

# BITES & SNACKS

## SPICY TUNA CRISPY RICE

avocado | jalapeño | furikake | sriracha | eel sauce  
*gluten free*  
16

## HOUSE CUT FRIES

sea salt | vegan togarashi mayo\*  
*gluten free/vegetarian/vegan\**  
12

*add seasonal grated fresh truffle & parmesan +4*

## OLIVES & NUTS

applewood | angostura mixed nuts  
7

## PHNOM PENH PATE

spicy pickles | toast | jam | mustard  
12

## HOT HONEY CHICKEN SANDWICHES

thai chili-honey | mango | fries  
20

*add seasonal grated fresh truffle & parmesan +4*

## WAGYU SLIDERS

wagyu beef | caramelized onions  
12

## WINE BY THE GLASS \$10

ASK YOUR BARTENDER FOR TODAY'S ROTATING RED OR WHITE

## PINTS \$5

### NARRAGANSETT LAGER

5% ABV Providence, RI

### SINGLECUT SOUR ALE

4.2% ABV Queens, NY

### SLOOP PILSNER

5% ABV Fishkill, NY

## SWEETS

12

### FLOURLESS CHOCOLATE CAKE

chocolate ganache

### PANDAN CREME BRULEE

tahitian vanilla, pandan, seasonal berries  
*gluten free*

### UBE TSUNAMI CHEESECAKE

double cream ube, tahitian vanilla

## BONUS PERKS

Bring a recent pay stub or just tell us where you work, no suits, no spreadsheets.

First round's on the house if you just got cut from a double and your apron still smells like fryer oil.

Modifications to our food & cocktail menu are politely declined to ensure you get the most accurate representation of what was intended to be presented, however please advise our team of any allergens or dietary restrictions you may have and we will do our best to accommodate.

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



## WHAT IS LONE WOLF?

Lone Wolf is the bar that wasn't supposed to happen, but had to for the sake of Kingston.

Born from the ashes of our shuttered tiki joint in New Paltz with the kind of desperation only the industry pros truly understand.

It's a middle finger to the mediocrity drinks you find in small towns and cities and a love letter to those who give a damn about drinking better.

This isn't your influencer-friendly cocktail lounge with neon signs, faux walls and over hyped spritzes. It's a real life working bar for people who want more flavor, more soul, more *why*.

We built this place with bruised & bleeding knuckles, maxed-out credit cards, and a refusal to settle for anything less than kick ass.

Every bottle on the backbar has a reason to be there. Every drink tells a story. Every guest who walks in these doors gets treated like a regular, not a transaction.

At Lone Wolf, we don't chase trends. We distill them down and rebuild them to be better so you get the drink you deserve, not the drink you settle for.

You won't find bullshit flavored vodka, sugar laden margaritas, ridiculous frozen drinks or any of that bullshit here.

What you will find is a crew that gives a damn, a menu that fights back, and an atmosphere thick with the kind of energy you can't fake anywhere else.

## WHAT THE HELL IS INDUSTRY NIGHT?

Industry Night at Lone Wolf isn't a pity party. It's not your local \$2 shots and a DJ spinning Top 40 for a room full of people who don't know what it's like to bleed in this business. It's not performative. It's not some cheap trick to fill seats on a slow night, hell we're not even open on Tuesdays typically!

This shit is sacred.

This is for the closers. The dish dogs. The cooks who haven't seen sunlight in three days. The bartenders running a three-deep rail with tennis elbow and a smile that's one shift away from cracking. It's for the servers who fake being okay for 12-hours straight and then cry in the walk-in. It's for the managers and owners who stay after the lights go off and still get blamed by guests whenever something goes wrong.

We see you. We feel you.

So every Tuesday Night (unless otherwise noted), we throw open our doors and say: Welcome home. Not in some cheesy, corporate-training way. In the way that says: "You don't have to put on a front here." You get better drinks, way better prices, and even better company because you've earned it.

Off-menu riffs, wild experiments, and the kind of conversations that only happen between people who've been in the weeds and feel like they want to be 86'd.

This isn't just Industry Night. It's a fuckin' communion.

 **Want to score some bonus points?**

**Your first round is on us if you just got cut from a double and your apron still smells like fryer oil and disappointment.**

## COCKTAILS

FOR THE DISCERNING PALATE

DON'T SEE YOUR FAVORITE? ASK YOUR BARTENDER



### BARTENDER'S CHOICE

You roll the dice, we give you a drink.

*No substitutions, no regrets*

10



### SHIFT DRINK SPECIAL

Rotating Beer + A Shot

8



### HOUSE DAIQUIRI

Rum, lime, sugar

12



### SOUTHSIDE

Gin, Lime, Mint, Soda

12



### NAKED & FAMOUS

Mezcal, Aperol, Chartreuse, Lime

12



### OAXACA OLD FASHIONED

Reposado Tequila, Joven Mezcal, Bitters & Agave

12



### GOLD RUSH

Bourbon, Lemon, Honey

12



### JUNGLE BIRD

Rums, Campari, Pineapple, Lime

12



### PENICILLIN

Scotch, Ginger, Lemon, Honey

12



### BROOKLYN

Rye, Maraschino, Dry Vermouth, Amer Picon

12

## ZERO PROOF

(FULL SEND +4)



### GARDEN GIMLET

Seedlip Garden, Cucumber, Pineapple, Sesame, Lime

8



### UN-PHŌ-GETTABLE

Pho Jalapeño Ritual N/A Tequila, Ginger, Lime, Cilantro

8




### ÚBE COLADA

Seedlip Spice, Ube, Coconut, Pineapple, Lime

8

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