

@ the Bar

Lunch Mon-Fri: 12pm-3:30pm

Dinner All Week: 5pm-6:45pm

lulu

'S HAPPY HOUR

25% OFF WINE LIST & ALL BAR OFFERINGS

In the Dining Room

Lunch Mon-Fri: 12pm-3:30pm

Dinner Sun-Thur: 5:30pm-6:45pm

*PEEKO OYSTERS (1/2dz) NOrth Fork, LI \$12

*TOPNECK CLAMS (1/2dz) \$9

JUMBO SHRIMP (3PC) \$12

MARINATED MIXED OLIVES \$5

ONION SOUP \$9

BLISTERED SHISHITO PEPPERS bonito flakes \$6

HOUSE HUMMUS & MUHAMARRA \$8

woodfire grilled flat-bread

PORCINI ARANCINI beurre Blanc \$14

BIBB LETTUCE \$13

avocado, white balsamic dressing

EGGPLANT CHIPS \$9

miso tahini Bagna Verde

RACLETTE CROQUETTE \$10

crushed potato, bresaola & pickles

GRILLED FLATBREAD \$9

avocado, tomato, prosciutto, pickled red onions, baby arugula, shaved parmesan & balsamic glaze

WOODFIRE-BAKED CAMEMBERT FOR 2 \$16

truffle-honey, port wine onion jam & woodfire grilled flat bread

TRUFFLE-MUSHROOM PÂTÉ \$9

herb salad, pickles, grilled baguette

MUSSELS A-LA-PLANCHA \$16

sea salt, crushed pepper, lemon parsley butter

1/2 VEAL OSSO BUCO RAGOUT \$24

house made pappardelle, exotic mushrooms & mascarpone

*KHACHAPURRI \$17

egg, raclette cheese, yogurt sauce on the side

SMALL SEASONAL CRUDITÉS PLATTER \$18

Chef's selection of raw farm vegetables served w/dijonnaise, hummus & tapenade

*1/2 LB GRILLED LOBSTER melted butter \$23

SIDES:

FRENCH FRIES hand cut \$9 / SPAGHETTI SQUASH PROVENÇALE hand cut \$9 / GRILLED BROCCOLINI sea salt, olive oil \$9

SAUTÉED KALE & EXOTIC MUSHROOMS \$12 / SKILLET MAC & CHEESE wood-fired Gouda cheese \$10

SPECIALTY COCKTAILS & MOCKTAILS

"YOU ARE LULU" \$18

Vodka, Elderflower liquor, Aperol, citrus

SMOKE N' FIRE \$17

Jalapeno infused tequila, Mezcal, lime, smoked maldon salt

WINTER'S BOUNTY \$18

Pyrat rum, espresso, Crème de Cacao, clove & cardamom infused Giffard banana, chocolate bitters

LA COUPOLE \$18

Fords Gin, hibiscus syrup, egg white, Crème de Violette, lemon juice, sparkling wine

TUMBLEWEED MULE \$16

Vodka, Amaro, cinnamon, clove, star anise, cardamom, citrus, ginger beer

DALI'S HARVEST \$17

Rye whiskey, malbec syrup, sweet vermouth, chocolate & orange bitters

GINGER & CO. (Mocktail) \$11

Seedlip, mint, ginger, cucumber & lime juice

VIRGIN SPICY PALOMA (Mocktail) \$11

Seedlip, red pepper syrup, jalapeño tincture, tajin & salt rim, grapefruit soda

POMEGRANATE SPRITZ (Mocktail) \$11

Seedlip, pomegranate juice, rosemary sprig

Wines by the Glass

"Vins de Réserve"

Whites

MERRY EDWARDS 2021 \$31

Sauvignon Blanc, Russian River, US

BOURGOGNE 2020 \$33

"Éclat de Calcaire", P. Girardin, Burg, France

Reds

BANDOL 2018 \$40

Château de Pibarnon, Rhône, France

BRUNELLO DI MONTALCINO \$44

Castiglione del Bosco 2017, Tuscany, Italy

Rosé

DOMAINE DE RÉGUSSE 2022 \$16

"pierrevert", Provence, France

DURYEY'S PRIVATE LABEL \$20

Cru Classé '22 Provence, France

DOMAINES OTT 2022 \$29

Château de Selle, Provence, France

"Vins de Tradition"

Whites

PINOT GRIGIO 2022 \$15

Tiefenbrunner, Veneto, Italy

GRÜNER VELTLINER 2021 \$17

Forstreiter, Austria

CHABLIS 2022 \$20

"Saint Claire", J-M Brocard, Bourgogne, Fr

SANCERRE 2022 \$21

"Lulu Kitchen & Bar" Selection, X. Flouret, Fr

CHARDONNAY 2019 \$19

Domaine Anderson, Anderson Valley, US

Reds

TEMPRANILLO 2021 \$14

Dama del Lago Rueda, Spain

CABERNET SAUVIGNON 2019 \$15

Cataclysm, Columbia Valley, WA, US

ETNA ROSSO \$18

Barbazzale, Cottanera, Tuscany

CÔTES DU RHÔNE 2021 \$18

Private Label "Lulu Kitchen & Bar", Rhône, Fr

MERLOT 2018 \$19

Château Haut Vigneau, Bordeaux, france

PINOT NOIR 2020 \$21

Bourgogne Vieilles Vignes, A.Bichot, France