

BITES & SNACKS

SPICY TUNA CRISPY RICE

avocado | jalapeño | furikake |
sriracha | eel sauce

16

WAGYU SLIDERS

A5 wagyu | black mushroom soy | hoisin
shittake

14

HOT HONEY CHICKEN SANDWICHES

thai chili-honey, pickled mango, fries

20

*add freshly grated black perigord black truffle &
parmesan cheese +4*

HOUSE CUT FRIES

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

10

*add freshly grated black perigord black truffle &
parmesan cheese +4*

WINE BY THE GLASS \$10

ASK YOUR BARTENDER FOR TODAY'S ROTATING RED OR WHITE

PINTS \$5

NARRAGANSETT LAGER

5% ABV Providence, RI

SLOOP PILSNER

5% ABV Fishkill, NY

ATHLETIC BREWING CO. N/A BEER

0% ABV Milford, CT

EYE OF THE CIDER

7% ABV Kingston, NY

SWEETS

12

HAZELNUT CHOCOLATE CAKE

chocolate ganache

PANDAN CREME BRULEE

tahitian vanilla, pandan, seasonal berries
gluten free

UBE TSUNAMI CHEESECAKE

double cream ube, tahitian vanilla

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.*



INDUSTRY NIGHT



WHAT IS INDUSTRY NIGHT?

Industry Night at Lone Wolf wasn't built on platitudes or pity.

It was built to acknowledge the work you do whether you're a lifer with calloused hands or new to the scene, trying to find your rhythm.

Not everyone cries in the walk-in, and not every shift ends in blood and broken glass.

But we've all had our moments.

Industry Night is meant to be for the people who "get it." The ones who feel like the world is on their shoulders and they keep working in silence.

No matter what that looks like. This is a space to breathe, laugh, trade stories, or to say nothing at all and just enjoy a damn good drink with people who understand the daily grind of the hospitality industry.

No stage. No spotlight. Just respect.

We hear you and we see you. Let's start to get back to what matters: showing up for each other, supporting each other's businesses in kind and raising the bar for our guests.

And if you're not industry? You're just as welcome to hang out with us!

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

12



BOILERMAKER

Rotating Beer + A Shot

8



HOUSE DAIQUIRI

Rum, lime, sugar

12



SOUTHSIDE

Gin, Lime, Mint, Soda

12



MAI TAI

Rums, Curacao, Orgeat, 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



PENICHILLIN

Scotch, Ginger, Lemon, Honey

12



BROOKLYN

Rye, Maraschino, Dry Vermouth, Amer Picon

12

ZERO PROOF

(FULL BOOZY SEND OFF +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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