



## Raw Bar

|                        | HAPPY HOUR | REG. |
|------------------------|------------|------|
| *PEEKO OYSTERS (1/2dz) | \$14       | \$26 |
| *TOPNECK CLAMS (1/2dz) | \$9        | \$16 |

## Small Bites

|                                                                                                       | HAPPY HOUR | REG. |
|-------------------------------------------------------------------------------------------------------|------------|------|
| MARINATED MIXED OLIVES                                                                                | \$5        | \$8  |
| BLISTERED SHISHITO PEPPERS                                                                            | \$6        | \$9  |
| HOUSE HUMMUS & MUHAMARRA<br>woodfire grilled flat-bread                                               | \$8        | \$12 |
| RACLETTE CROQUETTE crushed potato, bresaola                                                           | \$10       | \$14 |
| WOODFIRE-BAKED CAMEMBERT FOR 2<br>truffle-honey, port wine onion jam &<br>woodfire grilled flat bread | \$18       | \$31 |
| PORCINI ARANCINI beurre blanc                                                                         | \$10       | \$16 |
| GRILLED FLATBREAD<br>anchoiade herbs salad & toasted sesame                                           | \$9        | \$12 |

## Specialty Cocktails

### Cocktails

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

### Mocktails

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

## WINES BY THE GLASS

### "Vins de Réserve"

#### Whites

MERRY EDWARDS '21 \$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  
Fattoria dei Barbi 2017, Tuscany, Italy

### "Vins de Tradition"

#### Whites

|                                                        | HAPPY HOUR | REG. |
|--------------------------------------------------------|------------|------|
| PINOT GRIGIO 2022 Tiefenbrunner, Veneto, Italy         | \$10       | \$15 |
| GRÜNER VELTLINER Forstreiter '20, Austria              | \$11       | \$17 |
| CHARDONNAY Chablis '22, Brocard, Burg, France          | -          | \$20 |
| SANCERRE "Lulu Kitchen & Bar" Selection '22, Loire, Fr | -          | \$21 |
| CHARDONNAY Dom. Anderson '19, Anderson Vly, US         | \$13       | \$19 |

#### Reds

|                                                                            | HAPPY HOUR | REG. |
|----------------------------------------------------------------------------|------------|------|
| TEMPRANILLO Dama del Lago Rueda '21, Spain                                 | \$11       | \$19 |
| CABERNET SAUVIGNON Cataclysm '19, WA, US                                   | \$10       | \$15 |
| CÔTES DU RHÔNE Private Label,<br>"Lulu Kitchen & Bar", 2021, Rhône, France | \$11       | \$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

|                                                     | HAPPY HOUR | REG. |
|-----------------------------------------------------|------------|------|
| DOMAINE DE RÉGUSSE "pierrevert" '22, Provence, Fr   | \$10       | \$16 |
| DURYEY'S PRIVATE LABEL Cru Classé '22, Provence, Fr | \$14       | \$20 |
| DOMAINES OTT 2022 "Château de Selle", Provence, Fr  | -          | \$30 |

## Beers

|                              | HAPPY HOUR | REG. |
|------------------------------|------------|------|
| BAVIK "Super Pils" – Belgium | \$6        | \$12 |
| PALM Pale Ale - Belgium      | \$6        | \$12 |
| KIDD SQUID IPA – Long Island | \$6        | \$12 |