



Bar Menu

WHISKEY COCKTAILS

SMOKED OLD FASHIONED Bacon-infused Gentleman Jack and chocolate bitters, wood-smoked with an orange twist. 197 cal **13.00**

JACK & THE GIANT PEACH Jack Daniel's wood-smoked with peach puree, Fever-Tree Ginger Beer and Coke. 181 cal **10.00**

KENTUCKY COOLER Weller Special Reserve Bourbon, fresh cucumber, lemon juice and cane syrup. Finished with a hint of rosemary infused liqueur. 290 cal **11.00**

BARREL-AGED MANHATTAN Maker's Mark, Carpano Antica, Heering Cherry and black walnut bitters. 208 cal **13.00**

BARREL-AGED VANILLA COMPANION Old Forester, DeKuyper Creme de Cacao, lemon juice, vanilla syrup and chocolate bitters. 280 cal **11.00**

SOUTHERN COOLERS

BACK PORCH STRAWBERRY LEMONADE Skyy Infusions Wild Strawberry Vodka, Triple Sec and Lucille's Strawberry Lemonade. 270 cal **9.50**

TEXAS GOES TIKI Tito's Vodka, fresh lime juice, Monin Desert Pear and pineapple juice. Choice of glass or bottle to share. 268 cal **9.50** | 803 cal **23.00**

WATERMELON CRUSH Bacardi Limon, Cointreau, fresh citrus sour blend, watermelon puree and Sprite. Choice of glass or bottle to share. 304 cal **10.00** | 913 cal **24.00**

RHYTHM & BLUES Fresh blueberries and mint, hand shaken with Tito's Vodka, St. Germain and fresh lime juice. 220 cal **10.50**

FIVE RUM COOLER Captain Morgan's Myers's Dark, Bacardi Limon, Bacardi Superior and Malibu Rums, mixed with our signature tropical juice blend. 300 cal **10.00**

SPECIALTY MARGARITAS

FRESH WATERMELON 1800 Reposado, Cointreau, agave nectar, with fresh watermelon, lime juice and a splash of Fever-Tree Ginger Beer. 340 cal **10.00**

SMOKEHOUSE RITA 1800 Coconut, Ancho Reyes Chili Verde Liqueur, smoked jalapeños, fresh lime and agave nectar. 320 cal **9.75**

LUCILLE'S CLASSIC CADDY 1800 Reposado, Triple Sec and our housemade fresh margarita mix. On the rocks and topped with Grand Marnier. 320 cal **11.00**

DRAFT BEER

		pint	22oz
	140-230 cal per 16oz	glass	mug
Lucille's Blonde 4.8%	7.25	8.25
Bud Light 4.2%	6.75	7.75
Coors Light 4.2%	6.75	7.75
Modelo Especial 4.4%	7.50	8.50
Firestone 805 4.7%	8.25	9.25
Stella Artois 5.0%	8.75	9.75

CIDER 224 cal per 16oz
2 Towns Pacific Pineapple Cider 5.0%..... 8.50 9.50

	200-230 cal per 16oz		
Lucille's Hefeweizen 4.6%	7.25	8.25
Artifex Unicorn Juice 5.5%	8.25	9.25
Blue Moon Belgian White 5.4%	8.25	9.25

	270-320 cal per 16oz		
Lucille's IPA 6.5%	7.25	8.25
Lucille's 20th Anniversary Hazy IPA 6.8%	8.00	9.00
Noble Ale Works Big Whig 6.8%	8.50	9.50
Beachwood Rotating IPA 7.1%	8.75	9.75
Modern Times Orderville 7.2%	8.75	9.75

	214 cal per 16oz		
Lucille's Red Ale 5.3%	7.25	8.25

	260-280 cal per 16oz		
Modern Times Black House Stout 5.8%	8.00	9.00
Noble Ale Works Naughty Sauce nitro 6.5%	8.75	9.75

BOTTLES & CANS

70-220 cal
Michelob Ultra 5.50, **White Claw Mango** 6.00,
Truly Wild Berry 6.00, **Corona Extra** 6.50

SOUTHERN SANGRIA glass bottle
Your choice of red, white or sparkling 8.00 22.00
 A refreshing blend of Cointreau, Monin White Peach, and pineapple juice. 200 cal

	170-180 cal per 7oz	6	9	BTL
La Marca Prosecco, Italy	9.00			27.00
Charles & Charles Rosé, WA	9.00	11.00		27.00
J Vineyards Pinot Gris, CA	10.00	11.50		30.00
Oyster Bay Sauvignon Blanc, NZ	9.50	11.50		28.50
Maddalena Riesling, CA	8.75	10.50		26.25
Lucille's Chardonnay, CA	8.50	10.50		25.50
J. Lohr Riverstone Chardonnay, CA	9.00	11.00		27.00
Sonoma-Cutrer Chardonnay, CA	14.00	16.00		42.00

	170-180 cal per 7oz	6	9	BTL
The Crusher Pinot Noir, CA	9.00	11.00		27.00
Erath Pinot Noir, OR	14.00	16.00		42.00
Lucille's Cabernet, CA	8.50	10.50		25.50
Decoy Cabernet, CA	13.00	15.00		39.00
Justin Cabernet, CA	16.00	18.00		48.00
Lucille's Merlot, CA	8.50	10.50		25.50
Apothic Red, CA	8.50	10.50		25.50