Lucille's SMOKEHOUSE BAR·B·QUE®

Appetizers

BBQ RIB TIP APPETIZER
St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory smoked and finished on the grill.
Half *1130 cal* **10.99** | Full *2265 cal* **14.99**

SPINACH & CHEESE DIP
Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips. *1050 cal* **11.99**

SMOKED BBQ NACHOS LUCILLE'S FAVORITE
Crisp tortilla chips layered with melted cheese, black beans, smoked jalapeños, sour cream, fresh salsa and guacamole. Piled high with your choice of smoked brisket, smoked chicken or pulled pork.
1150-1200 cal **12.99**

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* **6.99** | Full *900 cal* **10.50**

SOUTHERN FRIED DILL PICKLES
Served with Creole mustard dipping sauce and ranch dressing.
Half *420 cal* **5.50** | Full *850 cal* **7.99**

Slow-Smoked Bar-B-Que

Served with Homemade Biscuits & Apple Butter *410 cal each*

INCLUDES YOUR CHOICE OF TWO SIDES: **GARLIC MASHED POTATOES** *240 cal*, **MACARONI & CHEESE** *290 cal*, **VEGETABLE MEDLEY** *105 cal*, **SOUTHERN BRAISED GREENS** *100 cal*, **CREAMY COLESLAW** *200 cal*, **BBQ BEANS** *215 cal*, **WATERMELON SLICES** *30 cal*, **KENNEBEC FRESH CUT FRIES** *119 cal*
ADD-ONS: **HOUSE SALAD** *100 cal* or **CAESAR SALAD** *290 cal*, **ADD 3.99**

★ Build Your Own ★ BAR·B·QUE COMBO

2 MEAT COMBO 33.99 3 MEAT COMBO 37.99

BABY BACK RIBS (1/2 RACK) *930 cal*
ST. LOUIS RIBS (1/2 RACK) *935 cal*
BEEF RIBS (2 BONES) *590 cal*, **ADD 1.00**
BRISKET BURNT ENDS *560 cal*
SLICED BRISKET *560 cal*
SMOKED TURKEY *295 cal*
BBQ CHICKEN (1/2) *780 cal*
PULLED PORK *530 cal*
PULLED CHICKEN *630 cal*
TRI TIP *370 cal*
RIB TIPS *660 cal*
SPICY HOT LINK (2) *430 cal*
BACON CHEDDAR SAUSAGE (2) *390 cal*
SMOKED BBQ SAUSAGE (2) *400 cal*

BABY BACK RIBS LUCILLE'S FAVORITE
The tenderest, meatiest little pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce. Half Rack *840 cal* **27.99** | Full Rack *1560 cal* **31.99**

ST. LOUIS SPARE RIBS
Select lean, juicy pork ribs, seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce. Half Rack *900 cal* **26.99** | Full Rack *1720 cal* **30.99**

BBQ BEEF RIBS
Tender, big and meaty beef ribs, spice-rubbed, slowly smoked, then glazed with our BBQ sauce.
3 bones *705 cal* **29.99** | 5 bones *1110 cal* **33.99**

SMOKED BBQ HALF CHICKEN
Half of a fresh chicken, marinated in our lip smackin' BBQ sauce for 24 hours, slow-smoked to perfection and finished on the grill. *700 cal* **20.75** ***The hickory wood smoking process adds a slightly pink color to our chicken.***

TEXAS STYLE BEEF BRISKET†
Certified Angus beef brisket slow-smoked and hand-carved to order. Served with our savory wet mop sauce. ***A Texas favorite!***
7oz *600 cal* | **21.99** 10oz *840 cal* | **24.99**

BBQ TRI TIP†
Certified Angus beef tri tip, smoked all day until it melts in your mouth. Hand-carved to order with our savory mop sauce.
7oz *420 cal* **23.50** | 10oz *570 cal* **26.99**

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

JOIN OUR PREFERRED GUEST ECLUB • TEXT "BBQ" TO 752-72

FEAST FOR TWO
3405-5485 cal
3 COURSES FOR 51.99
Includes freshly-baked biscuits and apple butter.

COURSE 1
Your choice of : Two house salads or any of our Signature Half Appetizers to share

COURSE 2
Includes all of the following:
Half Chicken, 4 Baby Back Ribs and 4 St. Louis Ribs
+
Your choice of one of the following:
Sausage, Pulled Pork, Rib Tips, Brisket Burnt Ends, Tri Tip or Smoked Turkey
+
Your choice of two signature sides

COURSE 3
One of our delicious desserts to share!

BAR-B-QUE FEASTS
Includes freshly-baked biscuits and apple butter.

