

Try it anytime! New
Amsterdam Vodka, Borghetti
Espresso Liqueur, vanilla,
orange liqueur, chocolate
bitters. Shaken hard and
served straight up!
290 cal **12.00**



FIELDWORK BREWING PULP IPA

Like a Sunday drive through a citrus orchard,
Pulp packs in the flavors of fresh OJ and lemon
candies balanced by a pleasant, bitter punch
from the generous amount of Citra hops. 6.9% abv
9.50 240 cal (pint glass) | 11.00 330 cal (22oz mug)



* 1. PICK YOUR SANGRIA 2. PICK YOUR VESSEL Glass or Bottle?

(3 servings per bottle)

SOUTHERN SANGRIA

Chateau Souverain Merlot, fresh orange juice, fresh-cut fruit, Lucille's Signature Sweet Tea, old-fashioned syrup with a splash of Jim Beam Black Bourbon for a real Southern feel!

10.00 235 cal (glass) | 27.00 700 cal (bottle)

HUMMINGBIRD SANGRIA

Chateau Souverain Sauvignon Blanc, pineapple juice, fresh lime, cane sugar, fresh fruit and a splash of Malibu Coconut Rum to bring it home.

10.00 215 cal (glass) | 27.00 630 cal (bottle)

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65warnings.ca.gov/alcohol.

Pitmaster's BBQ TOUR

INDULGE IN NEW CURATED, SLOW-SMOKED BAR-B-QUE COMBOS SHOWCASING REGIONAL FLAVORS TO EXPERIENCE AND ENJOY!



PITMASTER OPLATTERS

Served with freshly baked biscuits & apple butter 290 cal each

ADD TO YOUR MEAL:

House Salad 100 cal, add 4.99 • Caesar Salad 290 cal, add 4.99 • Wedge Salad 290 cal, add 5.99

THE Texas COMBO

A generous platter of
Texas-style beef brisket, two
Texas red hot sausage links,
tangy Texas slaw, BBQ beans
and smoked jalapeño
cheddar cornbread.
1160 cal 29.99

THE **Qlabama** COMBO

A quarter chicken (leg and thigh), rib tips, Southern braised greens, corn on the cob and picnic potato salad. 1550 cal 27.99

THE Carolina COMBO

Smoked pulled pork with vinegar mop sauce, smoked chicken with Carolina Gold BBQ sauce, county fair corn pudding, Southern braised greens and picnic potato salad.

830 cal 27.99



CRISPY Carolina GOLD

Crispy buttermilk-fried chicken topped with pepper jack cheese, pickle, tangy slaw and Carolina Gold BBQ sauce on a brioche bun. Served with your choice of one swoon-worthy side. 1110 cal 15.99

- SWOON-WORTHY SIDES • Mew! Tangy Texas Slaw 120 cal, Picnic Potato Salad 580 cal,
Garlic Mashed Potatoes 240 cal, Macaroni & Cheese 290 cal, Sautéed Seasonal Vegetables 80 cal, BBQ Beans 200 cal,
Southern Braised Greens 90 cal, Creamy Coleslaw 200 cal, Watermelon Slices 30 cal, Fresh-Cut Fries 120 cal

= Starting Out =



CRACKED OUT DEVILED EGGS

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

770 cal 11.50





LUCILLE'S ONION STRAWS

A mountain of irresistible buttermilk-battered fresh onions, seasoned and deep-fried. Served with our own BBQ ranch dipping sauce. Half 450 cal **7.99** | Full 900 cal **11.75**

BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill. Half 770 cal 11.75 | Full 1460 cal 15.99



New! SMOKED PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with bread-and-butter pickles. 1170 cal **14.99**

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half 590 cal **6.25** | Full 860 cal **8.75**

Lucille's Favorite SMOKED BBQ NACHOS

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork. 1150-1200 cal 16.50

SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. 1050 cal 12.75

HOT-HONEY CAULIFLOWER BITES

Cauliflower florets tossed in our signature seasoned breading and lightly fried, then sprinkled with our special seasoning to deliver a crispy crunch. Served with signature BBQ ranch and a smokin' hot-honey infusion. 430 cal 9.75

