



# Happy Hour

FOOD SPECIALS

BAR, LOUNGE & PATIO ONLY • SUNDAY - FRIDAY • 3 P.M. - CLOSE



BBQ NACHOS WITH *Pulled Pork*

## Small Plates

**SOUTHERN FRIED DILL PICKLES** 420 cal \$5

**BLT WEDGE SALAD** 400 cal \$7

**NEW ORLEANS GUMBO** 330 cal \$7

*New!* **CRACKED OUT DEVILED EGGS** 460 cal \$8

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop crispy onion straws.

**NASHVILLE CHICKEN STRIPS & FRIES** 1480 cal \$8

## Sandwiches

**INCLUDES CHOICE OF ONE SIDE:** BBQ Beans 220 cal, Creamy Coleslaw 200 cal, Garlic Mashed Potatoes 240 cal, Macaroni & Cheese 290 cal, Fresh-Cut Fries 120 cal

**PULLED PORK SANDWICH** 640 cal \$10

**NASHVILLE HOT CHICKEN SANDWICH** 2330 cal \$11

The one everyone is talking about!

## Shareables

**BUFFALO CAULIFLOWER BITES** 310 cal \$5

Topped with blue cheese crumbles and ranch for dipping.

**CRISPY JALAPEÑO CHEDDAR SAUSAGE BITES** 1010 cal \$7

Dipped in buttermilk, breaded, lightly fried and served with mustard slaw and creamy creole dipping sauce.

*New!* **SPINACH & CHEESE DIP** 580 cal \$9

*New!* **SMOKED BBQ NACHOS** 1150-1200 cal \$12

Choice of pulled pork, pulled chicken or brisket.

## Slow-Smoked Bar-B-Que

**BBQ RIB TIPS** 1210 cal \$9

*New!* **BRISKET BURNT ENDS** 560 cal \$11



NASHVILLE HOT CHICKEN *Sandwich*

2,000 calories a day is used for general nutrition advice, but calorie needs vary.



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DRINK SPECIALS

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## \$2 Off DRAFT BEER PINTS

## Half Off ALL BOTTLES OF WINE

GLASS SPECIALS 110-170 cal per 6oz

J. LOHR CHARDONNAY \$6 (6oz), \$8.5 (9oz)

J VINEYARDS PINOT GRIS \$7 (6oz), \$9.5 (9oz)

CHERRY PIE PINOT NOIR \$9 (6oz), \$11.5 (9oz)

DECOY CAB \$9 (6oz), \$11.5 (9oz)

\$2 Off ALL OTHER GLASSES OF WINE

### Southern Punches & Lemonades

**TEXAS GOES TIKI** 270 cal \$9 (glass), 800 cal \$22 (bottle)

Go tiki with Tito's Vodka, fresh lime juice, desert pear syrup and pineapple juice. Finished off with a candied pineapple and fresh mint.

**BACK PORCH STRAWBERRY LEMONADE** 270 cal \$8

**5 RUM PUNCH** 300 cal \$8

### Margaritas & Martinis

**SWEET MELONDEE MARGARITA** 210 cal \$9.5

Hornitos Plata Tequila and Midori Melon Liqueur balanced with fresh lime, passion fruit and a tropical juice blend. Served on the rocks with a BBQ spice rim.

**FRESH WATERMELON MARGARITA** 350 cal \$9

**LUCILLE'S CLASSIC CADDY MARGARITA** 320 cal \$9

**OH MY BLUEBERRIES! MARTINI** 180 cal \$9

A curious combination of Wheatley Vodka and Caravella Limoncello with blueberry, vanilla, lime and a splash of Fever-Tree Ginger Beer. Don't forget the fresh skewered blueberries, y'all!

**CUCUMBER WATERMELON MARTINI** 220 cal \$9

Grey Goose Vodka, St-Germain Elderflower liqueur, freshly muddled watermelon & cucumber and fresh sour mix. Hand-shaken to perfection and served straight up with a slice of delicious watermelon.

### We Do Whiskey

**LUCILLE'S OLD FASHIONED** 180 cal \$9.75

A bold and flavorful mix of Woodford Reserve Bourbon, brown sugar and cane sugar, plus a dash of orangececello and chocolate bitters.

**KENTUCKY COOLER** 240 cal \$9

Buffalo Trace Bourbon and rosemary liqueur shaken with freshly muddled cucumber, lemon and cane sugar for a delightful take on a classic sour.

**BARREL-AGED MANHATTAN** 210 cal \$9.75

A blend of Maker's Mark Bourbon, Carpano Sweet Vermouth, Cherry Heering Liqueur and black walnut bitters peacefully mellowed in small American oak barrels.

**SCARLETT** 330 cal \$9

An easy-drinking little number with Maker's Mark Bourbon, passion fruit and vanilla syrup, pineapple and lemon juice. Take me for a whirl!

### The Standards

**HOUSE MARGARITA** 200 cal \$6 | **TITO'S & SODA** 130 cal \$6 |

**JAMESON & GINGER** 130 cal \$6 | **JACK & COKE®** 240 cal \$6 |

**LONG ISLAND ICED TEA** 210 cal \$7 | **MOSCOW MULE** 200 cal \$7 |

**WELL COCKTAILS** 100-380 cal \$5 | **WHITE CLAW MANGO** 100 cal \$5 |

**TRULY STRAWBERRY LEMONADE** 100 cal \$5

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