

The Food

SPICY TUNA CRISPY RICE | 12

sushi grade tuna | avocado | nori komi furikake |
sesame rice | sriracha aioli | eel sauce | jalapeño
gluten free

ENOKI FRITTERS | 12

enoki mushroom | tempura |
chives | red curry mayo
vegetarian/vegan

TOFU TACO | 12

tofu | mixed vegetables | sriracha |
lettuce wrap | peanuts
gluten free/vegetarian/vegan

PULLED PORK SLIDERS | 12

pork | mango slaw | hawaiian bbq sauce |
bun

HOT HONEY CHICKEN | 12

chicken | thai chili honey | pickles |
bun

GRILLED PORK BELLY | 15

pork belly | grilled pineapple |
arugula | soy honey glaze
gluten free

CHICKEN LIVER PATE | 10

chicken liver | sourdough | jam |
accompaniments

CRISPS | 7

housemade potato chips | truffle creme fraiche | chives
gluten free

FRIES | 7

seasoned house-cut fries
add truffle parm +\$3
gluten free



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

Cocktails

15

DAIQUIRI NO. 4

House Rum Blend | Lime | Maraschino

CLOVER CLUB

Gin | Lemon | Raspberry | Egg White

THE AMERICAN TRILOGY

Rye | Applejack | Sugar | Bitters

THE PENICILLIN

Scotch | Ginger | Honey | Lemon

DEBBIE, DON'T

Reposado Tequila | Avera | Lemon | Maple

WHEN THE SMOKE CLEARS

Mezcal | Aperol | Ginger | Pineapple | Lime | Saline

THE SHERPA

Bourbon | Allspice | Curacao | Bitters

DEEP BLUE SEA

Gin | Cocchi Americano | Violette Syrup | Bitters

TIAMIA

Jamaican Rum | Mezcal | Curacao | Orgeat | Lime

PAPER PLANE

Bourbon | Aperol | Nonino | Lemon

IRON RANGER

Bourbon | Velvet Falernum | Pineapple | Lemon | Bitters

Mocktails

9

GARDEN MISCHIEF

Seedlip Garden | Hibiscus | Maple | Lime | Ginger Beer

MEET ME AT MIDNIGHT

Seedlip Spice | Pear | Sparkling Cider | Ginger | Nutmeg | Lemon | Sage

IN MY SOLITUDE

Seedlip Grove | Orgeat | Grapefruit | Lemon | Vanilla | Mint

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

Cocktails on Tap

13

KINGSTON NEGRONI

Jamaican Rum | Campari | Vermouth

STREET & FLYNN SPECIAL

Jamaican Rum | Allspice | Ginger | Lime | Bubbly

Beer & Cider

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

SAISON | 8

SOUR | 8

PILSNER | 7

IPA | 8

STOUT | 8

CIDER | 8

NON-ALCOHOLIC BEER | 7

Wine

TERENZI, MEREMMA TOSCANA VERMENTINO (2021)

12

ANNE AMIE, MULLER-THURGAU (2022)

12

LACKNER-TINNACHER, SAUVIGNON BLANC (2021)

14

Vegan

PASSIONE NATURA, BEGINNING (2022)

13

ESPORAO, ALENTEJO RESERVA TEMPRANILLO (2020)

14

Vegan

LA KIUVA, ARNAD ROUGE DE VALLE PICOTENDRO (2021)

14

CHAMPAGNE DEUTZ, BRUT ROSE

15 / 40

Vegan

CHAMPAGNE COSSY, EXTRA BRUT IER CRU (2012)

95