



ESPRESSO *Martini*

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

290 cal **12.00**



PACIFICO CLARA

A refreshing Mexican lager that is both thirst-quenching and flavorful.

Try it with a fresh lime for an extra crisp and relaxing finish! 4.4% abv

7.75 190 cal (pint glass) | **9.25** 265 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 ★ PLATTERS

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 *Alabama* 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**



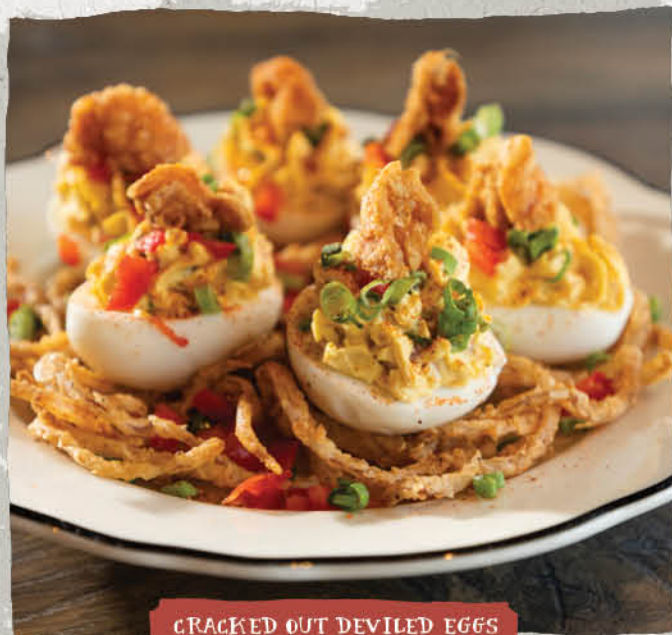
Smokin' Good
SANDWICH

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 • *New!* 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

Startin' Out



CRACKED OUT DEVILED EGGS

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

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**



SMOKED PORK BELLY BURNT ENDS

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**



LOADED FRIED GREEN TOMATOES

* Smokin' GOOD SANDWICHES *

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

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**

Flame-Grilled BURGERS



SMOKEHOUSE
BBQ BACON
BURGER

†Swoon-worthy sides listed on page 8.

Substitute a Gardenburger® patty on any sandwich at no charge.

BUTTERMILK-FRIED Chicken Sandwiches



NASHVILLE HOT CHICKEN

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**

≡ EAT UP ≡

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**

B★B★Q Feasts TO SHARE

3-COURSE Feast FOR TWO Includes your choice of two swoon-worthy sides and freshly baked biscuits & apple butter 290 cal each



1 CHOOSE ONE APPETIZER:

Select a small plate appetizer to share:

LUCILLE'S ONION STRAWS 450 cal
SOUTHERN FRIED DILL PICKLES 590 cal
LOADED FRIED GREEN TOMATOES 850 cal

Or choose two of our side salads:

TWO HOUSE (100 cal each) or CAESAR (290 cal each) SIDE SALADS



2 CHOOSE THREE MEATS:

Choose three delicious slow-smoked bar-b-que meats to share! 59.99

| | |
|---------------------------------------|--------------------------------------|
| BABY BACK RIBS (1/3 RACK) 635 cal | PULLED CHICKEN 295 cal |
| BEEF RIBS (3 BONES) 710 cal, ADD 8.00 | BBQ TRI TIP 370 cal |
| TEXAS-STYLE BEEF BRISKET 560 cal | RIB TIPS 660 cal |
| BBQ CHICKEN (1/2) 710 cal | TEXAS RED HOT SAUSAGE (2) 680 cal |
| ALABAMA CHICKEN (1/2) 1650 cal | JALAPEÑO CHEDDAR SAUSAGE (2) 880 cal |
| PULLED PORK 400 cal | |
| SMOKED PORK BELLY BURNT ENDS 1175 cal | |



3 CHOOSE ONE DESSERT:

Your choice of one of our delicious desserts to share:

DEEP-DISH APPLE COBBLER 2335 cal
SNICKERS® ICE CREAM PIE 1100 cal
BUTTERMILK DOUBLE CHOCOLATE CAKE 1465 cal
Add vanilla bean ice cream 120 cal 1.49
OLD-FASHIONED BANANA PUDDING 1285 cal

See Page 10 for a list of our Swoon-Worthy and Premium Sides.

FEASTS FOR THE Group



FAMILY SUPPER

Served family-style for 4-6.

Two racks of 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 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**



SLOW-SMOKED B★B★Q

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES
AND 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

BABY BACK RIBS *Lucille's Favorite*

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

Third Rack 635 cal **24.99**

Half Rack 840 cal **31.99**

Full Rack 1560 cal **37.99**

Smoked HALF BBQ CHICKEN

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

CLASSIC

Finished with our original BBQ sauce. 710 cal **23.99**

ALABAMA

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.