FAMILY SUPPER
Served family-style for 4-6.
Two racks of baby back ribs or St. Louis ribs + two half BBQ chickens + your choice of: pulled pork | rib tips | smoked turkey | sausage + your choice of four family-sized sides. *7540-8655 cal* **125.99**
Add-on Supper Salad *380 cal* **8.99**

SUPER FEAST
Served family-style for 12 or more.
Three racks of baby back ribs or St. Louis ribs + four half BBQ chickens + your choice of two double portions of: sausage | tri tip | pulled pork | rib tips | smoked turkey | sliced brisket + a large tossed green salad + your choice of six super-sized sides.
14450-49340 cal **275.99**

YOUR CHOICE OF COMPLIMENTARY
Signature BBQ SAUCES
SERVED WITH YOUR BAR-Q-QUE MEAL

ORIGINAL | HOT & SPICY | MEMPHIS

New! **ALABAMA WHITE** A RICH, TANGY, CREAMY TWIST ON TRADITIONAL BBQ SAUCE WITH JUST A KISS OF HEAT.

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Sandwiches

SERVED WITH YOUR CHOICE OF ONE SIDE

LUCILLE'S BBQ TRI TIP LUCILLE'S FAVORITE
Our slow-smoked, certified Angus beef tri tip, hand-carved to order, piled high on a soft brioche bun. *760 cal* **16.50**

TEXAS STYLE BRISKET
Slices of slow-smoked brisket, hand-carved to order, drizzled with our original BBQ sauce, topped with creamy coleslaw on a soft brioche bun. *1010 cal* **14.99**

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. *640 cal* **13.99**

BBQ CHICKEN
Two grilled breasts of chicken smothered in our BBQ sauce with melted cheddar cheese, lettuce and onion straws on a soft brioche bun. *1240 cal* **14.50**

SOUTHERN FRIED CHICKEN
Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. *1550 cal* **14.50**

New! NASHVILLE HOT CHICKEN
Extra spicy, Nashville style, crispy fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. *1455 cal* **13.99** ***Served with Lucille's own Alabama White BBQ Sauce for dipping.***

Burgers

SERVED WITH YOUR CHOICE OF ONE SIDE

LUCILLE'S ALL AMERICAN*
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. *1255 cal* **15.25**

SMOKEHOUSE BBQ BACON*
Certified Angus beef, flame-grilled and basted with our original BBQ sauce and topped with smoked bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. *1415 cal* **15.75**

Substitute a veggie patty at no charge.

Salads

BBQ CHICKEN
Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with onion straws. *1190 cal* **15.99**

TRI TIP
Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens, tomatoes, red onions, cucumbers, red and yellow peppers and avocado, tossed in our tomato vinaigrette dressing. *810 cal* **16.99**

Southern Specialties

HOUSE SALAD *100 cal or* **CAESAR SALAD** *290 cal*, **ADD 3.99**

SOUTHERN FRIED CHICKEN
Chicken breasts dipped in buttermilk, breaded, deep fried and topped with Grandpa's pan gravy. Served with your choice of two sides. *1260 cal* **20.99**

GRILLED SALMON
A fresh salmon fillet seasoned and grilled to perfection. Served with our New Orleans mustard cream sauce. Served with your choice of two sides. *1355 cal* **24.99**

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! *1825 cal* **22.99**

LUCILLE'S MARINATED SIRLOIN STEAK*‡
Tender sirloin steak marinated for 24 hours in our special marinade. Grilled to your request, sliced and served over garlic mashed potatoes. Served with our steak gravy and vegetable medley. 8oz *1135 cal* **23.99**

NEW ORLEANS GUMBO
A New Orleans style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. *1295 cal* **16.99**

SOUTHERN FRIED CATFISH & SHRIMP
Just like on the Bayou ... fresh catfish and tasty shrimp, breaded in cornmeal and deep fried. Served with your choice of two sides and spicy remoulade and smoked jalapeño tartar sauces for dippin'! *1490 cal* **19.99**

Southern Libations

WHISKEY COCKTAILS

GENTLEMAN'S OLD FASHIONED
A classic made with muddled cherry and orange, smooth Gentleman Jack Tennessee Whiskey and sugar. Stirred and served on the rocks with a dash of peach bitters. *200 cal* **11.00**

KENTUCKY COOLER
Weller Special Reserve Bourbon, fresh cucumber, lemon juice and cane syrup. Finished with a hint of rosemary-infused liqueur. *290 cal* **11.00**

CLASSIC SMASH
Rye whiskey, hand-shaken with fresh lemon juice and mint. Finished with Angostura bitters and Luxardo cherries. *290 cal* **12.00**

SOUTHERN COOLERS

BACK PORCH STRAWBERRY LEMONADE
Skyy Infusions Wild Strawberry Vodka, triple sec and Lucille's Strawberry Lemonade. Served over ice with fresh strawberries. *270 cal* **9.50**

RHYTHM & BLUES
Fresh blueberries and mint hand-shaken with Tito's Vodka, St-Germain Elderflower Liqueur and fresh lime juice. *220 cal* **10.50**

