

SMALL BITES

SPICY TUNA CRISPY RICE

avocado, jalapeño, furikake, sriracha, eel sauce
Gluten Free

15

MUSHROOM BAO BUNS

hoisin-soy, fried onion
Vegetarian/Vegan

12

PORK BELLY BAO BUNS

gochujang, soy, carrot, daikon, cilantro

14

DUMPLINGS

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

12

FRIED SPRING ROLLS

vermicelli, cabbage, carrot, onion, shittake,
sweet thai chili
Vegetarian/Vegan

5

FRIES

sea salt, kewpie chimichurri
add seasonal grated fresh black truffle & parmesan +4
Gluten Free

12

SWEETS

BEIGNETS

lacto-fermented raspberry & espresso-chocolate

10

PANDAN CREME BRULEE

tahitian vanilla

GF

11

UBE TSUNAMI CHEESECAKE

double cream ube, tahitian vanilla

11

LARGE PLATES

GRILLED KOREAN SHORT RIBS

gochujang, sesame, kimchi, rice
Gluten Free

22

AHI TUNA NACHOS

wonton, avocado, jalapeño, sriracha, eel sauce

18

HOT HONEY CHICKEN SLIDERS

thai chili honey, mango slaw, brioche

15

DRUNKEN NOODLES

choice of protein: mushrooms or chicken
wide rice noodle, bok choy, pepper, onion,
mushroom oyster sauce, garlic-chili, thai basil
Gluten Free/Vegan/Vegetarian

18



FUCHSIA TIKI
@LONEWOLF
EVERY SUNDAY

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.

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

COCKTAILS

MAI TAI



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

HOUSE DAIQUIRI



House Rum Blend | Lime | Demerara
14

PEARL DIVER



Rums | Orange | Citrus | Gardenia Mix
16

IRON RANGER



Bourbon | Falernum | Pineapple | Lemon
15

TRADE WINDS



Rums | Apricot | Coconut | Lemon
15

ZAC OVERMAN'S ANGOSTURA COLADA



Angostura | Rum | Pineapple | Coconut |
Lime
24

THREE DOTS & DASH



Aged Martinique Rhum Agricole | Aged
Guyana Rum | Falernum | Allspice |
Orange | Lime
15

SATURN



Gin | Falernum | Orgeat | Passionfruit | Lemon
15

VENUS FLY TRAP



Pisco | Gin | Rums | Falernum |
Passionfruit | House Orgeat | Cinnamon
16

KINGSTON NEGRONI



Jamaican Rum | Vermouth | Campari
15

ANTON KINLOCH 'S ZOMBIE



Punch Drink Magazine Winner- Best Zombie
Rums | Falernum | Lime | Don's Mix
House Grenadine | Herbsutra
26

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

UBE COLADA



Seedlip Spice | Ube | Coconut | Pineapple |
Lime
11

THAI ME UP



N/A Tequila | Thai Tea | Pineapple | Lemon |
Coconut
11

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WINE LIST

BY THE GLASS BTU

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

PUNCH BOWLS

(MINIMUM 3 GUESTS PER ORDER)

HUMUHUMUNUKUNUKUAPUA'A

Rum | Clairin | Blue Curacao | Coconut Liqueur | Absinthe | Tropical Juices
Correctly pronounce the name of this "fishy" tropical tiple and you will truly be kama'aina
85



EXOTICA BOWL

Rums Infused With Kaffir Lime | Green Curry & Coriander | Lemongrass | Bay Leaf |
Ginger | Coconut | Bitters | Juices | Soda
If you close your eyes when drinking this, you can almost feel the sand between your toes.



90