



Bar Menu

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 | 22oz |
|---|------|-------|------|
| | | glass | 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 | |
| Modelo Especial 4.4% | 7.50 | 8.50 | |
| Firestone 805 4.7% | 8.25 | 9.25 | |

WHEATS & WHITES

| | | |
|---|------|------|
| Lucille's Hefeweizen 4.6% | 7.25 | 8.25 |
| Blue Moon Belgian White 5.4% | 8.25 | 9.25 |

I.P.A.s

| | | |
|--|------|------|
| Lucille's IPA 6.5% | 7.25 | 8.25 |
| Sierra Nevada Hazy Little Thing 6.7%..... | 8.00 | 9.00 |
| Elysian Space Dust 8.2% | 9.00 | |

AMBERS & REDS

| | | |
|-------------------------------------|------|------|
| Lucille's Red Ale 5.3% | 7.25 | 8.25 |
|-------------------------------------|------|------|

BOTTLES & CANS

| | |
|---------------------------------------|------|
| Bud Light | 5.50 |
| White Claw Mango | 6.00 |
| Truly Wild Berry | 6.00 |
| Angry Orchard Hard Cider | 6.50 |
| Corona Extra | 6.50 |
| Stella Artois | 6.50 |

WHITE WINE

| | 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

| | 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 |