✂ TEXAS-STYLE BEEF BRISKET†

A half pound of beef brisket, slow-smoked and hand-carved to order. **A Texas favorite!** 680 cal **27.99**

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



BABY BACK RIBS

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**

✂ 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**

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**

Down SOUTH DUOS

These delicious platters feature perfect pairings of your favorite Lucille's offerings!

BABY BACK RIBS & SOUTHERN FRIED CHICKEN

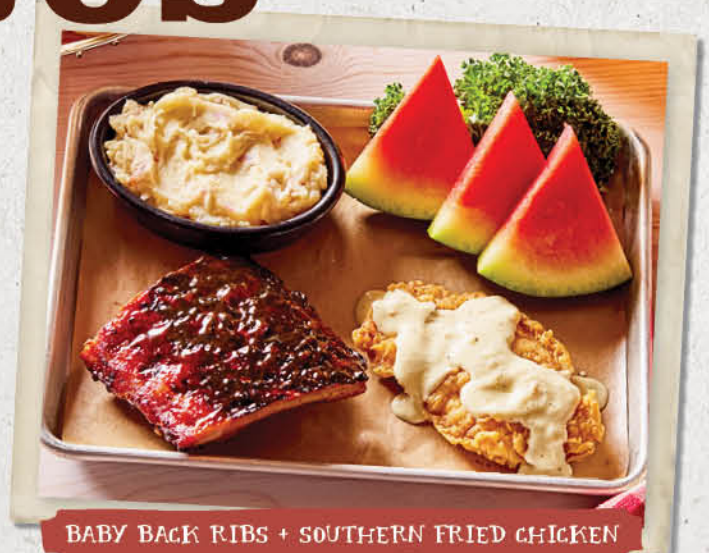
One-third rack of baby back ribs + one crispy southern fried chicken breast and country gravy. 1320 cal **27.99**

BRISKET & CRISPY LOWCOUNTRY SHRIMP

Texas-style beef brisket + a generous portion of crispy lowcountry shrimp. Served with remoulade. 1195 cal **28.99**

BBQ CHICKEN & CRISPY LOWCOUNTRY SHRIMP

One-half slow-smoked and grilled chicken + a generous portion of crispy lowcountry shrimp. Served with remoulade. 1375 cal **28.99**



BABY BACK RIBS + SOUTHERN FRIED CHICKEN

Pick **2**
COMBO
36.99
ADD A 3RD MEAT FOR ONLY \$10†

Select two meat options below:

BABY BACK RIBS (1/3 RACK) 520 cal

TEXAS-STYLE BRISKET 560 cal

BBQ CHICKEN (1/2) 710 cal

ALABAMA CHICKEN (1/2) 1650 cal

PULLED PORK 400 cal

BEEF RIBS (3 BONES) 710 cal
ADD 8.00

PULLED CHICKEN 295 cal

BBQ TRI TIP 370 cal

RIB TIPS 660 cal

TEXAS RED HOT SAUSAGE (2) 680 cal

JALAPEÑO CHEDDAR SAUSAGE (2) 880 cal

SMOKED PORK BELLY BURNT ENDS 1175 cal

† If adding Beef Ribs as 3rd meat, add 18.00.

† Approximate cooked weight

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

From the SEA

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**



CRISPY LOWCOUNTRY SHRIMP PLATTER

CRISPY LOWCOUNTRY SHRIMP PLATTER
Cornmeal-battered fried shrimp, fresh-cut fries, creamy coleslaw, remoulade and fresh lemon.
815 cal **17.99**

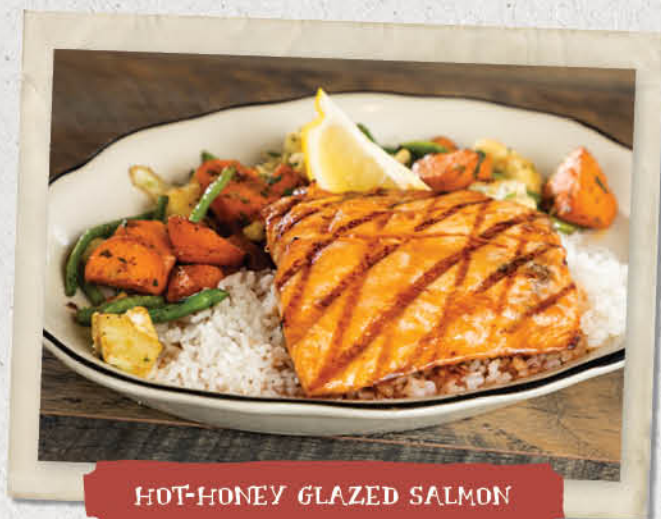


Hot-Honey GLAZED SALMON

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**



HOT-HONEY GLAZED SALMON

SWOON-WORTHY Sides

*Complimentary
WITH YOUR Entree,
Sandwich or Burger*

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 an individual premium side for 1.99
or add a premium side for 5.99.

