

# • Lulu's Signature Cocktails •



**VA VA VOOM** - *The spicy side of Paloma.* Illegal Mezcal, orange and chili flavored ice cubes, house made grenadine, grapefruit soda. Served with chili powder dusted cucumber \$24

**BIG COCONUTS** - *It's like a Piña Colada with a lot more sass.* Reyka Vodka, kafir lime syrup, coconut cream \$24

**A DIME PIECE** - *Smooth and easy going.* Reyka Vodka, lemon juice, cucumber water, rosemary, soda water \$24

**GROW A PEAR** Cyrus Noble Bourbon, St George spiced pear, green chartreuse, rosemary and lemon \$26

**TAKE ME TO FIJI** Diplomático Reserva Rum, Aperol, Cherry Brandy, orange juice \$26

**LULU AND LOUIE FOREVER** Hendrick's Gin, cucumber water, mint, lemon juice \$26

**WHISKEY PUCKER UP** Rebel Yell Whiskey, maple syrup, lemon juice, egg white \$25

**MY OWN PRIVATE NEGRONI** - *For the times you don't wanna share.* Bombay Sapphire Gin, Campari, Mancino Rosso. Served in your own glass bottle \$26

**CALL ME OLD FASHIONED** Knob Creek Bourbon, Angostura Bitters, orange peel, sugar \$26

**JERRY THOMAS MANHATTAN** - *If you know, you know.* Rebel Yell Whiskey, Mancino Rosso, Grand Marnier, Angostura Bitters \$26

**BRANDY ALEXANDER** Otard VSOP, Crème de Cacao, cream. Served with shaved chocolate \$25

**A LITTLE DIRTY, A LITTLE CHEESY** A classic American dry, dirty martini made with Death's Door Vodka served with Blue Cheese stuffed Olives \$26

**WHITE SANGRIA** - *Ya know. It's fruity wine with vodka* \$26

**DOUBLE CAPPUCCINO MARTINI** Vietnamese slow drip coffee, double shot of Vodka, coffee mocha syrup, touch of cream \$28

# • Lulu's Bottle Service •



## Vodka

Belvedere	\$288	Belvedere (1.75L)	\$680
Ketel One	\$275	Blavod Black Vodka	\$275
Reyka	\$298	Death's Door	\$290

## Gin

Plymouth	\$275	Beefeater 24	\$288
Bombay Sapphire	\$288	Hendrick's	\$305
Monkey 47	\$298		

## Rum

Bacardi Superior	\$275	Mount Gay	\$275
Sailor Jerry Spiced Rum	\$288	Plantation Jamaica 2001 Single Island	\$295
El Dorado 12yr	\$310	Plantation Overproof Dark	\$310
Diplomatico Reserva Exclusiva	\$298		

## Bottle Cocktail

### LULU'S BIG ASS NEGRONI

*Bombay Sapphire Gin, Campari, Mancino Rosso*  
\$225

## Tequila/Mezcal

Camino Blanco	\$275	Arte Nom Tequila Blanco	\$298
Tequila Cabeza Blanco	\$288	Patrón Silver	\$305
Código 1530 Blanco	\$298	Excellia Blanco	\$280
Pura Sangre Blanco	\$275	Código Reposado	\$360
Don Fulano Reposado	\$310	Código Añejo	\$550
Don Julio 1942 Añejo	\$520	Illegal Mezcal Reposado	\$288
Mina Real Mezcal Reposado	\$295	Patrón XO Café	\$288
Sparkle Donkey Cinnamon	\$270		

## Whiskey

Maker's Mark	\$288	Cyrus Noble	\$288
Hudson Rye	\$305	Jack Daniel's	\$275
Knob Creek	\$355	Redemption Rye	\$275
Rebel Yell	\$275	Four Roses Single Barrel	\$360
High West Campfire	\$360	Dewar's White Label	\$275
Monkey Shoulder	\$288	Chivas Regal 12yr	\$288
Chivas Regal 18yr	\$320	Glenfiddich 12yr	\$288
The Glenlivet 12yr	\$300	Ardbeg 10yr	\$298
Auchentoshan 12yr	\$298	Bowmore Aged 15yr Darkest	\$320
Oban 14yr	\$310	Lagavulin 16yr	\$310
Laphroaig 10yr	\$298	The Macallan 12yr	\$298
The Macallan 15yr	\$388	The Macallan 18yr	\$720
Johnnie Walker Black Label	\$295	Johnnie Walker Blue Label	\$580