New! LOADED FRIED GREEN TOMATOES

Cornmeal-crusted green tomatoes with housemade guacamole, spicy ranch, pico de gallo, pickled red onions, smoked jalapeños, cotija cheese and cilantro. 1270 cal. 11.99





SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE[†]

CLASSIC MELTS & MORE

LUCILLE'S BBQ TRI TIP

Our slow-smoked, Certified Angus Beef® tri tip, thinly sliced and piled high on a soft brioche bun. 700 cal **20.50**

New! TEXAS-STYLE BRISKET

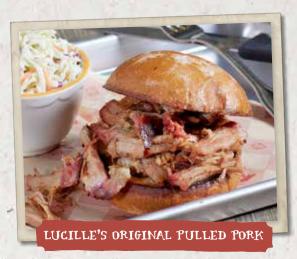
Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. 730 cal **18.50**

HATCH GREEN CHILE PULLED PORK MELT

Slow-smoked pulled pork, tossed in our signature Hatch green chile seasoning and topped with roasted Hatch chiles, cilantro and pepper jack cheese with spicy ranch on grilled Texas toast. 1130 cal 15.50

SMOKED BBQ CHICKEN SANDWICH

Smoked chicken breast lightly grilled and topped with cheddar cheese, applewood bacon, crispy onion straws and lettuce slathered with original BBQ sauce on a grilled brioche bun. 1150 cal 16.99



LUCILLE'S ORIGINAL PULLED PORK

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce on a potato bun. 580 cal 15.99

Try it Memphis-style with mustard slaw and Creole mustard sauce. 990 cal 16.99

BUTTERMILK-FRIED Chicken Sandwiches



NASHVILLE HOT CHICKEN

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. Served with Lucille's own Alabama White sauce for dipping.

1355 cal 15.99

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun.

1430 cal 15.99

CRISPY HOT-HONEY CHICKEN

Crispy buttermilk-fried chicken breast tossed in housemade hot-honey glaze, then placed atop honey-sweetened coleslaw and topped with sweet pickles on a soft brioche bun.

1360 cal 15.99



Flame-Grilled BURGERS



†Swoon-worthy sides listed on page 8. Substitute a Gardenburger® patty on any sandwich at no charge.

LUCILLE'S ALL-AMERICAN BURGER*

Certified Angus Beef®, flame-grilled and topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing on a soft brioche bun. 1150 cal 17.99

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus Beef®, flame-grilled and basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1350 cal 19.50

GRILLED VEGGIE BURGER

The original Gardenburger® grilled and topped with jack cheese, sautéed onions, baby lettuce, fresh tomato, razor thin-sliced cucumber and comeback sauce on a sesame seed bun. 1220 cal 14.99



SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER

290 cal each

FAMILY SUPPER

Served family-style for 4-6.

Two racks of St. Louis ribs or baby back ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausages + your choice of three family-sized, swoon-worthy sides.

6460-11120 cal 139.99

Add-on Supper Salad 380 cal **9.99**





SUPER FEAST

Served family-style for 12 or more.

Three racks of St. Louis ribs or baby back ribs + four half BBQ or Alabama chickens + your choice of two double portions of: sausages | tri tip | pulled pork | rib tips | sliced brisket + a large tossed green salad + your choice of three super-sized, swoon-worthy sides.

11320-22640 cal 299.99



Here at Lucille's, We're in No Rush. WE HAND-RUB AND MARINATE OUR MEATS.
THEN, OUR SEASONED PITMASTERS SMOKE THEM
LOW AND SLOW OVER HICKORY WOOD ON SITE.

- At Every Location, Every Day



INDIVIDUAL
Swoon-Worthy
SIDES

PICNIC POTATO SALAD 580 cal GARLIC MASHED POTATOES 240 cal MACARONI & CHEESE 290 cal SAUTÉED SEASONAL VEGETABLES 80 cal SOUTHERN BRAISED GREENS 90 cal

CREAMY COLESLAW 200 cal BBQ BEANS 200 cal WATERMELON SLICES 30 cal FRESH-CUT FRIES 120 cal

Individual Premium Sides

UPGRADE TO A PREMIUM SIDE FOR 1.99 OR ADD A PREMIUM SIDE FOR 4.99.

