

## SMALL BITES

### SPICY TUNA CRISPY RICE

avocado, jalapeño, nori komi furikake,  
sriracha aioli, eel sauce

*GF*

15

### MUSHROOM BAO BUNS

hoisin-soy glaze, fried onion

*V*

12

### SPRING ROLLS

vermicelli, cabbage, carrot, onion, mushroom,  
sweet thai chili

*V/VG*

5

### DUMPLINGS

pork, cabbage, carrot, scallion, sesame-chili soy

11

### DUCK BREAST BAO BUNS

hoisin-soy glaze, micro mint

17

### FRIES

sea salt, kewpie chimichurri sauce

*add fresh grated black truffle parm +5*

*GF*

9

## SWEETS

### BEIGNETS

lacto-fermented raspberry & espresso-chocolate

10

### SEASONAL CREME BRULEE

seasonal berries, tahitian vanilla

*GF*

11

## LARGE PLATES

### COLD SESAME NOODLES

lo mein noodles, edamame, carrot, red cabbage,  
pepper, scallions, sesame, garlic-soy chili

*VG/GF available upon request*

16

### AHI TUNA

wonton chips, avocado, jalapeño,  
sriracha aioli, eel sauce, scallions, sesame

17

### GLASS NOODLES

*choice of seasonal mushroom or chicken*

vermicelli, baby bok choy, bell pepper,

carrots, scallion, sesame, curry, soy

*V/VG/GF*

16

### HOT HONEY CHICKEN SANDOS

thai chili honey, mango-slaw, brioche buns

15

### DUCK BREAST

hoisin, five spice grenadine, baby bok choy,

celeriac puree

*GF*

24

### CHOCOLATE CAKE

chocolate buttercream, hazelnut gelato

11

### ÚBE TSUNAMI CHEESECAKE

double cream cheesecake, double cream ube  
sauce, tahitian vanilla

11

*Modifications to our menu are politely declined, however please advise our team of any allergens or dietary restrictions you may have and we will do our best to accomodate.*

**V ~ Vegetarian   VG ~ Vegan   GF ~ Gluten Free**

*An automatic gratuity of 20% will be added to all parties of six (6) or more guests.*



# FUCHSIA TIKI

④ LONE WOLF

# EVERY SUNDAY

# COCKTAILS



**MAITAI**  
Rhum JM Blanc Agricole | Hamilton 86  
Demerara Rum | Pierre Ferrand Dry  
Curacao | Orgeat | Lime  
15



**THREE DOTS & DASH**  
Aged Martinique Rhum Agricole | Aged  
Guyana Rum | Falernum | Allspice |  
Orange | Lime  
15



**HALEKULANI**  
Bourbon | Lemon | Pineapple |  
Grenadine | Bitters  
15



**SATURN**  
Gin | Falernum | Orgeat | Passionfruit | Lemon  
15



**HOUSE DAIQUIRI**  
Caribbean Rum | Rhum Agricole Blend |  
Lime | Demerara  
14



**VENUS FLY TRAP**  
Pisco | Gin | Rums | Falernum |  
Passionfruit | House Orgeat | Cinnamon  
16



**IRON RANGER**  
Bourbon | Falernum | Pineapple | Lemon  
15



**KINGSTON NEGRONI**  
Jamaican Rum | Vermouth | Campari  
15



**BIRD OF PARADISE**  
Barbados & Jamaican Rums | Pineapple |  
Aperol | Lime  
15



**ANTON KINLOCH'S ZOMBIE**  
Punch Drink Magazine Winner- Best Zombie  
Rums | Falernum | Lime | Don's Mix |  
House Grenadine | Herbsutra  
26



**ZAC OVERMAN'S  
ANGOSTURA COLADA**  
Angostura, Rum | Pineapple, | Coconut, |  
Lime  
24



**IONE WOLF**  
Japanese Whiskey, | Amaro | Black Tea |  
Lemon, | Milk Clarified  
16

## ZERO PROOF



**QUEEN'S GARDEN SWIZZLE**  
Seedlip Garden | Mint | Pineapple | Lemon |  
Umeboshi Plum  
11



**MATCHMAKER**  
Seedlip Garden | Matcha | Yuzu | Coconut  
11



**N/A DILL COCKTAIL**  
N/A Tequila, Dill, Coconut, Cucumber,  
Lime  
11

# WINE LIST

BY THE  
GLASS BTL

## SPARKLING

Veneto, IT	N/V	Pasqua Prosecco Treviso	11	38
Champagne, FR	2012	Champagne Cossy, 1er Cru		125

## WHITE

Williamette Valley, OR	2021	Montinore Estate Pinot Gris	11	38
Loire Valley, FR	2022	Domaine del la Fruitier Folle Blanche	11	44
Steiermark, AU	2021	Lackner Tinnacher Sauvignon Blanc	14	56

## ORANGE & ROSE

Italy	2022	Passione Natura Beginning Orange	12	48
Vienna, AU	2023	Landhaus Mayer Rose	12	48
Languedoc-Roussillon, FR	2023	Domaine Lafage Cote Est Blanc	11	42

## RED

Aosta Valley, IT	2021	La Kiuva Arnad Rouge de Valle Picotendro	14	54
Alentejo, PT	2022	Esporao Vinho Tinto	14	51

## DRAFT & CAN

### NARRAGANSETT

5% ABV Providence, RI  
6

### HUDSON NORTH CIDER

5% ABV Newburgh, NY  
8

### JAI ALAI IPA

7.5% ABV Tampa, FL  
8

### SLOOP PILSNER

5% ABV Fishkill, NY  
8

### SINGLECUT SOUR ALE

4.2% ABV Queens, NY  
8

### EYE OF THE CIDER

5% ABV Kingston, NY  
7

### ATHLETIC BREWING CO. N/A BEER

0% ABV Milford, CT

7

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