

BREWS & GRAPES



LIGHTER BREWS 140-230 cal per 16oz

	ABV	PINT GLASS	22oz MUG
LUCILLE'S BLONDE	4.8%	7.25	8.25
MODELO ESPECIAL	4.4%	7.50	8.50

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

IPAs 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

AMBERS & REDS 214 cal per 16oz

LUCILLE'S RED ALE	5.3%	7.25	8.25
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DARK ALE 360 cal per 16oz

FOUNDERS BREAKFAST STOUT	8.3%	8.50	
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BEER FLIGHTS

LUCILLE'S FLIGHT 300 cal Lucille's Blonde, Hefeweizen, Red Ale & IPA			8.50
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BOTTLES & CANS 70-220 cal

BUD LIGHT			5.50
COORS LIGHT			5.50
MICHELOB ULTRA			5.50
WHITE CLAW MANGO			6.00
TRULY WILD BERRY			6.00
CORONA EXTRA			6.50
STELLA ARTOIS			6.50

Spritz & Sangria

	GLASS	BOTTLE
WHITE PEACH APEROL SPRITZ 201 cal	9.75	
LUCILLE'S SOUTHERN SANGRIA 200 cal Your choice of red, white or sparkling	8.00	22.00

White Wine

	6oz	9oz	BTL
CREAMY & RICH CHARDONNAY 146 cal per 6oz			
LUCILLE'S PRIVATE RESERVE, CALIFORNIA	8.50	10.50	25.50
J. LOHR RIVERSTONE, ARROYO SECO, MONTEREY	9.00	11.00	27.00
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, SONOMA COAST	14.00	16.00	42.00

LIGHT, BRIGHT WHITES & ROSÉ 146 cal per 6oz

CHARLES & CHARLES ROSÉ, COLUMBIA VALLEY, WA	9.00	11.00	27.00
MADDALENA RIESLING, MONTEREY, CA	8.75	10.75	26.25
OYSTER BAY SAUVIGNON BLANC, MARLBOROUGH, NZ	9.50	11.50	28.50
J VINEYARDS PINOT GRIS, CA	10.00	12.00	30.00

BUBBLES & SPARKLY DRINKS 155 cal per 6oz

LA MARCA PROSECCO, ITALY	9.00		27.00
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Red Wine

BRIGHT & AROMATIC PINOTS 146 cal per 6oz

THE CRUSHER, CLARKSBURG, CA	9.00	11.00	27.00
ERATH, OREGON	14.00	16.00	42.00

BOLD & INTENSE CABS 146 cal per 6oz

LUCILLE'S PRIVATE RESERVE, CA	8.50	10.50	25.50
DECOY, SONOMA COUNTY, CA	13.00	15.00	39.00
JUSTIN, PASO ROBLES, CA	16.00	18.00	48.00

FUN & INTERESTING REDS 155 cal per 6oz

LUCILLE'S PRIVATE RESERVE MERLOT, CA	8.50	10.50	25.50
APOTHIC RED BLEND, CA	8.50	10.50	25.50

LUCILLE'S PRIVATE LABEL DRAFTS AND WINES ARE PRODUCED IN COLLABORATION WITH GOLDEN ROAD BREWING AND MADDALENA VINEYARDS, LOS ANGELES, CA.



Southern Libations

PALOMA IN PEAR-ADISE

Sauza Silver Tequila, Monin Desert Pear, fresh lime and grapefruit juice and topped with Sprite®. 307 cal 9.75

👉 BACK PORCH STRAWBERRY LEMONADE

Sky Infusions Wild Strawberry Vodka, triple sec and strawberry lemonade. 270 cal 9.75

RHYTHM & BLUES Tito's Vodka hand-shaken with fresh blueberries and mint, St-Germain Elderflower Liqueur and fresh lime juice. 220 cal 10.75

5 RUM PUNCH Captain Morgan, Myers's Dark, Bacardí Limón, Bacardí Superior and Malibu, with our tropical juice blend. 300 cal 10.50

Martinis

CUCUMBER WATERMELON Grey Goose, St-Germain Elderflower Liqueur, fresh muddled cucumber, watermelon and fresh lemon juice. 220 cal 11.50

