

Happy Hour @

Happy Hour @ the bar

Lunch Mon-Fri: 12pm-3:30pm
Dinner All Week: 5pm-6:45pm



25% OFF wine list & all bar offerings

Happy Hour @ dining room

Lunch Mon-Fri: 12pm-3:30pm
Dinner All Week: 5pm-6:45pm

- *PEEKO OYSTERS (1/2dz) North Fork, LI \$12
- *TOPNECK CLAMS (1/2dz) \$9
- JUMBO SHRIMP (3PC) \$12
- SNOW CRAB CLAWS (5PC) \$24
- BLISTERED SHISHITO PEPPERS \$6
bonito flakes
- HOUSE HUMMUS & MUHAMARRA \$8
woodfire grilled flat-bread
- WOODFIRE GRILLED MAPLE-YUZU
SMOKED BACON BLT \$14
- MUSSELS A-LA-PLANCHA \$16
sea salt, crushed pepper, lemon parsley butter

- MARINATED MIXED OLIVES \$5
- *1/2 LB GRILLED LOBSTER melted butter \$23
- WOOD FIRE GRILLED OCTOPUS SKEWER \$14
- CHEESE STEAK FLAT BREAD pickled herb salad \$16
- WOODFIRE-BAKED CAMEMBERT FOR 2 \$16
truffle-honey, port wine onion jam & brioche
- RACLETTE CROQUETTE \$10
crushed potato, bresaola & pickles
- SMALL SEASONAL CRUDITÉS PLATTER \$18
Chef's selection of raw farm vegetables
served w/dijonnaise, hummus & tapenade

Specialty Cocktails

- "YOU ARE LULU" \$18
Vodka, Elderflower liquor, Aperol, citrus
- SMOKE N' FIRE \$18
Jalapeno infused tequila,mezcal, lime,
smoked maldon salt
- SACRED MAYAN \$21
Tequila reposado,smoked pineapple,
pear, honey & spice

- LA COUPOLE, \$19
Fords gin, hibiscus syrup, crème de violette,
*egg white, lemon juice, sparkling wine
- WHY NOT RYE \$19
Pinhook rye, Golden Falerum, pimento liquor,
bašil syrup, black-lemon bitters
- THE AMBASSADOR (A MODERN MARTINI) \$19
dill infused Hendricks, cucumber vodka,
cornichon juice, celery salt rim

Specialty Mocktails 11

- GINGER & CO.
Seedlip, mint, ginger,
cucumber & lime juice
- VIRGIN SPICY PALOMA
Seedlip, red pepper syrup, jalapeño tincture,
tajin & salt rim, grapefruit soda

- WÖLFFER SPRITZ
Wölffer sparkling N/A, watermelon juice,
seedlip spirit, lemon juice & mint
- LYCHEE LEMONADE
Lychee purée, lemon juice,
simple syrup, violet pea tea

Wines by the Glass

- Vins de Réserve -

WHITES

- CLOUDY BAY 2023 \$32
Sauvignon Blanc, Marlborough, NZ
- POUILLY-FUISSÉ 2022 \$38
"Tête de Cuvée", Château Fuisse, Burg, France

REDS

- BARON DE BRANE 2020 \$34
Margaux, Bordeaux, France
- SANTENAY 2021 \$36
1er cru "Les Gravières", Jessiaume, Burg. France

- Vins de Tradition -

WHITES

- PINOT GRIGIO 2022 \$15
Tiefenbrunner, Veneto, Italy
- DRY RIESLING 2023 \$16
Forge Cellars, finger lakes, NY, US
- CHARDONNAY 2022 \$16
Milbrandt, Columbia Valley, US
- GRÜNER VELTLINER 2023 \$17
Forstreiter, Austria
- CHARDONNAY 2023 \$20
Chablis, Brocard, Burgundy, France
- SANCERRE 2023 \$21
"Lulu Kitchen & Bar" Selection, Loire, France

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 2022 \$21
Bourgogne Vieilles Vignes, A.Bichot, France

- Rosé -

- DURYEA'S PRIVATE LABEL 2024
Cru Classé, Provence, France \$21

- LES HAUTS DE
ST. MAUR 2024
Provence, France \$17

- DOMAINES OTT 2023 \$30
Château de Selle, Provence, France

*These menu items are served raw or are cooked to your liking. Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.