

BAR MENU

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

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 a fair, equitable wage for all Lulu employees. Should you wish to include additional gratuity, it will be pooled and distributed amongst all employees.

10% discount for students & Hammer members.

COCKTAILS

Mezcal Negroni 17
Mezcal, sweet vermouth, bitters

WINE BY THE GLASS

Sparkling, Chardonnay, Pinot Noir 17
Domaine Denis, Crémant de Bourgogne Brut,
France NV

Rosé, Merlot, Cabernet Franc, etc. 13
Isle Saint Pierre, IGP Mediterranee, France 2021

White, Melon de Bourgogne 11
Domaine de l'Ecu, Muscadet, Loire, France 2020

Red, Sangiovese 14
Baroni Campanino, Intenso, Umbria, Italy 2019

BEER

IPA 8
El Segundo Brewing, Mayberry IPA, El Segundo

Lager 8
Made West Brewing, Ventura Lager, Ventura

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

COFFEE AND TEA