All prices listed as nett

# • Lulu's Bottle Service •



## **Champagne**

Moët & Chandon Brut Impérial 200ml	\$35
G.H. Mumm Cordon Rouge Brut NV	\$160
Moët & Chandon Impérial NV	\$198
Moët & Chandon Impérial (1.5L)	\$420
Moët & Chandon Impérial (3L)	\$958
Veuve Cliquot Yellow Label NV	\$240
Veuve Cliquot Constellation (1.5L)	\$560
Perrier-Jouët Grand Brut NV	\$220
Ruinart Banc de Blanc NV	\$280
Perrier-Jouët Belle Epoque 2004	\$500
Dom Pérignon Vintage 2004	\$550
Dom Pérignon (1.5L)	\$1400
Krug Grande Cuvée NV	\$600
Louis Roederer Cristal 2006	\$700
Louis Roeder Cristal (1.5L)	\$1500

## **Champagne Rosé**

G.H. Mumm Rosé Brut NV	\$200
Moët & Chandon Impérial Rosé NV	\$240
Moët & Chandon Impérial Rosé	\$500
Veuve Cliquot Rosé NV	\$260
Perrier-Jouët Belle Epoque Rosé	\$800
Dom Pérignon Rosé 2000	\$900

## **Sparkling Wine**

Prosecco Sesto Senso DOC, Riondo Brut NV, Veneto, Italya	\$108
Cava Reventós Blanc de Blanc, Catalunya, Spain Biodynamic	\$138

## **Saké**

Four Fox Saké	\$220
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• *Lulu's Spirits* •  
BY THE GLASS



**Vodka**

Belvedere	\$19
Ketel One	\$19
Blavod Black Vodka	\$19
Reyka	\$20
Death's Door	\$20

**Gin**

Plymouth	\$19
Beefeater 24	\$20
Bombay Sapphire	\$20
Hendrick's	\$22
Monkey 47	\$21

**Rum**

Bacardi Superior	\$19
Mount Gay	\$19
Sailor Jerry Spiced Rum	\$19
Plantation Jamaica 2001 Single Island	\$19
El Dorado 12yr	\$20
Plantation Overproof Dark	\$20
Diplomatico Reserva Exclusiva	\$20

**Tequila/Mezcal**

Camino Blanco	\$19
Arte Nom Tequila Blanco	\$20
Tequila Cabeza Blanco	\$19
Patrón Silver	\$21
Código 1530 Blanco	\$20
Excellia Blanco	\$19
Pura Sangre Blanco	\$19
Código Reposado	\$22
Don Fulano Reposado	\$20
Código Añejo	\$29
Don Julio 1942 Añejo	\$26
Illegal Mezcal Reposado	\$19
Mina Real Mezcal Reposado	\$19
Patrón XO Café	\$19
Sparkle Donkey Cinnamon	\$28

**Beer**

Heineken	\$15
Kirin	\$17
Hoegaarden	\$17

**Whiskey**

Maker's Mark	\$19
Cyrus Noble	\$19
Hudson Rye	\$21
Jack Daniel's	\$19
Knob Creek	\$22
Redemption Rye	\$19
Rebel Yell	\$19
Four Roses Single Barrel	\$22
High West Campfire	\$22
Dewar's White Label	\$19
Monkey Shoulder	\$20
Chivas Regal 12yr	\$19
Chivas Regal 18yr	\$24
Glenfiddich 12yr	\$20
The Glenlivet 12yr	\$21
Ardbeg 10yr	\$20
Auchentoshan 12yr	\$20
Bowmore Aged 15yr Darkest	\$24
Oban 14yr	\$22
Lagavulin 16yr	\$22
Laphroaig 10yr	\$20
The Macallan 12yr	\$21
The Macallan 15yr	\$26
The Macallan 18yr	\$36
Johnnie Walker Black Label	\$19
Johnnie Walker Blue Label	\$39

