

Happy Hour @ the bar

25% OFF

Wine & Bev. Bar Offering
All Week / 7 Days - 3:30-6pm



Kitchen Happy Hour

@ the Bar only - All Week / 7 Days - 5pm-6pm

let's be friends

f lulukitchenandbar
@ lulukitchenandbar

*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 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. \$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

Wines by the Glass

- Champagnes -

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

COLCOMBET ROSÉ NV \$28
Réserve Privée, blanc de noirs
Epernay, France

- Vins de Réserve -

WHITES

CLOUDY BAY 2025 \$32
Sauvignon Blanc, Marlborough, NZ
MONTAGNY 2023 \$35
Domaine Faiveley, Bourgogne, France

REDS

CHÂTEAU LES ORMES DE PEZ 2016 \$42
Saint-Estèphe, Bordeaux, France
HALL 2020 \$44
Cabernet Sauvignon, Napa, US

- Vins de Tradition -

WHITES

PINOT GRIGIO 2023 \$13
Channing Daughters
SAUVIGNON BLANC 2024 \$14
Paumanok, LI, US
CHARDONNAY 2019 \$15
Adelsheim, Willamette, Oregon, US
PINOT GRIS 2022 \$16
Mahi, Marlborough, NZ
CHARDONNAY 2022 \$17
Milbrandt, Columbia Valley, US
CHABLIS 2024 \$21
Jean-Michel Brocard, Burgundy, France
SANCERRE 2024 \$22
"Lulu Kitchen & Bar" Selection, Loire, France

REDS

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, Fr
NEBBIOLO LANGHE ANGELO 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 '25
Wolffer Estate LI, NY \$19

LES HAUTS DE ST-MAUR 25
Rosé de Provence, France \$19

DURYEA'S PRIVATE LABEL 25
Cru Classé, Provence, France \$22

DOMAINES OTT 2024
"de Selle", Provence \$30