

Happy Hour

FOOD SPECIALS

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



Small Plates

SOUTHERN FRIED DILL PICKLES 590 cal \$5

BLT WEDGE SALAD 400 cal \$7

NEW ORLEANS GUMBO 335 cal \$7

Sandwiches

INCLUDES CHOICE OF ONE SIDE: Fresh-Cut Fries 120 cal, Creamy Coleslaw 200 cal, BBQ Beans 220 cal, Garlic Mashed Potatoes 240 cal, Macaroni & Cheese 290 cal, Picnic Potato Salad 580 cal, Southern Braised Greens 90 cal, Watermelon Slices 30 cal

PULLED PORK SANDWICH 580 cal \$10

NASHVILLE HOT CHICKEN SANDWICH 1355 cal \$11

The one everyone is talking about!

Shareables

BUFFALO CAULIFLOWER BITES 310 cal \$5

Topped with blue cheese crumbles and ranch for dipping.

CRACKED OUT DEVILED EGGS 770 cal \$8

NASHVILLE CHICKEN STRIPS & FRIES 1480 cal \$8

SPINACH & CHEESE DIP 1050 cal \$9

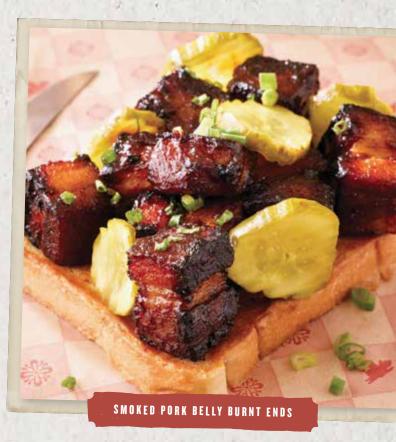
SMOKED BBQ NACHOS 1150-1200 cal \$12

Choice of pulled chicken, smoked brisket or pulled pork.

Slow-Smoked Bar-B-Que

BBQ RIB TIPS 1210 cal \$9

SMOKED PORK BELLY BURNT ENDS 1170 cal \$12





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DRINK SPECIALS

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\$2 Off DRAFT BEER PINTS

Half Off OF WINE

GLASS SPECIALS 110-170 cal per 60z

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

ALMOST WORLD-FAMOUS RUM PUNCH 265 cal \$9

A devilishly potent blend of Mount Gay Black Barrel, Malibu Coconut and Bacardí Limón rums, plus our tropical juice blend.

Margaritas & Martinis

SWEET MELONDEE MARGARITA 210 cal \$9.5

Hornitos Plata Tequila and 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

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 orangecello 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