

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

CLARK STREET BREAD AND CULTURED BUTTER - \$6

COCKTAILS

*Strawberry Sour**
Whiskey, strawberry, orgeat, egg white 17

*Blueberry Ramos Fizz**
Future gin, blueberry, egg white, sparkling water 17

Blackberry Bramble
Four Roses bourbon, blackberries, lemon 17

WINE BY THE GLASS

White

Chenin Blanc
Domaine Sérol, Champtoisé, IGP d'Urfe, Loire Valley, France 2020 16

Albariño (orange)
Liwa, Skin Ferment, Monterey County, California 2022 14

Chardonnay
Albert Bichot, Mâcon-Lugny, Burgundy, France 2017 21

Red

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

Cabernet Franc (chilled)
Laurent Herlin, Tsoin Tsoin, Borgueil, Loire Valley, France 2022 14

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

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.