HATCH GREEN CHILE CHEESE GRITS

Creamy grits with Hatch green chiles, cheddar and jack cheese, red bell peppers, green onions and cotija cheese. 330 cal

SMOKED JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets and baked, then topped with melted cheddar cheese and finished with butter. 400 cal

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions. 660 cal

BACON RANCH MAC

Rich and delicious macaroni & cheese with applewood bacon and creamy ranch. Topped with crispy parmesan and scallions. 370 cal

COUNTY FAIR CORN PUDDING

Sweet and savory corn pudding topped with Lucille's own apple butter and scallions. 440 cal

ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese and topped with cilantro. 490 cal

SOUTHERN FRIED OKRA

Cornmeal-breaded, lightly fried and served with comeback sauce for dipping. 520 cal







SERVED WITH YOUR CHOICE OF 2 SWOON-WORTHY SIDES AND FRESHLY BAKED BISCUITS & APPLE BUTTER 290 cal each

 \star \star \star \star \star \star \star ADD TO YOUR MEAL: \star \star \star \star \star \star

HOUSE SALAD 100 cal, ADD 4.99 • CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 290 cal, ADD 5.99

Build > YOUR & Own BBO COMBO

Two Meat 36.99 Three Meat 43.99



ST. LOUIS RIBS (1/2 RACK) 940 cal
BABY BACK RIBS (1/2 RACK) 930 cal
BEEF RIBS (1/2 RACK) 710 cal, ADD 8.00
TEXAS-STYLE BRISKET 560 cal
BBQ CHICKEN (1/2) 710 cal
ALABAMA CHICKEN (1/2) 1650 cal
PULLED PORK 400 cal

PULLED CHICKEN 295 cal
BBQ TRI TIP 370 cal, ADD 2.00
RIB TIPS 660 cal
TEXAS RED HOT
SAUSAGE (2) 680 cal
JALAPEÑO CHEDDAR
SAUSAGE (2) 880 cal

SMOKED PULLED PORK*

A half pound of our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce and drizzled with Memphis BBQ sauce. 510 cal 21.99

X TEXAS-STYLE BEEF BRISKET

A half pound of beef brisket, slow-smoked and hand-carved to order. Served with our savory mop sauce. **A Texas favorite!** 680 cal **27.99**

X BBQ TRI TIP

A half pound of Certified Angus Beef[®] tri tip, smoked all day until it melts in your mouth. Hand-carved to order and served with our savory mop sauce. 490 cal **30.99**

ST. LOUIS RIBS

Packed with flavor, these tender, meaty, fall-off-the-bone pork ribs are seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce.

Half Rack 900 cal 30.99 | Three-Quarter Rack 1340 cal 33.99 |
Full Rack 1720 cal 36.99

If you prefer the hickory-smoked flavor of our ribs without the sauce, just ask your server to:

"Please bring me my bones dry!"

Smoked HALF BBQ CHICKEN

Marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.

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Finished with our original BBQ sauce. 710 cal 23.99

ΔΙ ΔΒΔΜΔ

Topped with tangy Alabama White sauce and more sauce for dipping. 1650 cal 23.99

The hickory wood smoking process adds a slightly pink color to our chicken.

BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. 710 cal **36.99**



WE HAND-CARVE OUR MEATS TO ORDER BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.



Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.

Half Rack 840 cal **31.99** | Three-Quarter Rack 1200 cal **34.99** |
Full Rack 1560 cal **37.99**



SERVED WITH YOUR CHOICE OF COMPLIMENTARY

Signature BBQ SAUCES:

- ***** ORIGINAL
- **★ HOT & SPICY**
- **MEMPHIS**

* ALABAMA WHITE

A rich, tangy, creamy twist on traditional BBQ sauce with just a kiss of heat.

