



EST 2023
LONE WOLF
cocktail bar
À LA CARTE
Spring 2026

TUNA 20

crispy rice, avocado, spicy mayo, jalapeño, furikake

gluten free

BAOS 18

mushroom or *sub for duck +5*

steamed buns, hoisin, accompaniments

vegetarian/vegan

DUMPLINGS 16

pork, sesame-chili tamari

CAULIFLOWER 18

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

gluten free

SLIDERS 24

wagyu, black garlic aioli, mushroom, crispy onion, fries

add fresh black perigord truffle & parm +5

DUCK KARI 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

spicy green curry, vegetables, thai eggplant, rice noodles

gluten free/vegetarian/vegan

add tofu +4 add beef + 6

STEAK LOK LAC 42

char-grilled sirloin, greens, tomato, cucumber,

kampot garlic lime, fries

gluten free

add fresh black perigord truffle & parm +5

SIDES

HAND CUT FRIES 12

gluten free/vegetarian

add 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

SWEETS

PANNA COTTA 15

coconut cream, seasonal coulis,

toasted coconut

gluten free/vegetarian/vegan

CAKE 12

chocolate, hazelnut, seasonal fruit

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.