



Happy Hour

FOOD SPECIALS

BAR, LOUNGE & PATIO ONLY

MONDAY - FRIDAY • 3 P.M. - 7 P.M. • EVERY DAY • 9 P.M. - CLOSE



CRACKED OUT DEVILED EGGS

\$5

SOUTHERN FRIED DILL PICKLES

With creole mustard dipping sauce and ranch dressing.

LUCILLE'S ONION STRAWS

Buttermilk-battered fresh onions, seasoned and deep-fried with BBQ ranch for dipping.

NEW! NASHVILLE SOUTHERN FRIED OKRA

Breaded, lightly fried and tossed with a bold Nashville hot seasoning, served with comeback sauce.

\$7

2-PIECE BONE-IN FRIED CHICKEN PLATE

Choice of Nashville Hot with comeback sauce or Classic with housemade hot honey.

NEW ORLEANS GUMBO

New Orleans-style, served with steamed white rice.

BLT WEDGE SALAD

Classic wedge with applewood bacon, red onions, tomatoes and blue cheese crumbles.

\$9

SPINACH & CHEESE DIP

With fresh tortilla chips.

CRACKED OUT DEVILED EGGS

With crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings.

NEW! DRIPPIN' CHICKEN NASHVILLE NUGGETS & FRIES

Set atop a bed of french fries, served with comeback sauce and topped with sweet pickles.

\$11

LUCILLE'S ORIGINAL PULLED PORK SANDWICH

Slow-roasted and fork-tender, tossed in special sauce, on a brioche bun. *Add french fries for \$2.*

NASHVILLE HOT CHICKEN SANDWICH

Nashville-style, crispy-fried chicken breast with sweet pickles, creamy coleslaw and comeback sauce on a brioche bun. *Add french fries for \$2.*

\$13

SMOKED BBQ NACHOS

Choice of pulled chicken, smoked brisket or pulled pork.

PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with sweet pickles.

\$15

LUCILLE'S BBQ TRI TIP SANDWICH

Certified Angus Beef® tri tip, hand-carved to order, piled high on a soft brioche bun. *Add french fries for \$2.*



SMOKED BBQ NACHOS



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DRINK SPECIALS

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\$2 Off DRAFT BEER PINTS

Half Off ALL BOTTLES OF WINE

GLASS SPECIALS	6oz	9oz
J. LOHR CHARDONNAY	\$7.5	\$10
J VINEYARDS PINOT GRIS	\$7	\$9.5
CHATEAU SOUVERAIN SAUVIGNON BLANC	\$7	\$9.5
DECOY CABERNET	\$9	\$11.5

\$2 OFF ALL OTHER GLASSES OF WINE

The Standards

- HOUSE MARGARITA \$6.5
- TITO'S & SODA \$6.5
- JAMESON & GINGER \$6.5
- JACK & COKE® \$6.5
- LONG ISLAND ICED TEA \$7.5
- MOSCOW MULE \$7.5
- WELL COCKTAILS \$5.5

We Do Whiskey

LUCILLE'S OLD FASHIONED \$9.75

A bold and flavorful mix of Old Forester Bourbon, brown sugar and cane sugar, plus a dash of orangecello and chocolate bitters.

KENTUCKY COOLER \$9

Elijah Craig Small Batch Bourbon and rosemary liqueur shaken with freshly muddled cucumber, lemon and cane sugar for a delightful take on a classic sour.

WHISKEY & COLA \$9

Jim Beam Black 7yr Bourbon and a bottle of Fever-Tree Distillers Cola to top it off just the way you like it.

SCARLETT \$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!

Southern Punches & Lemonades

TEXAS GOES TIKI \$9 (glass), \$22.5 (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.

WATERMELON ICED TEA \$9.5

The time-tested mix of New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Sauza Tequila and triple sec, along with Finest Call Watermelon Puree Mix and fresh lime juice finished off with a splash of Sprite. A refreshing riff on the Long Island Iced Tea.

BACK PORCH STRAWBERRY LEMONADE \$9

Skyy Infusions Wild Strawberry and triple sec finished with our housemade strawberry lemonade. Lucille's signature libation!

ALMOST WORLD-FAMOUS RUM PUNCH \$9

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

Margaritas & Martinis

FRESH WATERMELON MARGARITA \$9.5

Sauza Tequila, Cointreau Orange Liqueur, muddled watermelon and fresh agave sour. A real fan favorite!

LUCILLE'S CLASSIC CADDY MARGARITA \$9

Lunazul Reposado Tequila, triple sec, agave nectar and fresh lime. Shaken up and served on the rocks then topped with Grand Marnier. Tried and true.

CUCUMBER WATERMELON MARTINI \$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.