SOUTHERN SPECIALTIES

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER 290 cal each

★ ★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★ ★

HOUSE SALAD 100 cal, ADD 4.99 • CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 290 cal, ADD 5.99

Hot-Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot-honey sauce. Served atop a bed of white rice with seasonal sautéed vegetables on the side. 1020 cal 27.99

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two swoon-worthy sides.

650 cal 26.99







CRISPY LOWCOUNTRY SHRIMP PLATTER

Cornmeal-battered fried shrimp, fresh-cut fries, creamy coleslaw, remoulade and fresh lemon.
815 cal 17.99



CRISTY LOWCOUNTRY SHRIMP PLATTER

PICNIC POTATO SALAD 580 cal
GARLIC MASHED POTATOES 240 cal
MACARONI & CHEESE 290 cal
SAUTÉED SEASONAL VEGETABLES 80 cal
SOUTHERN BRAISED GREENS 90 cal
CREAMY COLESLAW 200 cal
BBQ BEANS 200 cal
WATERMELON SLICES 30 cal
FRESH-CUT FRIES 120 cal



NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 1270 cal 18.50

SOUTHERN SPECIALTIES

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER 290 cal each

★ ★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★ ★

HOUSE SALAD 100 cal, ADD 4.99 • CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 290 cal, ADD 5.99



Southern FRIED CHICKEN

Chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1220 cal 21.99

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! 1800 cal 23.99





CHIMICHURRI TOP SIRLOIN*

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1140 cal 25.99

Premium Sides ~

UPGRADE TO A PREMIUM SIDE FOR 1.99 OR ADD A PREMIUM SIDE FOR 4.99.



COUNTY FAIR CORN PUDDING 440 cal

SMOKED JALAPEÑO CHEDDAR CORNBREAD 400 cal

LOADED MASHED POTATOES 660 cal

BACON RANCH MAC 370 cal
ROASTED STREET CORN 490 cal
SOUTHERN FRIED OKRA 520 cal
HATCH GREEN CHILE CHEESE GRITS
330 cal

LUNCH MENU

AVAILABLE 11 A.M. - 4 P.M., SEVEN DAYS A WEEK 💛

Build FYOUR & Own BBQ COMBO

Two Meat 17.99
Three Meat 22.99

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY
SIDE AND FRESHLY BAKED BISCUIT & APPLE BUTTER 290 cal

ST. LOUIS RIBS (1/4 RACK) 470 cal BABY BACK RIBS (1/4 RACK) 460 cal

TEXAS-STYLE BRISKET 375 cal

PULLED PORK 260 cal
PULLED CHICKEN 295 cal

BBQ TRI TIP 270 cal, ADD 1.00

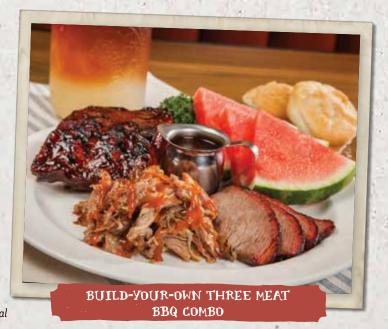
RIB TIPS 300 cal

BBQ CHICKEN (1/4) 350 cal

ALABAMA CHICKEN (1/4) 825 cal

TEXAS RED HOT SAUSAGE (I) 340 cal

JALAPEÑO CHEDDAR SAUSAGE (I) 440 cal





*** * * * Swoon-Worthy SIDES ** * * * *

PICNIC POTATO SALAD 580 cal Garlic Mashed Potatoes 240 cal Macaroni & Cheese 290 cal SAUTÉED SEASONAL VEGETABLES 80 cal SOUTHERN BRAISED GREENS 90 cal CREAMY COLESLAW 200 cal BBQ BEANS 200 cal
WATERMELON SLICES 30 cal
FRESH-CUT FRIES 120 cal

