

@ the Bar

Lunch Mon-Fri: 12pm-3:30pm

Dinner All Week: 5pm-6:45pm

HAPPY HOUR @ *lulu*

25% OFF WINE LIST & ALL BAR OFFERINGS

In the Dining Room

Lunch Mon-Fri: 12pm-3:30pm

Dinner Sun-Thur: 5:30pm-6:45pm

***PEEKO OYSTERS** (1/2dz) North Fork, LI \$12

***TOPNECK CLAMS** (1/2dz) \$9

JUMBO SHRIMP (3PC) \$12

SNOW CRAB CLAWS (5PC) \$24

MARINATED MIXED OLIVES \$5

BLISTERED SHISHITO PEPPERS bonito flakes \$6

HOUSE HUMMUS & MUHAMARRA \$8
woodfire grilled flat-bread

BIBB LETTUCE \$13
avocado, white balsamic dressing

RACLETTE CROQUETTE \$10
crushed potato, bresaola & pickles

PORCINI ARANCINI beurre blanc \$10

POTATO DAUPHINES \$11
Boursin, piquillo aioli

GRILLED FLATBREAD \$9
anchoiade herbs salad & toasted sesame

WOODFIRE-BAKED CAMEMBERT FOR 2 \$16
truffle-honey, port wine onion jam &
woodfire grilled flat bread

MUSSELS A-LA-PLANCHA \$16
sea salt, crushed pepper, lemon parsley butter

***KHACHAPURRI** \$17
egg, raclette cheese, yogurt sauce on the side

SMALL SEASONAL CRUDITÉS PLATTER \$18
Chef's selection of raw farm vegetables
served w/dijonnaise, hummus & tapenade

***1/2 LB GRILLED LOBSTER** \$23
melted butter

SIDES: FRENCH FRIES hand cut \$9 / ROASTED BABY CARROTS spiced honey \$9 / GRILLED BROCCOLINI sea salt, olive oil \$9
SAUTÉED KALE & EXOTIC MUSHROOMS \$12 / SKILLET MAC & CHEESE wood-fired Gouda cheese \$10

SPECIALTY COCKTAILS & MOCKTAILS

"YOU ARE LULU" \$18
Vodka, Elderflower liquor, Aperol, citrus

SMOKE N' FIRE \$18
Jalapeno infused tequila, Mezcal, lime,
smoked maldon salt

WINTER'S BOUNTY \$18
Spiced rum, espresso, Crème de Cacao, clove &
cardamom infused Giffard banana, chocolate bitters

LA COUPOLE \$19
Fords Gin, hibiscus syrup, egg white,
Crème de Violette, lemon juice, sparkling wine

MARGARITA MULE \$17
Tequila, Mandarin orange liqueur, vanilla extract, lime, ginger beer

DALI'S HARVEST \$17
Rye whiskey, malbec syrup, sweet Vermouth, chocolate & Orange bitters

GINGER & CO. (Mocktail) \$11
Seedlip, mint, ginger, cucumber & lime juice

VIRGIN SPICY PALOMA (Mocktail) \$11
Seedlip, red pepper syrup, jalapeño tincture, tajin &
salt rim, grapefruit soda

POMEGRANATE SPRITZ (Mocktail) \$11
Wolferr "Spring in a Bottle N/A" Seedlip, pomegranate juice

Wines by the Glass

"Vins de Réserve"

Whites

MERRY EDWARDS 2022 \$31
Sauvignon Blanc, Russian River, US

POUILLY-FUISSÉ 2021 \$38
"Tête de Cuvée", Chât. Fuissé, Burg, France

Reds

BANDOL 2021 \$40
Château de Pibarnon, Rhône, France

BRUNELLO DI MONTALCINO \$44
Castiglione del Bosco 2018, Tuscany, Italy

Rosé

LES HAUTS DE ST. MAURE 2023 \$17
Château St. Maure, Provence, France

DURYEY'S PRIVATE LABEL \$20
Cru Classé '23 Provence, France

DOMAINES OTT 2023 \$30
Château de Selle, Provence, France

"Vins de Tradition"

Whites

PINOT GRIGIO 2022 \$15
Tiefenbrunner, Veneto, Italy

GRÜNER VELTLINER 2021 \$17
Forstreiter, Austria

CHABLIS 2022 \$20
"Saint Claire", J-M Brocard, Bourgogne, Fr

SANCERRE 2022 \$21
"Lulu Kitchen & Bar" Selection, X. Flouret, Fr

CHARDONNAY 2021 \$19
Domaine Anderson, Anderson Valley, US

Reds

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

ETNA ROSSO 2021 \$18
Barbazzale, Cottanera, Sicily, Italy

CÔTES DU RHÔNE 2022 \$18
Private Label "Lulu Kitchen & Bar", Rhône, Fr

MERLOT 2019 \$19
Château Haut Vigneau, Bordeaux, France

PINOT NOIR 2021 \$21
Bourgogne Vieilles Vignes, A.Bichot, France