

HAPPY HOUR @ *lulu*

Lunch Mon-Fri - 12pm-3:30pm
Dinner 7 days/wk - 5pm-6:45pm

25% OFF WINE LIST
& ALL BAR OFFERINGS

	HH	REG.
*PEEKO OYSTERS (1/2dz) NOrth Fork, LI	\$12	\$24
*TOPNECK CLAMS (1/2dz)	\$9	\$16
JUMBO SHRIMP (3PC)	\$12	\$19
SNOW CRAB CLAWS (5PC)	\$24	\$32
MARINATED MIXED OLIVES	\$5	\$8
BLISTERED SHISHITO PEPPERS bonito flakes	\$6	\$9
HOUSE HUMMUS & MUHAMARRA flat-bread	\$8	\$12
PORCINI ARANCIN beurre blanc	\$10	\$14
POTATO DAUPHINE Boursin, piquillo aioli	\$11	\$14
BIBB LETTUCE avocado, white balsamic dressing	\$13	\$22
SMALL SEASONAL CRUDITÉS PLATTER	\$18	\$36
RACLETTE CROQUETTE crushed potato, bresaola	\$10	\$14
GRILLED FLATBREAD anchoïade, herb salad	\$9	\$12
WOODFIRE-BAKED CAMEMBERT FOR 2	\$16	\$31
truffle-honey, port wine onion jam & flat bread		
MUSSELS A-LA-PLANCHA lemon parsley butter	\$16	\$24
*KHACHAPURRI egg, raclette cheese, yogurt SOS	\$17	\$28
1/2 LB GRILLED LOBSTER melted butter	\$23	\$31
SIDES: FRENCH FRIES hand cut	\$9	\$16
ROASTED BABY CARROTS spiced honey	\$9	\$16
GRILLED BROCCOLINI sea salt, olive oil	\$9	\$16
SAUTÉED KALE & EXOTIC MUSHROOMS	\$12	\$19
SKILLET MAC & CHEESE wood-fired Gouda cheese	\$10	\$16

Specialty Cocktails & Mocktails

"YOU ARE LULU" Vodka, Elderflower liquor, Aperol, citrus	\$18
SMOKE N' FIRE Jalapeno infused tequila, mezcal, lime, smoked maldon salt	\$18
LA COUPOLE Fords Gin, egg white, hibiscus syrup, Crème de Violette, lemon juice, sparkling wine, lavender sprigs	\$19
WINTER'S BOUNTY Spiced rum, espresso, Crème de Cacao, clove & cardamom infused Giffard banana, chocolate bitters	\$18
MARGARITA MULE Tequila, Mandarin Napoleon orange liqueur, vanilla extract, lime juice, ginger beer	\$17
DALI'S HARVEST Rye whiskey, malbec syrup, sweet vermouth, chocolate & orange bitters	\$17
VIRGIN SPICY PALOMA (MOCKTAIL) Seedlip, red pepper syrup, jalapeño tincture, tajin & salt rim, grapefruit soda	\$11
GINGER & CO. (MOCKTAIL) Seedlip, cucumber juice, mint, lime juice, ginger	\$11
POMEGRANATE SPRITZ (MOCKTAIL) Seedlip, pomegranate juice, rosemary sprig	\$11

WINES BY THE GLASS

"Vins de Réserve"

Whites

MERRY EDWARDS '22 \$31
Sauvignon Blanc, Russian river, US

BANDOL 2021 \$40
Château de Pibarnon, Rhône, France

POUILLY-FUISSÉ 2021 \$38
"Tête de Cuvée", Ch..Fuissé, Burg, France

BRUNELLO DI MONTALCINO \$44
Castiglion del Bosco 2018, Tuscany, Italy

"Vins de Tradition"

Whites

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

Reds

CABERNET SAUVIGNON Cataclysm '19, WA, US	\$15
CÔTES DU RHÔNE Private Label, "Lulu Kitchen & Bar", 2021, Rhône, France	\$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

LES HAUTS DE ST. MAURE 2023 Provence, Fr	\$17
DURVEA'S PRIVATE LABEL Cru Classé '23, Provence, Fr	\$20
DOMAINES OTT 2023 "Château de Selle", Provence, Fr	\$30

Beers

BAVIK "Super Pils" – Belgium	\$9
DUVEL "666" Golden Ale - Belgium	\$9
KIDD SQUID IPA – Long Island	\$10
LA CHOUFFE Blonde Ale – Belgium	\$10
MENABREA Lager – Italy	\$9