

## **BAR MENU**

<b>Roasted almonds</b>	<b>8</b>
<b>Parmigiano with dates and almonds</b>	<b>12</b>
<b>Clark Street Bread &amp; cultured butter</b>	<b>6</b>
<b>Artisan salami with herbs &amp; olives</b>	<b>10</b>
<b>Mozzarella, prosciutto &amp; arugula sandwich</b>	<b>17</b>
<b>Spicy eggplant "Banh mi" sandwich on focaccia</b>	<b>17</b>
<b>Chocolate pavé with crème Chantilly</b>	<b>12</b>

All our food is sourced from local, regenerative, and organic farms, ranches and fisheries.

An 18% service charge is added to your bill to ensure an equitable wage for all Lulu employees. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include additional gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for students & Hammer members.

## **COCKTAILS 9**

### **Smoke and Spice**

Tequila, ,mezcal, lime, chile arbol

### **Westside**

Vodka, mint, cucumber

## **WINE BY THE GLASS 11**

### **Sparkling *Glera***

Ruge, Primario Extra Dry, Valdobbiadene, Veneto, Italy NV

### **Rosé *Grenache gris***

La Domitienne, Saint Guilhem le Desert, France 2021

### **White *Verdejo***

Rey Santo, La Seca, Rueda, Spain 2021

### **Red *Grenache, merlot, syrah***

Chasseur des Brousses, Saint-Guilhém-Le-Désert, 2020

## **BEER 8**

### *IPA*

El Segundo Brewing, Mayberry IPA, El Segundo

### *Lager*

Made West Brewing, Ventura Lager, Ventura

### *Pilsner*

Crowns & Hops Brewing Co., 8 Trill Pils, Inglewood

## **COFFEE AND TEA**