

HAPPY HOUR @ the bar

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

*PEEKO OYSTERS (1/2dz) North Fork, LI	\$12	\$26
*TOPNECK CLAMS (1/2dz)	\$9	\$16
JUMBO SHRIMP (3PC)	\$12	\$19
SNOW CRAB CLAWS (5PC)	\$24	\$32
BLISTERED SHISHITO PEPPERS bonito flakes	\$6	\$10
HOUSE HUMMUS & MUHAMARRA woodfire grilled flat-bread	\$8	\$12
WOODFIRE GRILLED MAPLE-YUZU SMOKED BACON BLT	\$13	\$21
MUSSELS A-LA-PLANCHA sea salt, crushed pepper, lemon parsley butter	\$16	\$24
MARINATED MIXED OLIVES	\$5	\$8
*1/2 LB GRILLED LOBSTER melted butter	\$23	\$31
WOOD GRILLED OCTOPUS SKEWER chorizo, squash	\$14	\$21
CHEESE STEAK FLAT BREAD pickled herb salad	\$16	\$23
WOODFIRE-BAKED CAMEMBERT (2ppl) truffle-honey, port wine onion jam & brioche	\$16	\$31
RACLETTE CROQUETTE crushed potato, bresaola & pickles	\$10	\$14
SEASONAL CRUDITÉS PLATTER Chef's selection of raw farm vegetables served w/dijonnaise, hummus & tapenade	\$18	\$32

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, basil 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

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25% OFF Wine List & Bar Offerings

Wines by the Glass

- Vins de Réserve -

WHITE

CLOUDY BAY 2023 \$32
Sauvignon Blanc, Marlborough, NZ

TERRE ALTE 2020 \$41
Livio Felluga, Friuli, Italy

RED

BARON DE BRANE 2020 \$34
Margaux, Bordeaux, France

CHÂTEAUNEUF-DU-PAPE 2021 \$33
"Cuvée du Baron" Château Fortia, Rhône, France

- Vins de Traditions -

WHITE

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

RED

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

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

DURYEY'S PRIVATE LABEL 2024 \$21
cru classé, Provence, France

DOMAINES OTT 2024 \$30
Château de Selle, Provence, France