

Grand Marnier

OM OUR BAR TO YOUR HOM

🤊 2-3 SERVINGS PER COCKTAIL 💎





MIX AND MATCH Y 4 COCKTAILS FOR \$44!

Cucumber Watermelon Lemonade New Amsterdam Lemon Vodka, St-Germain Elderflower Liqueur, Monin Cucumber and our refreshing Watermelon Lemonade	12.00
Back Porch Strawberry Lemonade Skyy Infusions Wild Strawberry Vodka, Triple Sec and Lucille's Strawberry Lemonade	12.00
Lucille's Southern Sangria Satisfy your summer thirsts with a refreshing blend of Cointreau, pineapple juice, Monin White Peach and red wine	13.00
Summertime Blues Cool and refreshing with a hint of spice, made with Sauza Silver Tequila, Blue Curacao, Ancho Reyes Verde Chili Poblano Liqueur, cucumber syrup and our housemade margarita mix	13.00
Crocodile Cooler Captain Morgan's, Myers's Dark, Bacardi Limon, Bacardi Superior and Malibu Rums, mix with our signature tropical juice blend	13.00
Texas Goes Tiki Where Texas meets the tropics, with Tito's Handmade Vodka, Monin Desert Pear, fresh lime juice and pineapple juice	14.00
Watermelon Margarita 1800 Reposado, Cointreau, watermelon puree, fresh housemade sour and Fever-Tree Ginger Beer	16.00
Classic Caddy Margarita 1800 Reposado Tequila, Triple Sec and our housemade fresh margarita mix. Topped with	16.00

Must be 21 or over to purchase alcohol. Please be prepared to show proper identification at time of pickup. Alcohol purchases must be accompanied with food purchase.

Alcoholic beverages that are packaged by this establishment are open containers and may not be transported in a motor vehicle except in the vehicle's trunk; or, if there is no trunk, the container may be kept in some other area of the vehicle that is not normally occupied by the driver or passengers (which does not include a utility compartment or glove compartment (Vehicle Code Section 23225)). Further, such beverages may not be consumed in public or in any other area where open containers are prohibited by law.

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

Cocktails to-go packaging may vary by location.



Bottled Wine Specials To-Go

GAVE A TRIP TO THE MARKET AND ENJOY OUR DISCOUNTED BOTTLED WINE SPECIALS WITH YOUR TAKE-OUT ORDER

White Wine

CREAMY & RICH CHARDONNAY 170 cal per 70z	
Lucille's Private Reserve, CA	15.50
J Lohr Riverstone, Arroyo Seco Monterey, CA	17.00
Sonoma-Cutrer, Russian River Ranches, Sonoma Coast, CA	32.00
LIGHT, BRIGHT WHITES & ROSÉ 170 cal per 70z	
Charles & Charles Rosé, Columbia Valley, WA	17.00
Maddalena Riesling, Monterey, CA	16.25
J Vineyards Pinot Gris, CA	20.00
Oyster Bay Sauvignon Blanc, Marlborough, NZ	18.50
BUBBLES & SPARKLY DRINKS 180 cal per 70z	24
La Marca Prosecco, Italy	17.00
Red Wine	
BRIGHT & AROMATIC PINOTS 170 cal per 70z	
The Crusher, Clarksburg, CA	17.00
Erath, Oregon	32.00
BOLD & INTENSE CABS 170 cal per 70z	
BOLD & INTENSE CABS 170 cal per 7oz Lucille's Private Reserve, CA	15.50
	15.50 29.00
Lucille's Private Reserve, CA	
Lucille's Private Reserve, CA Decoy, Sonoma County, CA	29.00
Lucille's Private Reserve, CA Decoy, Sonoma County, CA Justin, Paso Robles, CA	29.00





Draft Beet To-Go served in 160z Jars



DRAFT 4-PACK



200-270 cal per 16oz

Lucille's 4-Pack

A pint each of Lucille's favorites with our House Blonde Ale, Hefeweizen, IPA and Red Ale **17.00**

INDIVIDUAL PINTS

LIGHTER BREWS 140-230 cal per 160z	
Lucille's Blonde 4.8%	5.25
Modelo Especial 4.4%	5.50
WHEATS & WHITES 200-230 cal per 16oz	
Lucille's Hefeweizen 4.6%	5.25
Blue Moon Belgian White 5.4%	6.25
I.P.A.\$ 270-320 cal per 160z	
Lucille's IPA 6.5%	5.25
Lucille's 20th Anniversary Hazy IPA 6.8%	6.00
AMBERS & REDS 214 cal per 16oz	
Lucille's Red Ale 5.3%	5.25
DARK ALE 360 cal per 160z	
Founders Breakfast Stout 8.3%	6.50

BOTTLE & CAN 6-PACKS 70-220 cal per 12 oz

White Claw Mango	15.00
Truly Wild Berry	15.00
Bud Light	12.00
Coors Light	12.00
Michelob Ultra	12.00
Corona Extra	14.00
Stella Artois	15.00