



Raw Bar

HAPPY
HOUR
(5-6:30PM)

		REG.
*PRINCE CASPIAN (1/2dz) Duxbury Bay, MA	\$12	\$24
*TOPNECK CLAMS (1/2dz)	\$9	\$16

Small Bites

		REG.
MARINATED MIXED OLIVES	\$5	\$8
BLISTERED SHISHITO PEPPERS	\$6	\$9
HOUSE HUMMUS & MUHAMARRA woodfire grilled flat-bread	\$8	\$12
RACLETTE CROQUETTE crushed potato, bresaola	\$10	\$14
WOODFIRE-BAKED CAMEMBERT FOR 2 truffle-honey, port wine onion jam & woodfire grilled flat bread	\$16	\$31
TRUFFLE-MUSHROOM PÂTÉ grilled baguette	\$9	\$12
GRILLED FLATBREAD avocado, tomato, prosciutto, pickled red onions, baby arugula, shaved parmesan & balsamic glaze	\$9	\$12

Cocktails

Specialty Cocktails & More

		REG.
"YOU ARE LULU" Vodka, St. Germain, Aperol, citrus	\$12	\$18
SMOKE N' FIRE Jalapeno infused tequila, mezcal, lime, smoked maldon salt	\$12	\$17
WINTER'S BOUNTY Pyrat rum, espresso, Crème de Cacao, clove & cardamom infused Giffard banana, chocolate bitters	\$12	\$18
TUMBLEWEED MULE Vodka, cinnamon, Amaro, clove, star anise, cardamom, citrus, ginger beer	\$12	\$16
LA COUPOLE Fords Gin, egg white, hibiscus syrup, Crème de Violette, lemon juice, sparkling wine, lavender sprigs	\$12	\$18
DALI'S HARVEST Rye whiskey, malbec syrup, sweet vermouth, chocolate & orange bitters	\$12	\$17
HOUSE MARTINIS & MIXED DRINKS Titos, Fords Gin, Rancho Alegre Tequila, Maker's Mark	\$12	-

Mocktails

VIRGIN SPICY PALOMA Seedlip, red pepper syrup, jalapeño tincture, tajin & salt rim, grapefruit soda	\$7	\$11
GINGER & CO. Seedlip, cucumber juice, mint, lime juice, ginger	\$7	\$11
POMEGRANATE SPRITZ Seedlip, pomegranate juice, rosemary sprig	\$7	\$11

WINES BY THE GLASS

"Vins de Réserve"

Whites

MERRY EDWARDS '21 \$31
Sauvignon Blanc, Russian river, US

POUILLY-FUISSÉ \$38
"Tête du Cru",
Chât. Fuissé '19, Burg, France

Reds

CHATEAUNEUF-DU-PAPE \$41
"Haute Pierre" 2018, Delas Frères,
Rhône, France

BRUNELLO DI MONTALCINO \$44
Fattoria dei Barbi 2017, Tuscany, Italy

"Vins de Tradition"

Whites

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GRÜNER VELTLINER Forstreiter '20, Austria	\$10	\$17
PINOT GRIGIO Channing Daughters '22, LI, NY	\$10	\$12
CHARDONNAY Chablis '22, Brocard, Burg, France	\$10	\$20
SANCERRE "Lulu Kitchen & Bar" Selection '22, Loire, Fr	-	\$21
CHARDONNAY Dom. Anderson '19, Anderson Vly, US	-	\$19

Reds

		REG.
TEMPRANILLO Dama del Lago Rueda '21, Spain	\$10	\$14
CABERNET SAUVIGNON Cataclysm '19, WA, US	\$10	\$15
CÔTES DU RHÔNE Private Label, "Lulu Kitchen & Bar", 2021, Rhône, France	\$10	\$18
ETNA ROSSO Barbazzale, Cottanera '21, Sicily, Italy	-	\$18
PINOT NOIR Bourgogne V.V., '20, A. Bichot, France	-	\$21
MERLOT Château Haut Vigneau, '18, Bdx, Fr.	-	\$19

Rosé

		REG.
DOMAINE DE RÉGUSSE "pierrevert" '22, Provence, Fr	\$10	\$16
DURYEA'S PRIVATE LABEL Cru Classé '22, Provence, Fr	-	\$20
DOMAINES OTT 2022 "Château de Selle", Provence, Fr	-	\$29

Beers

		REG.
BAVIK "Super Pils" – Belgium	\$6	\$9
PALM Pale Ale - Belgium	\$6	\$9
KIDD SQUID IPA – Long Island	\$6	\$10
LA CHOUFFE Blonde Ale – Belgium	\$6	\$10
ROTHAUS Pils – Germany	\$6	\$9