

Happy Hour @

Happy Hour @ the bar

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



Happy Hour @ dining room

Lunch Mon-Fri: 12pm-3:30pm
Dinner Sun-Thur: 5:30pm-6:30pm

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 \$23
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

- 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 2025 \$15
Channing Daughters
- SAUVIGNON BLANC 2025 \$16
Paumanok, LI, US
- CHARDONNAY 2023 \$15
Adelsheim, Willamette, Oregon, US
- PINOT GRIS 2024 \$16
Mahi, Marlborough, NZ
- CHARDONNAY 2022 \$17
Milbrandt, Columbia Valley, US
- CHABLIS 2025 \$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 2020 \$16
Cataclysm, Columbia Valley, WA, US
- SYRAH 2023 \$19
Private Label "Lulu Kitchen", Côtes du Rhône, Fr
- NEBBIOLO LANGHE ANGELO 2024 \$20
Mauro Veglio, Piedmont, Italy
- MERLOT 2019 \$20
Château Haut-Vigneau, Bordeaux, France
- PINOT NOIR 2024 \$22
Bourgogne Vieilles Vignes, A.Bichot, France
- L'ECOLE NO. 41 2022 \$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 2025
"de Selle", Provence \$30