**Cognac**

Otard VSOP	\$19
Hennessy VSOP	\$22
Hennessy XO	\$36
Martell "Cordon Bleu"	\$40

**Other Spirits**

Aperol	\$19
Amaro Nonino	\$18
Absinthe Bohemian	\$24
Becherovka	\$18
Bailey's Irish Cream	\$18
Disaronno Amaretto	\$19
Frangelico	\$19
Grand Marnier	\$19
Jägermeister	\$18
Sambucca Vacari	\$19

# • Lulu's Wine •



## **By the glass**

### **WHITE**

Chardonnay, Sunday Block 2013, <i>South Australia</i>	\$18
Sauvignon Blanc, Baby Doll 2015, <i>Marlborough, New Zealand</i>	\$21
Viognier, Pampas Del Sur Vinyard Expressions 2013, <i>Mendoza, Argentina</i>	\$19

### **RED**

Pinot Noir, Casillero del Diablo 2013, <i>Casablanca Valley, Chile</i>	\$17
Syrah, Pampas Del Sur Vinyard Expression 2013, <i>Mendoza, Argentina</i>	\$21
Zinfandel, Fetzer Valley Oaks 2014, <i>California, USA</i>	\$22

## **By the bottle**

### **WHITE**

Chardonnay, Sunday Block 2013, <i>South Australia</i>	\$90
Sauvignon Blanc, Baby Doll 2015, <i>Marlborough, New Zealand</i>	\$105
Viognier, Pampas Del Sur Vinyard Expressions 2013, <i>Mendoza, Argentina</i>	\$95
Pinot Grigio, Lunardi IGT Venezie 2014, <i>Veneto, Italy</i>	\$95

### **ORGANIC AND BIODYNAMIC WINE WHITE**

Pouilly-Fumé Chateau De Tracy Mademoiselle De T 2014, <i>Loire Valley, France</i>	\$150
Sancerre Blanc, Domaine Laporte Grandmontains 2015, <i>Loire Valley, France</i>	\$140
Sauvignon Blanc, Carrick 2015, <i>Central Otago, New Zealand</i>	\$135

### **RED**

Pinot Noir, Casillero del Diablo 2013, <i>Casablanca Valley, Chile</i>	\$85
Syrah, Pampas Del Sur Vinyard Expression 2013, <i>Mendoza, Argentina</i>	\$105
Zinfandel, Fetzer Valley Oaks 2014, <i>California, USA</i>	\$110
Valpolicella, Castelforte 2014, <i>Veneto, Italy</i>	\$95

### **ORGANIC AND BIODYNAMIC WINE RED**

Pinot Noir, Domaine Des Perdrix Bourgogne 2014, <i>Burgundy, France</i>	\$190
Singulier Stephane Tissot Trousseau 2015, <i>Arbois, Jura, France</i>	\$180

### **FINE WINE** (limited stock available)

Pomerol Chateau Latour a Pomerol	\$350
Harlan Estate 2003	\$900
Colgin IX Proprietary Estate 2004	\$750

• *Lulu's Bar Bites* •  
FROM 9PM TO 2AM



**TRUFFLE PARMESAN FRIES** \$10

**WAGYU BEEF SLIDERS**, Cheddar Cheese \$15

**MOZZARELLA STICKS**, Marinara Sauce \$10

**CRAB CAKES**, Dill Mayonnaise \$12

**MEATBALL PARM SLIDERS**, Tomato Sauce, Mozzarella \$15

**FARM CHEESE PLATTER** - Selection Of Farm Cheese, Served With Chutney,  
Cheese Crackers, Dried Fruit & Seedless Grapes (Serves 2) \$24

**VEGETABLES CRUDITÉ** - Selected Garden Vegetables Served With Red Pepper Coulis,  
Tazaki & Hummus \$14

**CHARCUTERIE PLATTER** - Salami, Coppa, Jambon Blanc, Country Pate & Duck Rillet,  
Served With Grain Mustard, Gerkhins, Marinated Olives, Sundried Tomatoes, Grissini &  
Cheese Crackers (Serves 2) \$30

**BIRTHDAY SUNDAE** \$28