

À LA CARTE
Winter Menu

TUNA 19

crispy rice, jalapeño, avocado
gluten free

BAOS 18

steamed buns, hoisin, mushrooms
vegetarian/vegan
sub duck +5

DUMPLINGS 16

pork, sesame-chili tamari

SLIDERS 22

wagyu, black garlic aioli, mushroom,
crispy onion, fries
fresh black perigord truffle & parm +5

CAULIFLOWER 18

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

SIDES

HAND CUT FRIES 12

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

SAUTEED VEGETABLES 10

gluten free/vegetarian/vegan
mushroom, pepper, green bean, garlic soy

JASMINE RICE 6

gluten free/vegetarian/vegan
steamed rice

DUCK QUARTER 39

confit leg, khmer curry, vegetables, rice
gluten free

MEE KATHANG 24

wide rice noodles, mushroom, vegetables
gluten free/vegetarian/vegan
add beef +6

NOM BANH CHOK 22

green curry, vegetables, thai eggplant,
noodles
gluten free/vegetarian/vegan
add tofu +4 add beef +6

STEAK LOUK LAC 42

char-grilled sirloin, greens, tomato,
cucumber,
kampot garlic lime, fries
gluten free
add fresh black perigord truffle & parm
+5

SWEETS

PANNA COTTA 15

coconut cream, seasonal coulis,
toasted coconut

CAKE 12

chocolate, hazelnut, seasonal fruit



FUCHSIA TIKI

④ LONE WOLF

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.

COCKTAILS



MAI TAI
Rums | Curacao | Orgeat | Lime
16



THREE DOTS & DASH
Rums | Falernum | Allspice |
Orange | Lime
16



HOUSE DAIQUIRI
House Rum Blend | Lime |
Demerara
14



TONGA THUNDER
Rums | Passionfruit | Cinnamon |
Ginger | Lime
16



CORPSE REVIVER NO. BLEU
Gins | Lillet | Curacao | Lemon
16



QUEEN'S PARK SWIZZLE
Rum | Lime | Mint
16



IRON RANGER
Bourbon | Falernum | Pineapple |
Lemon
16



SATURN
Gin | Falernum | Orgeat |
Passionfruit | Lemon
16



VENUS FLY TRAP
Pisco | Gin | Rums | Falernum |
Passionfruit | House Orgeat |
Cinnamon
19



ANTON KINLOCH'S ZOMBIE
Punch Drink Magazine Winner- Ultimate Zombie
Rums | Falernum | Lime | Don's Mix
House Grenadine | Herbstura
32

TEETOTALERS



HOLIDAY HANGOVER
Ritual N/A Tequila | Coconut
Turmeric | Lime | Pineapple
13



UN-PH&-GETTABLE
Pho Jalapeño Ritual N/A Tequila |
Ginger | Lime | Cilantro
13



MEET ME AT HIGH NOON
Seedlip Garden | Pear | Maple |
Nutmeg | Lemon | Sparkling Rose
13



GYM, JUICE, LAUNDRY
Seedlip Garden | Green Juice |
Blueberry | Citrus
13



UBE COLADA
Seedlip Spice | Ube | Coconut |
Pineapple | Lime
13

WINE

Producer	Sommelier Notes	Cuvee	Region	VTG	GL	BTL
<u>Bubbles</u>						
Pasqua	Crisp, Effervescent	Prosecco	Venteto, IT	NV	11	40
<u>White - Light & Crisp</u>						
Weingut Leitz	Vibrant, Mineral	Dragonstone Riesling	Rheingau, DE	2023	14	56
<u>White - Lush & Rich</u>						
Montinore	Zesty, Expressive	Pinot Gris	Williamette Valley, OR	2023	12	48
<u>Red</u>						
Domaine Lafage	Bright, Juicy	Grenache, Syrah, Mourvedre	Languedoc, FR	2020	15	60
Anthony Raod	Bright, Juicy	Cab Franc, Lemberger	Finger Lakes, NY	NV	14	56

ZERO PROOF

ST. AGRESTIS PHONY NEGRONI 0% Brooklyn, NY 13	INDUSTRIAL ARTS N/A BEER 0% ABV Beacon, NY 7
MISTY CLIFFS SAUVIGNON BLANC 0% ABV Stellenbosch, SA 13	MISTY CLIFFS CABERNET SAUVIGNON BLEND 0% ABV Stellenbosch, SA 13
STEINBOCH SPARKLING RIESLING 0% ABV Mosel, GR 13	

BEER

LONE WOLF LAGER 5% ABV Fishkill, NY 8	SEASONAL IPA 10	SEASONAL TAP 10
--	---------------------------	---------------------------

Modifications to the menu are politely declined, however please advise our team know of any allergens or dietary restrictions you may have.

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