of Paradise

Barbados & Jamaican Rums | Pineapple | Aperol | Lime

Royal Hawaiian

Gin | Pineapple | Orgeat | Lemon

Kingston Negroni ~ Cocktail on Draft | 13

Jamaican Rum | Campari | Sweet Vermouth

MOCKTAILS ~ 9

Matchmaker

Seedlip Garden, Yuzu, Lime, Coconut Milk, Matcha

Meet Me At Midnight

Seedlip Spice, Pear, Sparkling Cider, Ginger, Nutmeg, Lemon, Sage

In My Solitude

Seedlip Grove, Orgeat, Grapefruit, Lemon, Vanilla, Mint

ON TAP & CANNED

We have various craft beer on constant rotation.
Please ask your server for the current available options

Saison | 8

Sour | 8

Pilsner | 7

IPA | 8

Stout | 8

Cider | 8

Non-Alcoholic Beer | 7

A 20% automatic gratuity will be added to parties of 6 or more guests.

WINE

White

Terenzi, Meremma Toscana
Vermentino (2021)
12

Anne Amie, Muller-Thurgau
(2022)
12

Lackner-Tinnacher, Sauvignon
Blanc (2021)
14
Vegan

Passione Natura, Beginning (2022)
13

Red

La Kiuva, Arnad Rouge De Valle
Picotendro (2021)
14

Esporao, Alentejo Reserva
Tempranillo (2020)
14
Vegan

Champagne

Champagne Deutz, Brut Rose
15 / 95
Vegan

Champagne Cossy, Extra Brut 1er
Cru (2012)
95

FOOD

Chicken Liver Pate | 10

Grilled Baguette | Seasonal Jam | House Hot Pickles | Mustard

Mushroom Bao Buns | 11

Seasonal Mushrooms | Hoisin | Fried Onion | House Hot Pickles
vegetarian/vegan

Sprouts | 10

Red Miso | Maple | Parmesan
gluten free/vegetarian

Pork Belly Bao Buns | 12

House Mango Slaw | Hoisin-Soy Glaze

Hot Honey Chicken Sando | 13

Thai Chili Honey | House Hot Pickles

Bone Marrow | 15

White Miso Butter | Grilled Baguette
add rainbow trout roe +\$6

Spicy Tuna Crispy Rice | 13

Avocado | Nori Komi Furikake | Sriracha Aioli | Eel Sauce | Jalapeño
gluten free

Crisps | 8

Truffle Creme Fraiche | Chives
gluten free

Fries | 8

Kewpie Fry Sauce
add truffle parm +\$6
gluten free

SWEETS

8

Beignets

Raspberry | Espresso-Chocolate

Creme Brulee

Seasonal Berries | Tahitian Vanilla
gluten free

Flourless Chocolate Cake

Raspberry | Coconut Whip

A 20% automatic gratuity will be added to parties of 6 or more guests.