

## HAPPY HOUR

LUNCH MON-FRI - 12PM-3:30PM  
DINNER 7 DAYS/WK - 5PM-6:45PM

	HH	REG.
*PEEKO OYSTERS (1/2dz) NOrth Fork, LI	\$12	\$24
*TOPNECK CLAMS (1/2dz)	\$9	\$16
JUMBO SHRIMP (3PC)	\$12	\$19
SNOW CRAB CLAWS (5PC)	\$24	\$32
MARINATED MIXED OLIVES	\$5	\$8
BLISTERED SHISHITO PEPPERS bonito flakes	\$6	\$9
HOUSE HUMMUS & MUHAMARRA flat-bread	\$8	\$12
PORCINI ARANCIN beurre blanc	\$10	\$14
POTATO DAUPHINE Boursin, piquillo aioli	\$11	\$14
BIBB LETTUCE avocado, white balsamic dressing	\$13	\$22
SMALL SEASONAL CRUDITÉS PLATTER	\$18	\$36
RACLETTE CROQUETTE crushed potato, bresaola	\$10	\$14
GRILLED FLATBREAD anchoïade, herb salad	\$9	\$12
WOODFIRE-BAKED CAMEMBERT FOR 2 truffle-honey, port wine onion jam & brioche	\$16	\$31
MUSSELS A-LA-PLANCHA lemon parsley butter	\$16	\$24
*KHACHAPURRI egg, raclette cheese, yogurt SOS	\$17	\$28
1/2 LB GRILLED LOBSTER melted butter	\$23	\$31
<b>SIDES:</b>		
FRENCH FRIES hand cut	\$9	\$16
ROASTED BABY CARROTS spiced honey	\$9	\$16
GRILLED BROCCOLINI sea salt, olive oil	\$9	\$16
SAUTÉED KALE & EXOTIC MUSHROOMS	\$12	\$19
SKILLET MAC & CHEESE wood-fired Gouda cheese	\$10	\$16

## Specialty Cocktails & Mocktails

"YOU ARE LULU" Vodka, Elderflower liquor, Aperol, citrus	\$19
SMOKE N'FIRE Jalapeno infused tequila, mezcal, lime, smoked maldon salt	\$19
SACRED MAYAN Don Fulano reposado, smoked pineapple, pear, honey & spice	\$22
LA COUPOLE Fords gin, hibiscus syrup, egg white, crème de violette, lemon juice, sparkling wine	\$19
THE TITANIC mezcal, maraschino liqueur, vanilla bean sugar, lime	\$19
STEWBALL rye, basil simple, chili liqueur, ginger, lemon	\$18
THE AMBASSADOR (A MODERN MARTINI) dill infused Hendricks, cucumber vodka, cornichon juice	\$23
RUE SAINTE-ANNE Grey Goose vodka, nigori sake, matcha	\$19
THREE TIMES A LADY aged brugal rum, montenegro, strawberry purée, cucumber s imple	\$20
GINGER & CO. (Mocktail) Seedlip, mint, ginger, cucumber & lime juice	\$11
VIRGIN SPICY PALOMA (Mocktail) Seedlip, red pepper syrup, jalapeño tincture, tajin & salt rim, grapefruit soda	\$11
POMEGRANATE SPRITZ (Mocktail) Wölffer N/A Sparkling wine, Pomegranate juice, Apple Cider, Ginger-Rosemary Syrup	\$11

25% OFF WINE LIST  
& ALL BAR OFFERINGS

## WINES BY THE GLASS

### "Vins de Réserve"

#### Whites

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

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

#### Reds

CHÂTEAU DE FIEUZAL '15 \$40  
Péssac-Léognan, Bordeaux, France

JOSEPH PHELPS \$45  
Cabernet Sauvignon 2021, Napa, US

### "Vins de Tradition"

#### Whites

PINOT GRIGIO Tiefenbrunner '22, Veneto, Italy \$15

GRÜNER VELTLINER Forstreiter '21, Austria \$17

CHARDONNAY Chablis '22, Brocard, Burg, France \$20

SANCERRE "Lulu Kitchen & Bar" Selection '22, Loire, Fr \$21

CHARDONNAY Dom. Anderson '21, Anderson Vly, US \$19

#### Reds

SYRAH Antu, Montgras 17, Colchagua, Chile \$13

CABERNET SAUVIGNON Cataclysm '19, WA, US \$15

CÔTES DU RHÔNE Private Label,  
"Lulu Kitchen & Bar", 2021, Rhône, France \$18

BARBERA D'ALBA 2021 Schiavenza, Piedmont, Italy \$18

PINOT NOIR Bourgogne V.V., '20, A.Bichot, France \$21

MERLOT Château Haut Vigneau, '18, Bdx, Fr. \$19

#### Rosé

LES HAUTS DE ST. MAURE 2023 Provence, Fr \$17

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

DOMAINES OTT 2023 "Château de Selle", Provence, Fr \$30

## Beers

BAVIK "Super Pils" – Belgium \$9

DUVEL "666" Golden Ale - Belgium \$9

KIDD SQUID IPA – Long Island \$10

LA CHOUFFE Blonde Ale – Belgium \$10

MENABREA Lager – Italy \$9