



Raw Bar

	HAPPY HOUR	REG.
*PEEKO OYSTERS (1/2dz)	\$14	\$26
*TOPNECK CLAMS (1/2dz)	\$9	\$16

Small Bites

	HAPPY HOUR	REG.
MARINATED MIXED OLIVES	\$5	\$8
BLISTERED SHISHITO PEPPERS	\$6	\$9
HOUSE HUMMUS & MUHAMARRA woodfire grilled flat-bread	\$8	\$12
RACLETTE CROQUETTE crushed potato, bresaola	\$10	\$14
WOODFIRE-BAKED CEMBERT FOR 2 truffle-honey, port wine onion jam & woodfire grilled flat bread	\$18	\$31
PORCINI ARANCINI beurre blanc	\$10	\$16
GRILLED FLATBREAD anchoiade herbs salad & toasted sesame	\$9	\$12

Specialty Cocktails

Cocktails

	HAPPY HOUR	REG.
"YOU ARE LULU" Vodka, St. Germain, Aperol, citrus	\$12	\$18
SMOKE N' FIRE Jalapeno infused tequila, mezcal, lime, smoked maldon salt	\$12	\$18
COCO PAZZO coconut-fashed Pyrat rum, Falernum, toasted coconut water, pineapple juice, lime juice, demerara syrup, milk	\$12	\$18
MARGARITA MULE Tequila, vanilla extract, Mandarin Napoleon orange liqueur, lime juice, ginger beer	\$12	\$17
LA COUPOLE Fords Gin, egg white, hibiscus syrup, Crème de Violette, lemon juice, sparkling wine, lavender sprigs	\$13	\$19
TROPICAL BOULEVARDIER Rye whiskey, mango-strawberry infused campari, Giffard peach, sweet vermouthe, soda	\$12	\$19

Mocktails

VIRGIN SPICY PALOMA Seedlip, red pepper syrup, jalapeño tincture, tajin & salt rim, grapefruit soda	\$7	\$11
GINGER & CO. Seedlip, cucumber juice, mint, lime juice, ginger	\$7	\$11
ENDLESS SUMMER SPRITZ Wölffer sparkling rosé, watermelon & lemon juice, Seedlip, mint syrup	\$7	\$11

WINES BY THE GLASS

"Vins de Réserve"

Whites

MERRY EDWARDS '22 \$31
Sauvignon Blanc, Russian river, US

POUILLY-FUISSÉ 2020 \$38
"Tête de Cuvée", Chât. Fuissé,
Burgundy, France

Reds

BANDOL 2018 \$40
Château de Pibarnon,
Rhône, France

BRUNELLO DI MONTALCINO \$44
Fattoria dei Barbi 2017, Tuscany, Italy

"Vins de Tradition"

Whites

	HAPPY HOUR	REG.
PINOT GRIGIO 2022 Tiefenbrunner, Veneto, Italy	\$10	\$15
GRÜNER VELTLINER Forstreiter '20, Austria	\$11	\$17
CHARDONNAY Chablis '22, Brocard, Burg, France	-	\$20
SANCERRE "Lulu Kitchen & Bar" Selection '22, Loire, Fr	-	\$21
CHARDONNAY Dom. Anderson '21, Anderson Vly, US	\$13	\$19

Reds

	HAPPY HOUR	REG.
TEMPRANILLO Dama del Lago Rueda '21, Spain	\$11	\$19
CABERNET SAUVIGNON Cataclysm '19, WA, US	\$10	\$15
CÔTES DU RHÔNE Private Label, "Lulu Kitchen & Bar", 2021, Rhône, France	\$11	\$18
ETNA ROSSO Barbazzale, Cottanera '21, Sicily, Italy	-	\$18
PINOT NOIR Bourgogne V.V., '20, A.Bichot, France	-	\$21
MERLOT Château Haut Vigneau, '18, Bdx, Fr.	-	\$19

Rosé

	HAPPY HOUR	REG.
LES HAUTS DE ST. MAURE '23 Provence, Fr	\$12	\$17
SUMMER IN A BOTTLE '23 Wölffer Estate, LI, NY	\$13	\$19
DURYEA'S PRIVATE LABEL '22 Cru Classé, Provence, Fr	\$14	\$20
DOMAINES OTT 2022 "Château de Selle", Provence, Fr	-	\$30

Beers

	HAPPY HOUR	REG.
BAVIK "Super Pils" - Belgium	\$6	\$12
PALM Pale Ale - Belgium	\$6	\$12
KIDD SQUID IPA - Long Island	\$6	\$12