



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	
Bud Light 4.2%.....	6.75	7.75	
Coors Light 4.2%.....	6.75	7.75	
Modelo Especial 4.4%	7.50	8.50	
Firestone 805 4.7%	8.25	9.25	
Stella Artois 5.0%	8.75	9.75	

WHEATS & WHITES 200-230 cal per 16oz

Lucille's Hefeweizen 4.6%	7.25	8.25
Golden Road Mango Cart 4.0%.....	8.25	9.25
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
Modern Times Orderville 7.2%.....	8.75	9.75
Elysian Space Dust 8.2%.....	9.00	
Ballast Point Grapefruit Sculpin 7.0%.....	9.50	10.50

AMBERS & REDS 200-240 cal per 16oz

Lucille's Red Ale 5.3%.....	7.25	8.25
Smog City Sabre-Toothed Squirrel 7.0%.....	8.25	9.25

DARK ALES 260-280 cal per 16oz

Founders Breakfast Stout 8.3%.....	8.50
Old Rasputin Imperial Stout 9.0%	8.75

BOTTLES & CANS 70-220 cal

Angry Orchard Hard Cider 6.50, **Michelob Ultra** 5.50, **White Claw Mango** 6.00, **Truly Wild Berry** 6.00, **Corona Extra** 6.50, **Dos Equis Special Lager** 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