



LULU'S WINEGARDEN FOOD MENU

White Queso - Cilantro, green chile, red onion, sour cream, pico.
Served with heirloom corn tortilla chips (gluten free, vegetarian)

- \$40 (feeds 6-8), \$75 (feeds 12-16), \$150 (feeds 25+)

Whipped Feta - Hatch chile harissa, house everything spice. Served with grilled French Bread (vegetarian)

- \$40 (feeds 6-8), \$75 (feeds 12-16), \$150 (feeds 25+)

Black Bean Hummus - Black beans, chickpea, tahini, avocado, lime, pickled onions, corn tostadas. (Vegan)

- \$35 (feeds 6-8), \$65 (feeds 12-16), \$130 (feeds 25+)

House Fries - Topped with fancy sauce and fresh herbs (vegan)

- \$5 per order (minimum 10 orders)

Hatch Green Chile Mac & Cheese - Roasted green chilies, sourdough crumb, pepper jack cheese

- \$8 per person (minimum 10 orders)

Crispy Fish Tacos - La Milpa De Rosa corn tortilla, beer battered cod, avocado, cabbage, lime chipotle salsa, topped with queso fresco.

***vegetarian/vegan options available.

- \$7 each (minimum 10 orders)

Chicken Taquitos - rotisserie chicken, hatch green chilies, queso blanco, aji verde

the chicken is prepared with dairy and CANNOT be made dairy free

- \$5 each (minimum 10 orders)

Avocado Caesar Salad - Kale, romaine, sourdough crumb, avocado, onion, cukes, parm

- \$45 (feeds 6-8), \$85 (feeds 12-16), \$170 (feeds 25+)

Crispy Brussels Salad - Crispy fried brussels, shaved brussels, delicata squash, roasted apples, candied pecans, pepitas, crispy shallots, red onions, apple/miso dressing, mimolette cheese (vegetarian, can be modified to be vegan)

- \$45 (feeds 6-8), \$85 (feeds 12-16), \$170 (feeds 25+)

Southwest Salad - Arugula, red cabbage, avocado, crispy tortilla, red onion, tossed in a grilled corn vinaigrette. Topped off with a red pepper buttermilk salsa (contains soy).

- \$45 (feeds 6-8), \$85 (feeds 12-16), \$170 (feeds 25+)

Crispy Chicken Sandwich Sliders - Dill pickled cabbage, fermented chile sauce, house pickles, challah

- \$7 each (minimum of 10 orders, orders in increments of 10 only)

Lulu's Burger Sliders - Roseda Farms beef, kraft cheese, fancy sauce, bibb, house pickles, onion, tomato

- \$7 each (minimum of 10 orders, orders in increments of 10 only)

Carne Asada - Shenandoah Skirt Steak marinated for 24 hours in our secret house recipe, grilled medium to order. aji verde, Shiner Bock beans, avocado, pico, handmade flour tortillas

* Must be ordered 1 week in advance

- \$150 (price includes accoutrements) - serves 10 people, orders in increments of 10 only



Bar Arrangement:

Lulu's Winegarden offers a number of options for the bar structure of your event.

Open Bar

Pricing is based on the number of attendees and duration of your event. It does not include DC Sales Tax or gratuity. Call or Premium option available.

Consumption Bar

Beverages are individually priced and do not include DC Sales Tax or gratuity. This option allows for the host to pay for the beverages consumed over the course of the event.

Cash Bar

This option allows for each guest to cover their own beverages and has no direct financial responsibility to the host besides a \$150 cash bartender fee. Please be aware that if sales from the cash bar do not reach the contracted Food and Beverage Minimum the remaining balance will be charged to the credit card on file as a room rental fee. Pricing is inclusive of DC Sales Tax. Gratuity will not be applied.

OPEN BAR PACKAGES

Call

Price per person per hour - \$30

Price per beverage - menu price

LIQUOR

Vodka, Gin, Rum, Tequila, Bourbon

- Mixers: tonic, club soda, coke. Others by special request and pre-order.

CANNED BEER

Choose any 3 canned options

COCKTAILS

Choose 3 house cocktails (based on season and availability)

WINE

Choose any 6 wines by the glass

Premium

Price per person per hour - \$37

Price per beverage - menu price

LIQUOR

Vodka, Gin, Rum, Tequila, Bourbon

- Mixers: tonic, club soda, coke. Others by special request and pre-order

CANNED BEER

Choose any 3 canned beer options

COCKTAILS



Choose 3 house cocktails (based on season and availability)

WINE

All wines by the glass