



Spring 2026

Tuna 20

crispy rice, jalapeño, avocado
gluten free

Baos 19

mushrooms or sub for duck + 6
steamed buns, hoisin
vegetarian/vegan

Cauliflower 19

fried, spicy green curry puree, thai
eggplant, green bean, pepper
gluten free

Dumplings 16

pork, sesame-chili tamari

Sides

Hand Cut Fries 12

gluten free/vegetarian
fresh black perigord truffle & parm +6

Sauteed Vegetables 11

chinese broccoli, root vegetables, confit garlic
gluten free/vegetarian/vegan

Jasmine Rice 6

steamed rice
gluten free/vegetarian/vegan

Duck Kari 39

confit leg, khmer curry, vegetables, rice
gluten free

Cold Sesame Noodles 23

pork, lo mein, szechuan pepper, pickled
mustard greens, chili crisp
sub tofu- vegetarian option

Wings 22

curry leaf, coconut ash, lime
gluten free

Stir-Fried Mussels & Shrimp 32

tamarind, garlic, thai basil
gluten free

Sweets

Panna Cotta 15

coconut cream, seasonal coulis,
toasted coconut
gluten free/vegetarian/vegan

Cake 12

chocolate soil, hazelnut sponge, seasonal fruit



FUCHSIA TIKI POP UP

EVERY SUNDAY



At Lone Wolf, every dish and cocktail has been thoughtfully composed to deliver the experience our team intended. Modifications are politely declined to preserve authenticity. We welcome a conversation about your needs, please inform our team of any allergies or dietary restrictions, and we will do our best to accommodate.

Thanks for trusting us to take care of you tonight.

An gratuity of 20% will be added to all parties of six (6) or more guests.

TROPICAL SIPS



Artichoke Hold

Jamaican Rum | Cynar | Lime |
Elderflower | Orgeat
16



Cannibals of the Sea

Rums | Falernum | Hibiscus |
Passionfruit | Citrus
18



Rick & Malorty

Malort | Rum | Pineapple |
Orange | Cinnamon | Orgeat |
Passionfruit
17



Lost Lake

Jamaican Overproof | Maraschino |
Campari | Passionfruit | Pineapple |
Lime
16



The Portal

Scotch | Rums | Ginger |
Cinnamon | Passionfruit | Citrus
17



Leviathan

Bourbon | Curacao | Gential |
Aperol | Rainbow Sherbet
17



Phoenix Rising

Rums | Campari | Pineapple |
Lemon-Ginger Jerk Spice
18



Rye Is The Rum Always Gone

Guyanese Rum | Rye | Ginger |
Lemon | POG Mix
17



Viking War Vessel

Thyme-Aquavit | Mead | Dill | Black
Pepper
16



Tails of Monkey Island

Mezcal | Rum | Falernum |
Pineapple | Banana | Orgeat | Lime
17



Neptune

Rum | Creme de Violette | Orgeat |
Lemon | Bubbles
16



Anton Kinloch 's Zombie

Punch Drink Magazine - Ultimate Zombie
Rums | Falernum | Lime |
Don's Mix | House Grenadine |
Herbstura
32



Keep To The Code

Rums | Falernum | Allspice | POG
Mix | Pineapple | Citrus
17



The Old Man & The Sea

Rums | Maraschino | Coconut |
Pineapple | Lime
19

TEETOTALERS



Orchard Island

green apple, lemongrass,
coconut, citrus
13



Un-Ph^o-gettable

pho-infused "tequila", ginger, citrus,
cilantro, jalapeno
13



Lychee "Martini"

milk-washed seedlip garden,
acidified lychee, cucumber
14



Spaggett Me Not

al's n/a beer, phony negroni, grapefruit
13

BEER

Lone Wolf Lager

5% ABV Fishkill, NY
8

Seasonal IPA

9

Seasonal feature

9

ZERO PROOF

Industrial Arts Al's N/A

0% ABV Beacon, NY
7

Misty Cliffs Cabernet Sauvignon Blend

0% ABV Stellenbosch, SA
13

Misty Cliffs Sauvignon Blanc

0% ABV Stellenbosch, SA
13

Steinboch Sparkling Riesling

0% ABV Mosel, GR
13

WINES

By the Glass - This Week

red - white - sparkling
rotating weekly

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