CROCODILE COOLER
Captain Morgan's, Myers's Dark, Bacardi Limón, Bacardi Superior and Malibu rums, mixed with our signature tropical juice blend. *300 cal* **9.75**

SOUTHERN SANGRIA
A refreshing blend of Cointreau, Monin White Peach and pineapple juice. ***Your choice of red, white or sparkling.*** *200 cal* **8.00**

SPECIALTY MARGARITAS

FRESH WATERMELON
1800 Reposado, Cointreau, agave nectar, with fresh watermelon and lime juice. Shaken, served on the rocks and topped with Fever-Tree Ginger Beer. *340 cal* **10.00**

SMOKEHOUSE RITA
1800 Coconut Tequila, hand-shaken with smoked jalapeños, fresh lime and agave, with a BBQ spice rim. *320 cal* **9.75**

LUCILLE'S CLASSIC CADDY
1800 Reposado Tequila, triple sec and our housemade fresh margarita mix. Served on the rocks and topped with a float of Grand Marnier. *320 cal* **11.00**

DRAFT BEER

	pint glass	22oz mug
LIGHTER BREWS *140-230 cal per 16oz*		
Lucille's Blonde 4.8%	7.25	8.25
Coors Light 4.2%	6.75	7.75
Michelob Ultra 4.2%	6.75	7.75
Modelo Especial 4.4%	7.50	8.50
Firestone 805 4.7%	8.25	9.25
CIDER *224 cal per 16oz*		
2 Towns Pacific Pineapple Cider 5.0%	8.50	9.50
WHEATS & WHITES *200-230 cal per 16oz*		
Lucille's Hefeweizen 4.6%	7.25	8.25
Blue Moon Belgian White 5.4%	8.25	9.25
I.P.A.s *270-320 cal per 16oz*		
Lucille's IPA 6.5%	7.25	8.25
Lucille's 20th Anniversary Hazy IPA 6.8%	8.00	9.00
Sierra Nevada Hazy Little Thing 6.7%	8.00	9.00
Auburn Alehouse Gold Digger 6.3%	8.50	9.50
Knee Deep Breaking Bud 6.5%	8.75	9.75
Track 7 Panic 7.0%	8.75	9.75
AMBERS & REDS *200-240 cal per 16oz*		
Lucille's Red Ale 5.3%	7.25	8.25
Pizza Port Chronic Ale 4.9%	7.50	8.50
DARK ALES *260-280 cal per 16oz*		
Knee Deep Stoutello 6.0%	8.75	9.75
High Water Campfire Stout *nitro* 6.5%	9.50	10.50

BOTTLES & CANS *70-220 cal*

Bud Light 5.50, **White Claw Mango** 6.00, **Truly Wild Berry** 6.00, **Corona Extra** 6.50, **Stella Artois** 6.50

WHITE WINE *170-180 cal per 7oz*

	6	9	BTL
La Marca Prosecco, Italy	9.00		27.00
Charles & Charles Rosé, WA	9.00	11.00	27.00
J Vineyards Pinot Gris, CA	10.00	11.50	30.00
Oyster Bay Sauvignon Blanc, NZ	9.50	11.50	28.50
Maddalena Riesling, CA	8.75	10.50	26.25
Lucille's Chardonnay, CA	8.50	10.50	25.50
J. Lohr Riverstone Chardonnay, CA	9.00	11.00	27.00
Sonoma-Cutrer Chardonnay, CA	14.00	16.00	42.00

RED WINE *170-180 cal per 7oz*

	6	9	BTL
The Crusher Pinot Noir, CA	9.00	11.00	27.00
Erath Pinot Noir, OR	14.00	16.00	42.00
Lucille's Cabernet, CA	8.50	10.50	25.50
Decoy Cabernet, CA	13.00	15.00	39.00
Justin Cabernet, CA	16.00	18.00	48.00
Lucille's Merlot, CA	8.50	10.50	25.50
Apothic Red, CA	8.50	10.50	25.50

NON-ALCOHOLIC Beverages

BOTTOMLESS BEVERAGES

Lucille's Sidewalk Lemonade
Original *370 cal* **4.50**
Peach, Strawberry or Watermelon *430 cal* **5.25**

Muddy Waters *160 cal* **4.50**
Half Iced Tea and Half Lemonade

Sodas *0-280 cal* **3.99**
Coca Cola, Diet Coke, Sprite, Barq's Root Beer, Orange Soda, Dr Pepper or Ginger Ale

Iced Tea **3.99**
Regular *20 cal*, Peach *20 cal*, Watermelon *10 cal*, Sweet *190 cal*

BOTTLED BEVERAGES

Abita Root Beer *180 cal* **3.75**

Bottled Water 500ml *0 cal* **3.59**

Desserts

OLD-FASHIONED BANANA PUDDING & MORE

Ask your server about our selections!

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.*

†Approximate cooked weight. ‡Approximate pre-cooked weight.

We serve draft beer in a 16oz glass and a 22oz mug.

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