Specialty Margaritas

FRESH WATERMELON 1800 Reposado Tequila; Cointreau, agave nectar, fresh watermelon and lime juice topped with Fever-Tree Ginger Beer. 340 cal 10.25

SMOKEHOUSE RITA 1800 Coconut Tequila and Ancho Reyes Verde Chile Poblano Liqueur, hand-shaken with smoked jalapeños, fresh lime and agave, plus a BBQ spice rim. 320 cal 10.00

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

SILVER LINING Patrón Silver Tequila, Cointreau, muddled strawberry and cucumber hand-shaken with fresh lime juice and agave nectar. 340 cal 14.50

VOODOO CHILD Ketel One Vodka and Chambord, hand-shaken with fresh blueberries, smoked jalapeños and lemon juice. 250 cal 11.00

WE DO WHISKEY



BARREL-AGED MANHATTAN

Maker's Mark Bourbon, Carpano Antica, Heering Cherry Liqueur and black walnut bitters. 208 cal 13.00

VANILLA COMPANION

Old Forester Bourbon, crème de cacao, lemon juice, Monin vanilla syrup and chocolate bitters. 280 cal 10.00



GENTLEMAN'S OLD FASHIONED

Gentleman Jack Tennessee Whiskey, with muddled orange and cane syrup. Stirred and topped with a dash of chocolate bitters. 200 cal 11.00

JACK & THE GIANT PEACH

Jack Daniel's and peach purée mixed with Fever-Tree® Ginger Beer and Coke®. Finished with a dried peach slice and a sprig of fresh mint. 181 cal 9.50



KENTUCKY COOLER

Weller Special Reserve Bourbon, fresh cucumber, lemon juice, cane syrup and rosemary-infused liqueur. 290 cal 11.00

NEW YORK SOUR

Buffalo Trace Kentucky Straight Bourbon, hand-shaken with fresh lemon juice and topped with a splash of red wine. 290 cal 9.50

FLIGHTS AND FLAVORS

EACH FLIGHT CONTAINS FOUR 1/2oz POURS

KENTUCKY CLASSICS FLIGHT RICH & ROBUST

Buffalo Trace, Basil Hayden's, Woodford Reserve, Wild Turkey Russell's Reserve 10 Yr 190-200 cal 13.00

AMERICAN RYE FLIGHT SWEET & SPICY

Sazerac, High West Double Rye, Rittenhouse, Knob Creek 190-220 cal 13.00

BUILD YOUR OWN WHISKEY FLIGHT PICK 4 CHOICES BELOW

Price varies by selection.

BOURBON

- Angel's Envy
- Basil Hayden's
- Blanton's Single Barrel
- Booker's
- Buffalo Trace
- Bulleit
- Eagle Rare Single Barrel
- Elijah Craig Small Batch
- Evan Williams

- Four Roses Single Barrel
- Jim Beam
- Larceny
- Maker's Mark
- Old Forester
- Weller Special Reserve
- Wild Turkey Rare Breed
- Russell's Reserve 10 Yr
- Woodford Reserve

RYE

- Bulleit
- High West Double
- Knob Creek
- Michter's
- Rittenhouse
- Sazerac
- WhistlePig 10 Yr

AMERICAN MALT WHISKIES & OTHER AMERICAN

- Balcones Baby Blue
- Bernheim Wheat
- Gentleman Jack
- High West Campfire
- Jack Daniel's Old No. 7
- Westland American Oak

SOUTHERN PUNCHES



Pick Your Punch PICK YOUR VESSEL GLASS OR BOTTLE?

(3 servings per bottle)

WATERMELON CRUSH

Bacardí Limón, Cointreau, fresh citrus sour blend, watermelon purée and Sprite. Topped with a fresh watermelon wedge. 304 cal 10.00 | 913 cal 24.00

TEXAS GOES TIKI

Tito's Vodka, fresh lime juice, Monin Desert Pear, pineapple juice, dried pineapple and mint sprig. 268 cal 10.00 | 803 cal 24.00

WITCH DOCTOR'S PUNCH

Mount Gay Rum, Captain Morgan Rum, coconut cream and our signature tropical juice blend. Finished with ground nutmeg and a slice of candied pineapple. 363 cal 10.75 | 1090 cal 26.00