

@ 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

**BIBB LETTUCE** \$13  
avocado, white balsamic dressing

**FRIED POTATO SALAD** \$9  
cucumber & yogurt sauce

**RACLETTE CROQUETTE** \$10  
crushed potato, bresaola & pickles

**PORCINI ARANCINI** beurre Blanc \$14

**GRILLED FLATBREAD** \$9  
anchoiade herbs salad & toasted sesame

**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

**\*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** \$10  
melted butter

**SIDES:** FRENCH FRIES hand cut \$9 / HEIRLOOM TOMATO tangerine oil, smoked salt \$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, Sicily, Italy

**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