LULU

APERITIF 2pm - 5pm

Aperitif Bites

Parmigiano, dates and almonds 12
Mixed green salad with garlic croutons 12
Fresh mozzarella, prosciutto, and wild arugula sandwich 20
Clark Street country bread and cultured butter 6
Roasted almonds 8
Marinated olives with orange zest 8

Desserts 13

Fondant au chocolat
OR
Meyer lemon ice cream

WINE BY THE GLASS

Sparkling
Chenin blanc | Domaine Ronsard, Vouvray, Loire Valley, France NV - $16

Rosé
Cabernet Franc | M. Plouzeau, La Bonneliére, Chinon, Loire Valley, France 2025 - $16

White
Sauvignon blanc | Sincérité, Joseph Mellot Loire Valley, France 2023 - $17

Red
Red Blend | LIWA, (chilled) California 2024 - $14

APERITIF COCKTAILS 14

Pomegranate Cosmopolitan
Nat Kidder California vodka, pomegranate, lime juice
White Negroni
Beefeater Gin, Lillet and Cocchi Americano
Hugo Spritz
St. Germaine, sparkling wine, mint
Catalina Spritz
Catalina Bitter, sparkling wine, sparkling water
Old Fashioned
Old Overholt Rye, Angostura bitters, sugar

NON-ALCOHOLIC 15

"Negroni" *(bitter and sweet)*
Lyre's Italian orange, Ritual gin, orange twist
"Gin and Tonic" *(dry and clean)*
Pentire adrift, lemon bitters, muddled peppercorn,
Garden Spritz (green and refreshing)
Mint, parsley, honey, lemon, sparkling water

BEER

Lager 12 Ventura Light, Madewest Brewing
IPA 12 Mayberry, El Segundo Brewing Company
NA 12 Galaxy Ripple Imperial IPA, Best Day Brewing

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 fair, equitable wages for all. 100% of the service charge goes to all hourly staff in the form of higher compensation. Should you wish to include gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for current students, professors, Hammer members and one guest. No discounts on the aperitif menu.