

## Bites

### CHICKEN LIVER PATE | 10

grilled baguette | seasonal jam | house pickles | mustard

### MUSHROOM BAO BUNS | 11

seasonal mushroom | hoisin | fried onions | house pickle  
*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 | 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

sea salt | kewpie fry sauce  
add truffle parm +\$6  
*gluten free*

## Sweets

8

### BEIGNETS

lacto fermented raspberry | espresso-chocolate

### FLOURLESS CHOCOLATE CAKE

raspberry | coconut whipped cream

### CREME BRULEE

seasonal berries | vanilla



EST 2023

LONE WOLF  
*cocktail bar*

240 FOXHALL AVE  
KINGSTON, NY 12401

*Modifications are politely declined, however please let your server know of any allergies or dietary restrictions and we will do our best to oblige.*

*Consuming raw or undercooked meat, seafood, or shellfish can increase the risk of foodborne illness*

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

## Cocktails

15

### LIGHT & BRIGHT

#### EARL GREY MAR-TEA-NI

Earl-Grey Infused Perry's Tot Gin | Lemon Juice | Egg White

#### DEADLY STINGER

Laird's Applejack | Tempus Fugit Crème de Menthe | Fernet | Lemon

#### VENUS FLY TRAP

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

#### PAPER PLANE

Old Granddad Bourbon | Aperol | Nonino | Lemon

#### LOST PASSION

Rum | Aperol | Passionfruit | Lemongrass Cordial | Bitters |  
Egg White

### SPIRIT FORWARD

#### PANDAN OLD FASHIONED

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

#### FREEZER MARTINI

Vodka | Tomato Water | Tomato Brine | Basil

#### IQNE WOLF\*

Suntory Toki | Scotch | Amaro | Lemon | Black Tea  
*\*contains dairy*

### DECADENT

#### MEZPRESSO MARTINI

Mezcal | Coconut Cold Brew | Banana | Maggie's Farm Coffee | Angostura

## Cocktails on Tap

13

#### KINGSTON NEGRONI

Smith & Cross | Campari | Vermouth

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## 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

## Beer & Cider

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

SAISON | 8

IPA | 8

SOUR | 8

STOUT | 8

PILSNER | 7

CIDER | 8

NON-ALCOHOLIC BEER | 7

## 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

Espora, Alentejo Reserva Tempranillo (2020)  
14  
Vegan

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

### CHAMPAGNE

Champagne deutz, Brut rose  
15 / 95  
Vegan

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