

HAPPY HOUR @ the bar

All Week / 7 Days - 3:30-6pm

*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, 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

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25% OFF all Wine & Beverage Bar Offering

Wines by the Glass

- Champagnes -

LOUIS ROEDERER MV
Brut, collection "246", Reims, France \$32

- Vins de Réserve -

WHITE

CLOUDY BAY 2025 \$32
Sauv. Blc, Marlborough, NZ

MONTAGNY 2023 \$35
Dom. Faiveley, Bourgogne, Fr

RED

ORMES DE PEZ '21 \$42
Saint-Estèphe, Bdx, France

HALL 2020 \$44
Cab. Sauvignon, Napa, US

- Vins de Traditions -

WHITE

PINOT GRIGIO 2023 \$13
Channing Daughters, LI, US

SAUVIGNON BLANC 2024 \$14
Paumanok, LI, US

CHARDONNAY 2019 \$15
Adelsheim, Willamette, US

PINOT GRIS 2022 \$16
Mahi, Marlborough, NZ

CHARDONNAY 2022 \$17
Milbrandt, Columbia Valley, US

CHABLIS 2023 \$21
Jean-Michel Brocard, Burgundy, France

SANCERRE 2023 \$22
"Lulu Kitchen & Bar" Selection, Loire, France

RED

PINOT NOIR 2023 \$14
Greywacke, Marlborough, NZ

CABERNET SAUVIGNON 2019 \$15
Cataclysm, Columbia Valley, WA, US

SYRAH 2022 \$18
Private Label "Lulu Kitchen", Côtes du Rhône, France

NEBBIOLO LANGHE 2021 \$19
Mauro Veglio, Piedmont, Italy

MERLOT 2019 \$20
Château Haut-Vigneau, Bordeaux, France

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

L'ECOLE NO. 41 2021 \$24
Cabernet Sauvignon, Columbia Valley, US

ROSÉ

SUMMER IN A BOTTLE 2025 \$19
South Fork of Long Island, US

LES HAUTS DE SAINT-MAUR 2025 \$19
Rosé de Provence, France

DURYEA'S PRIVATE LABEL 2025 \$22
Cru Classé, Provence, France

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