

## HAPPY HOUR

LUNCH MON-FRI - 12PM-3:30PM  
DINNER 7 DAYS/WK - 5PM-6:45PM

	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
WOODFIRE-BAKED CEMEMBERT FOR 2 truffle-honey, port wine onion jam & brioche	\$16	\$31
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

"YOU ARE LULU" Vodka, Elderflower liquor, Aperol, citrus	\$17
<b>SMOKE N'FIRE</b> Jalapeno infused tequila, mezcal, lime, smoked maldon salt	\$17
<b>SACRED MAYAN</b> Don Fulano reposado, smoked pineapple, pear, honey & spice	\$21
<b>LA COUPOLE</b> Fords gin, hibiscus syrup, crème de violette, *egg white, lemon juice, sparkling wine	\$18
<b>WHY NOT RYE</b> Pinhook rye, Golden Falerum, pimento liquor, basil syrup, black-lemon bitters	\$19
<b>THE AMBASSADOR (A MODERN MARTINI)</b> dill infused Hendricks, cucumber vodka, cornichon juice, celelry salt rim	\$18

## Mocktails \$11

<b>GINGER &amp; CO.</b> Seedlip, mint, ginger, cucumber & lime juice
<b>VIRGIN SPICY PALOMA</b> Seedlip, red pepper syrup, alapeño tincture, tajin & salt rim, grapefruit soda
<b>WÖLFFER SPRITZ</b> Wölffer sparkling N/A, watermelon juice, seedlip spirit, lemon juice & mint
<b>LYCHEE LEMONADE</b> Lychee purée, lemon juice, simple syrup, violet pea tea

\*These menu items are served raw. Consuming raw food may increase your risk of food borne illness, especially if you have certain medical conditions.

25% OFF WINE LIST  
& ALL BAR OFFERINGS

## WINES BY THE GLASS

### "Vins de Réserve"

#### Whites

CLOUDY BAY 2022 \$32  
Sauvignon Blanc, Marlborough, NZ

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

#### Reds

CHÂTEAU DE FIEUZAL 2015 \$40  
Péssac-Léognan, Bordeaux, France

JOSEPH PHELPS 2021 \$45  
Cabernet Sauvignon, Napa, US

### "Vins de Tradition"

#### Whites

PINOT GRIGIO 2022 Tiefenbrunner, Veneto, Italy	\$15
GRÜNER VELTLINER 2021 Forstreiter, Austria	\$17
CHARDONNAY 2022 Chablis, Brocard, Burg, France	\$20
SANCERRE 2022 "Lulu Kitchen & Bar" Selection, Loire, Fr	\$21
CHARDONNAY 2021 Dom. Anderson, Anderson Vly, US	\$19

#### Reds

MALBEC 2021 Alhambra, Finca Abril, Mendoza, Argentina	\$13
CABERNET SAUVIGNON 2019 Cataclysm, WA, US	\$15
CÔTES DU RHÔNE 2021 Private Label, "Lulu Kitchen & Bar", Rhône, France	\$18
BARBERA D'ALBA 2021 Schiavenza, Piedmont, Italy	\$18
PINOT NOIR 2020 Bourgogne V.V., A.Bichot, France	\$21
MERLOT 2018 Château Haut Vigneau, Bdx, France	\$19

#### Rosé

LES HAUTS DE ST. MAURE 2023 Provence, France	\$17
SUMMMER IN A BOTTLE 2024 Wolffer Estate, LI, NY	\$19
DURYEA'S PRIVATE LABEL 2023 Cru Classé, Provence, Fr	\$20
DOMAINES OTT 2023 "Château de Selle", Provence, France	\$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