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



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

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**



NEW ORLEANS GUMBO

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**



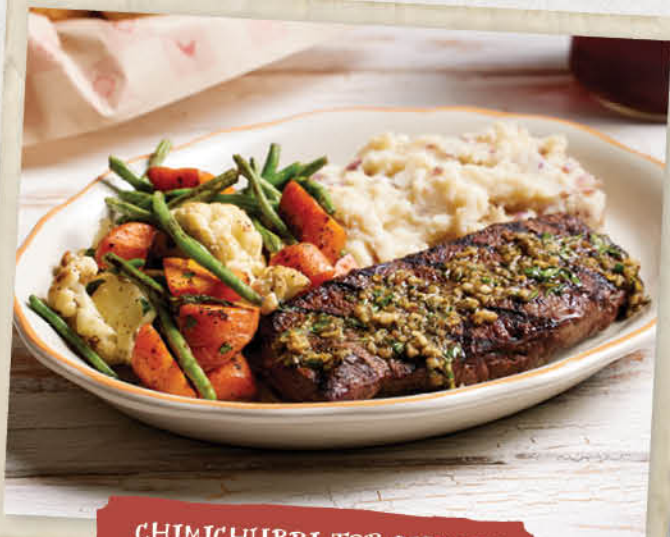
JAMBALAYA "ME-OH-MY-A"

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**



CHIMICHURRI TOP SIRLOIN

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

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

Build [>]YOUR [<]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

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

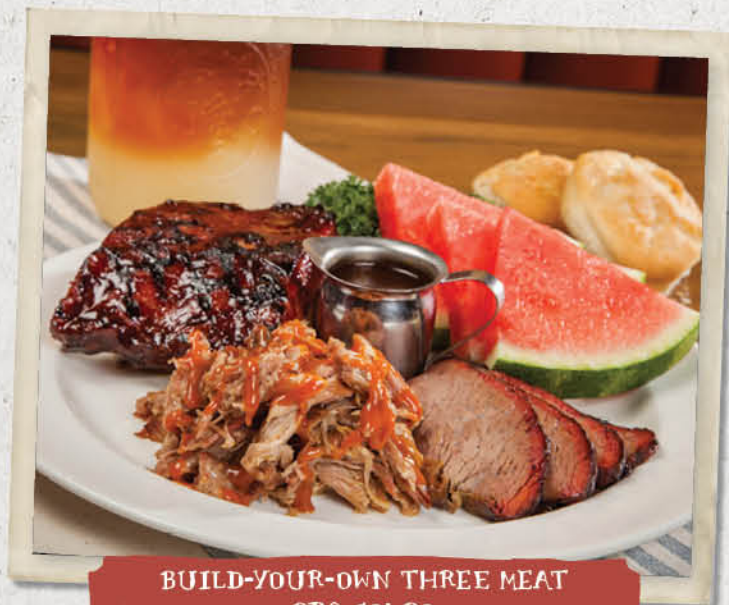
RIB TIPS 300 cal

BBQ CHICKEN (1/4) 350 cal

ALABAMA CHICKEN (1/4)
825 cal

TEXAS RED HOT
SAUSAGE (1) 340 cal

JALAPEÑO CHEDDAR
SAUSAGE (1) 440 cal



BUILD-YOUR-OWN THREE MEAT
BBQ COMBO



★★★★★ 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

LUCILLE'S Back Porch 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.



WINNER, WINNER CHICKEN LUNCH

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**



CAULIN' ALL VEGANS

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**

THREE LITTLE PIGS

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**



New! GREEN CHICKEN CHILI

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 FROM THE GARDEN

BBQ 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**

✕ 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**

WELL ISN'T THAT DANDY

Time For DESSERT

New!

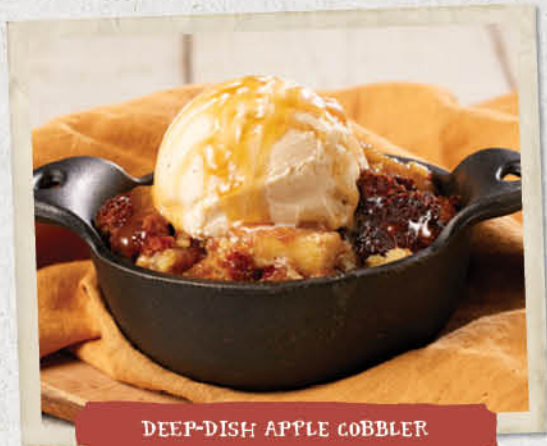
BUTTERMILK DOUBLE CHOCOLATE CAKE

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**



BUTTERMILK DOUBLE CHOCOLATE CAKE



DEEP-DISH APPLE COBBLER

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**

Snickers® ICE CREAM PIE



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**

Beverages

OH, HOW
Refreshing
IT IS

BOTTOMLESS

Lucille's Favorite

Lucille's Sidewalk Lemonade Original 370 cal..... **4.99**

Peach or Strawberry 430 cal **5.75**

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