

AFTERNOON APERITIFS AND SNACKS

2 PM - 5 PM

APERITIF - \$12

Italian Soda
Amaro Nonino, blood orange, Cointreau

French 75
Gin, lemon, sparkling wine

American
Campari, sweet vermouth, soda water

Mezcal Negroni
Mezcal, sweet vermouth, Campari, orange slice

Cynar Spritz
Cynar, sparkling wine

WINE BY THE GLASS - \$12

Sparkling, Rosé, White, Red

BITES - \$12

Parmigiano with dates and almonds

Artisan salami with herbs & olives

Mozzarella, prosciutto & arugula on focaccia

Spicy eggplant "Bahn mi" sandwich on focaccia

Chocolate pavé with crème Chantilly

COCKTAILS

Pisco Sour
Pisco, key lime cordial, egg white 17

Cucumber Gimlet
California gin, cucumber, lime 17

Penicillin
Scotch, lemon, ginger syrup 17

WINE BY THE GLASS

Sparkling

Vouvray Brut
Ronsard, Blanc de Chenin, Loire Valley, France NV 15

Rosé

Mourvèdre
Domaine Ray-Jane, Bandol, Provence, France 2021 21

White

Chenin Blanc
Chateau de la Roulerie, Anjou, Loire Valley, France 2019 17

Riesling
Geierslay, Vertigo, Feinherb, Mosel, Germany 2021 15

Muller-Thurgau
Pojer e Sandri, Palai, Trentino-Alto Adige, Italy 2022 16

Chardonnay
Scribe, Sonoma Valley, California 2022 21

Pinot Grigio (orange)
Ronco Severo, Ramato, Venezia Giulia IGT, Friuli, Italy 2019 20

Red

Sangiovese
Podere San Cristoforo, Baci, Maremma, Toscana IGT, Italy 2019 12

Merlot, Cabernet, etc.
Chateau Tour Grand Faurie, St. Emilion, Bordeaux, France 2015 25

Zinfandel
Green & Red, Chiles Canyon, Napa Valley, California 2018 17

Grenache, Syrah, Mourvedre
Domaine Les Aphillantes, Les Galets, Côtes du Rhône, France 2021 16

Pinot Noir
Foxen, Santa Maria Valley, California 2021 20

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 gratuity, it will be pooled and distributed amongst all hourly employees equally.

10% discount for students & Hammer members.