



We're thrilled to have you join us. If you have questions along the way — about food, cocktails or anything in between don't hesitate to ask.

The drinks trace a sliding scale of flavor, pulling you from bright & refreshing to spirit-forward.



FUNDAMENTALS



STRANGE BREW

gin, falernum, pineapple, lime, beer

15

Bright & Refreshing

Potent & Flavorful



DESK JOB

aged rums, vermouth, artichoke

14

Bright & Refreshing

Potent & Flavorful



WHAT THE PHỞ

pho tequila, ginger, lime, cilantro

16

Bright & Refreshing

Spirited & Adventurous



FOXHALL SHAKEDOWN

wiltwyck spirits vodka, aperol,
pineapple, lime, passionfruit

15

Bright & Refreshing

Spirited & Adventurous



VENUS FLY TRAP

pisco, gins, rums, passionfruit,
falernum, lemon, cinnamon, orgeat

19

Bright & Refreshing

Spirited & Adventurous

CURIOUS CREATIONS



COLD SESAME NOODLES

rum, coconut, pineapple, lime, sesame, cucumber

15

Bright & Refreshing

Potent & Flavorful



MANGO STICKY RICE

cognac, mango, lemon, coconut, saline

15

Bright & Refreshing

Potent & Flavorful



CROUCHING WOLF, PEKING DUCK

rum, duck fat caramel, hoisin, cream

16

Bright & Refreshing

Potent & Flavorful



MISO MANGO MILK PUNCH

rums, mango, kumquat, lime, miso, milk

16

Bright & Refreshing

Potent & Flavorful



TOMATO MARTINI

wilytwck spirits vodka, tomato, brine

16

Bright & Refreshing

Spirited & Adventurous

ZERO PROOF



HOLIDAY HANGOVER

ritual n/a tequila, coconut, turmeric, lime, pineapple

13

Bright & Refreshing

Spirited & Adventurous



NEW YEAR. NEW ME...MAYBE

rootbeer n/a bourbon, vanilla, coconut, bubbles

13

Bright & Refreshing

Spirited & Adventurous



MEET ME AT HIGH NOON

seedlip garden, pear, maple, nutmeg, lemon, sparkling rose

13

Bright & Refreshing

Spirited & Adventurous



GYM, JUICE, LAUNDRY

seedlip garden, green juice, blueberry, citrus

13

Bright & Refreshing

Spirited & Adventurous



WINTER CABIN

applewood seedlip garden, black tea chestnut
orgeat, hot honey, lemon

13

Bright & Refreshing

Spirited & Adventurous



UN PHO-GETTABLE

pho infused ritual tequila, ginger, lime, cilantro, jalapeno

13

Bright & Refreshing

Spirited & Adventurous

WINE

Producer	Sommelier Notes	Cuvee	Region	VTG	GL	BTL
<u>Bubbles</u>						
Pasqua	Crisp, Effervescent	Prosecco	Venteto, IT	NV	11	40
<u>White - Light & Crisp</u>						
Weingut Leitz	Vibrant, Mineral	Dragonstone Riesling	Rheingau, DE	2023	14	56
<u>White - Lush & Rich</u>						
Montinore	Zesty, Expressive	Pinot Gris	Williamette Valley, OR	2023	12	48
<u>Red</u>						
Domaine Lafage	Bright, Juicy	Grenahe, Syrah, Mourvedre	Languedoc, FR	2020	15	60
Anthony Raod	Bright, Juicy	Cab Franc, Lemberger	Finger Lakes, NY	NV	14	56

ZERO PROOF

ST. AGRESTIS PHONY	NEGRO NI	INDUSTRIAL ARTS	N/A BEER
0% Brooklyn, NY		0% ABV Beacon, NY	
13		7	

MISTY CLIFFS
SAUVIGNON BLANC
0% ABV Stellenbosch, SA
13

MISTY CLIFFS
CABERNET SAUVIGNON BLEND
0% ABV Stellenbosch, SA
13

STEINBOCH
SPARKLING RIESLING
0% ABV Mosel, GR
13

BEER

IONE WOLF LAGER
5% ABV Fishkill, NY
8

SEASONAL IPA
10

SEASONAL TAP
10

Happy Hour

5:00PM - 6:30PM

Wednesday - Friday

Sips

12

Nuclear Daiquiri

overproof rum, falernum, herbal liqueur, lime

Jungle Bird

rums, campari, pineapple, lime

Mai Tai

rums, orgeat, curacao, lime

Oaxaca Old Fashioned

tequila, mezcal, agave, bitters

Paper Plane

bourbon, aperol, nonino, lemon

All Beers

(N/A too)

5

All Wine

(N/A too)

9



À LA CARTE

Winter Menu

TUNA 19

crispy rice, jalapeño, avocado
gluten free

BAOS 18

steamed buns, hoisin, mushrooms
vegetarian/vegan
sub duck +5

DUMPLINGS 16

pork, sesame-chili tamari

SLIDERS 22

wagyu, black garlic aioli, mushroom, crispy onion, fries
fresh black perigord truffle & parm +5

BOK LAHONG 18

green papaya, thai eggplant, green beans, tomato, carrot, fish
paste, peanuts, fresh herbs
gluten free

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

green curry, vegetables, thai eggplant, noodles
gluten free/vegetarian/vegan
add tofu +4 add beef + 6

STEAK PRAHOK 42

char-grilled sirloin, papaya salad, thai eggplant, prahok sauce
gluten free

SIDES

HAND CUT FRIES 12

gluten free/vegetarian
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

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.



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