

Happy Hour @ the Bar  
7 days/week - 5:00pm-6:30pm



HAPPY HOUR  
25% OFF WINE LIST & ALL BAR OFFERINGS



lulukitchenandbar  
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- \*PEEKO OYSTERS (1/2dz) North Fork, LI \$12
- \*TOPNECK CLAMS (1/2dz) \$9
- JUMBO SHRIMP (3PC) \$12
- SNOW CRAB CLAWS (5PC) \$24
- MARINATED MIXED OLIVES \$5
- BLISTERED SHISHITO PEPPERS bonito flakes \$6
- HOUSE HUMMUS & MUHAMARRA \$8  
woodfire grilled flat-bread
- BIBB LETTUCE \$13  
avocado, white balsamic dressing
- RACLETTE CROQUETTE \$10  
crushed potato, bresaola & pickles

- PORCINI ARANCINI beurre blanc \$10
- POTATO DAUPHINES \$11  
Boursin, piquillo aioli

- WOODFIRE-BAKED CAMEMBERT FOR 2 \$16  
truffle-honey, port wine onion jam & brioche
- 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 \$23  
melted butter

**SIDES:** FRENCH FRIES hand cut \$9 / ROASTED BABY CARROTS spiced honey \$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” \$17  
Vodka, Elderflower liquor, Aperol, citrus
- SMOKE N’FIRE \$17  
jalapeno infused tequila, mezcal, lime, smoked maldon salt
- SACRED MAYAN \$21  
Don Fulano reposado, smoked pineapple, pear, honey & spice
- LA COUPOLE \$18  
Fords gin, hibiscus syrup, \*egg white,  
crème de violette, lemon juice, sparkling wine
- WHY NOT RYE \$19  
Pinhook rye, Golden Falerum, pimento liquor,  
basil syrup, black-lemon bitters
- THE AMBASSADOR \$18  
(A MODERN MARTINI)  
dill infused Hendricks, cucumber vodka, cornichon juice,  
celelry salt rim

- MOCKTAILS \$11
- GINGER & CO.  
Seedlip, mint, ginger, cucumber &  
lime juice
- VIRGIN SPICY PALOMA  
Seedlip, red pepper syrup, jalapeño tincture,  
tajin & salt rim, grapefruit soda
- LYCHEE LEMONADE  
Lychee purée, lemon juice, simple syrup,  
violet pea tea
- WÖLFFER SPRITZ  
Wölffer sparkling N/A, watermelon juice,  
seedlip spirit, lemon juice & mint

Wines by the Glass

“Vins de Réserve”

| Whites                                                               | Reds                                                             |
|----------------------------------------------------------------------|------------------------------------------------------------------|
| CLOUDY BAY 2023 \$32<br>Sauvignon Blanc, Marlborough, NZ             | CHÂTEAU DE FIEUZAL 2014 \$40<br>Péssac-Léognan, Bordeaux, France |
| POUILLY-FUISSÉ 2022 \$38<br>“Tête de Cuvée”, Chât. Fuissé, Burg, Fr. | JOSEPH PHELPS 2021 \$45<br>Cabernet Sauvignon, Napa, US          |

Rosé

- LES HAUTS DE ST. MAURE ‘24 Provence, France \$17
- SUMMMER IN A BOTTLE ‘24 Wölffer Estate, LI, NY \$19
- DURYEA’S PRIVATE LABEL 2024 Cru Classé, Provence, France \$20
- DOMAINES OTT 2022 Château de Selle, Provence, France \$30

“Vins de Tradition”

- Whites
- PINOT GRIGIO 2023 \$15  
Tiefenbrunner, Veneto, Italy
- MILBRANDT CHARDONNAY 2022 \$16  
Evergreen vineyard, Columbia Valley, US
- GRÜNER VELTLINER 2023 \$17  
Forstreiter, Austria
- CHABLIS 2023 \$20  
“Saint Claire”, J-M Brocard, Bourgogne, Fr
- SANCERRE 2023 \$21  
“Lulu Kitchen & Bar” Selection, X. Flouret, Fr

- Reds
- MALBEC 2022 \$13  
Alhambra, Finca Abril, Mendoza, Argentina
- CABERNET SAUVIGNON 2019 \$15  
Cataclysm, Columbia Valley, WA, US
- BARBERA D'ALBA 2022 \$18  
Schiavenza, Piedmont, Italy
- CÔTES DU RHÔNE 2022 \$18  
Private Label “Lulu Kitchen & Bar”, Rhône, Fr
- MERLOT 2019 \$19  
Château Haut Vigneau, Bordeaux, france
- PINOT NOIR 2021 \$22  
Bourgogne Vieilles Vignes, A.Bichot, France

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