★★★★★★ SEE PAGE 8 FOR PREMIUM SIDES ★★★★★★

SOUTHERN CLASSICS



SOUTHERN FRIED CHICKEN

Lucille's Favorite

Chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. 740 cal 13.50

NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 640 cal 9.25

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! 915 cal 14.25

★ ★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★ ★

HOUSE SALAD 100 cal, ADD 4.99 • CAESAR SALAD 290 cal, ADD 4.99 • WEDGE SALAD 290 cal, ADD 5.99

Rack Sorch BOWLS

FILLED TO THE BRIM WITH CREATIVE,
YET FAMILIAR COMBINATIONS
OF FRESH INGREDIENTS THAT ARE
SIMPLY BURSTING WITH FLAVOR.

\$3 OFF UNTIL 4 P.M.



Hand-battered chicken tenders, creamy garlic mashed potatoes, buttered corn and veggies, topped with country chicken gravy and scallions. The perfect meal! 900 cal 15.99



SHRIMP & GRITS

Cornmeal-breaded shrimp, Hatch green chile cheese grits topped with blackened tomato gravy, crispy tasso ham, roasted peppers & onions, and scallions. 1020 cal 16.99



Roasted spiced cauliflower atop mixed greens tossed with sweet and tangy tomato vinaigrette, yellow and red peppers, cucumbers, red onions, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. 460 cal 15.99

Add housemade guacamole 40 cal 2.99



Lucille's original pulled pork, bacon, crispy tasso ham and parmesan, served over griddled mac 'n' cheese with sautéed peppers and onions. 925 cal **15.99**



Smoked pulled chicken, roasted corn, pinto beans, jack cheese, tomatillo, housemade guacamole and crema over chimichurri rice.

790 cal 15.99

BRISKET FAJITA



Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, housemade guacamole, smoked jalapeño and cilantro. 995 cal **17.99**

Greens- P FROM THE GARDEN

BBO CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with a drizzle of original BBQ sauce and onion straws.

Half 730 cal | **11.75** Full 1190 cal | **18.75**

X TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens with tomatoes, red onions, cucumbers, red and yellow peppers, and avocado, tossed in our tomato vinaigrette dressing.

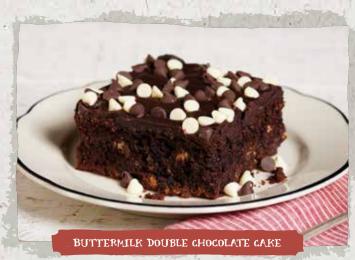
Half 450 cal | **12.99** Full 825 cal | **21.50**

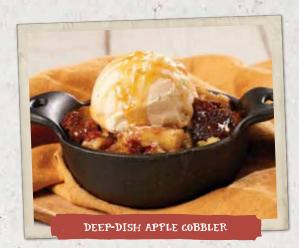


New! **BUTTERMILK DOUBLE CHOCOLATE CAKE**

Rich and delicious chocolate cake baked with white and dark chocolate chips and topped with a decadent chocolate frosting and more chocolate chips. Amazing! 1465 cal 7.99

Add vanilla bean ice cream 120 cal 1.49





New! DEEP-DISH APPLE COBBLER

Granny Smith apples tossed with cinnamon and warm spices, topped with a sweet caramelized butter cake, vanilla bean ice cream and a drizzle of caramel. 2335 cal 8.99

OLD-FASHIONED BANANA PUDDING

Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream. 1285 cal 7.99





Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust. Served with caramel and chocolate sauce, then topped with peanuts. 1100 cal 8.99





BOTTOMLESS

≥ Lucille's Favorite ∈ Lucille's Sidewalk Lemonade Original 370 cal......4.99 Muddy Waters 160 cal.......4.99 Half Iced Tea and Half Lemonade

BOTTLED

Mexican Coke 150 cal	. 3.99
Abita Root Beer 180 cal	3.75
Acqua Panna Spring Water 500ml 0 cal	3.50
Pellegrino Sparkling Water 500ml 0 cal	3.50

Complimentary Refills Iced Tea | Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal Sodas 0-280 cal | Coca Cola, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Dr Pepper or Ginger Ale