

Happy Hour @

25% OFF wine list & all bar offerings

*PEEKO OYSTERS North Fork, LI - (1/2dz) \$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 GRILLED OCTOPUS SKEWER chorizo, squash \$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 Falernum, pimento liquor, basil syrup, black-lemon bitters THE AMBASSADOR (A MODERN MARTINI) \$19 dill infused Hendricks, cucumber vodka, cornichon juice, celery salt rim
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Specialty Mocktails 11

GINGER & CO. \$18 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 puree, lemon juice, simple syrup, violet pea tea
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Wines by the Glass

- Champagnes -

COLCOMBET NV \$24 Réserve Privée, blanc de noirs Epernay, France	LOUIS ROEDERER MV \$29 Brut, collection 246 Reims, France	COLCOMBET ROSÉ NV \$28 Réserve Privée, blanc de noirs Epernay, France
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- Vins de Réserve -

<u>WHITES</u> CLOUDY BAY 2023 \$32 Sauvignon Blanc, Marlborough, NZ TERRE ALTE 2020 \$41 Livio Felluga, Friuli, Italy <u>REDS</u> PORTER CREEK 2019 \$32 Pinot Noir, 'Fiona Hill', US CHÂTEAUNEUF-DU-PAPE 2021 \$33 "Cuvée du Baron" Château Fortia, Rhône, France
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- Vins de Tradition -

<u>WHITES</u> SAUVIGNON BLANC 2024 \$14 Paumanok, LI, US CHENIN BLANC 2023 \$14 Anjou en Chenin, Loire, France PINOT GRIGIO 2022 \$15 Tiefenbrunner, Veneto, Italy CHARDONNAY 2022 \$16 Milbrandt, Columbia Valley, US CHARDONNAY 2023 \$20 Chablis, Brocard, Burgundy, France SANCERRE 2023 \$21 "Lulu Kitchen & Bar" Selection, Loire, France <u>REDS</u> MALBEC 2022 \$13 Alhambra, Finca Abril, Mendoza, Argentina CABERNET FRANC BLEND 2020 \$14 Wolffer Estate, "Fatalis Fatum", LI, US CABERNET SAUVIGNON 2019 \$15 Cataclysm, Columbia Valley, WA, US 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 -

SUMMER IN A BOTTLE 2024 Wolffer Estate LI, NY \$19	NATIONALE 7 2024 Rosé de Provence, France \$21	DOMAINES OTT 2024 Château de Selle, Provence, Fr. \$30
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