



Happy Hour

FOOD SPECIALS

BAR, LOUNGE & PATIO ONLY

MONDAY - FRIDAY • 3 P.M. - 7 P.M. • EVERY DAY • 9 P.M. - CLOSE



SMOKED BRISKET NACHOS

Shareables

SOUTHERN FRIED DILL PICKLES 420 cal \$5

New! **BUFFALO CAULIFLOWER BITES** 307 cal \$5

Topped with blue cheese crumbles and ranch for dipping.

New! **GRILLED SAUSAGE KABOBS** 861 cal \$7

Texas Red Hot & BBQ Beef sausages served with a drizzle of BBQ sauce and creole mustard for dipping.

SPINACH & CHEESE DIP 580 cal \$8

SMOKED BRISKET NACHOS 645 cal \$10

Slow-Smoked Bar-B-Que

New! **SMOKED PORK BELLY BURNT ENDS CANDY** 716 cal \$8

Slow-smoked, hand-cut cubes of pork belly caramelized with a brown sugar glaze, then drizzled with housemade bourbon sauce.

BBQ RIB TIPS 1210 cal \$9

BLAZIN' BRISKET BURNT ENDS 660 cal \$11

Crispy smoked brisket burnt ends topped with Lucille's Hot & Spicy BBQ sauce and smoked jalapeños.

Small Plates

NASHVILLE CHICKEN STRIPS & FRIES 1480 cal \$7

BLT WEDGE SALAD 400 cal \$7

NEW ORLEANS GUMBO 335 cal \$7

BRISKET & BLUE CHEESE FRIES 781 cal \$9

Sandwiches

INCLUDES CHOICE OF ONE SIDE:

Kennebec Fresh-Cut Fries, Garlic Mashed Potatoes, Creamy Coleslaw, Macaroni & Cheese, BBQ Beans

PULLED PORK SANDWICH 670-930 cal \$10

NASHVILLE HOT CHICKEN SANDWICH 1484-1744 cal \$11

The one everyone is talking about!



NASHVILLE HOT CHICKEN SANDWICH



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DRINK SPECIALS

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Draft Beer
SPECIALS

\$5
ALL HOUSE PINTS
LUCILLE'S PRIVATE LABEL

\$2 OFF
ALL OTHER PINTS

Half Off ALL BOTTLES OF WINE

\$2 OFF ALL GLASSES | 6oz & 9oz

Southern Punches & Lemonades

TEXAS GOES TIKI 268 cal \$8 (glass), \$20 (bottle)

Tito's Vodka, fresh lime juice, Monin Desert Pear, pineapple juice, dried pineapple, mint sprig

BACK PORCH STRAWBERRY LEMONADE 270 cal \$7

5 RUM PUNCH 300 cal \$7

RHYTHM & BLUES 220 cal \$7

Tito's Vodka, fresh blueberries, mint, St-Germain Elderflower Liqueur, fresh lime juice

Margaritas & Martinis

SMOKEHOUSE RITA 320 cal \$7

1800 Coconut Tequila, Ancho Reyes Verde Chile Poblano Liqueur, smoked jalapeños, fresh lime, agave, BBQ spice rim

FRESH WATERMELON MARGARITA 340 cal \$8

LUCILLE'S CLASSIC CADDY 320 cal \$8

VOODOO CHILD MARTINI 250 cal \$8

Ketel One Vodka, Chambord, fresh blueberries, smoked jalapeños, lemon juice

CUCUMBER WATERMELON MARTINI 220 cal \$9

Grey Goose, St-Germain Elderflower Liqueur, muddled cucumber, watermelon, fresh lime juice

We Do Whiskey

BARREL-AGED MANHATTAN 208 cal \$9

Maker's Mark Bourbon, Carpano Antica, Heering Cherry Liqueur, black walnut bitters

KENTUCKY COOLER 290 cal \$8

Weller Special Reserve Bourbon, fresh cucumber, lemon juice, cane syrup, rosemary-infused liqueur

GENTLEMAN'S OLD FASHIONED 200 cal \$8

Gentleman Jack Tennessee Whiskey, muddled orange, cane syrup, chocolate bitters

VANILLA COMPANION 280 cal \$8

Old Forester Bourbon, crème de cacao, lemon juice, vanilla syrup, chocolate bitters

The Standards

HOUSE MARGARITA 205 cal \$5 | **TITO'S & SODA** 130 cal \$5 |

JAMESON & GINGER 130 cal \$5 | **JACK & COKE**® 240 cal \$5 |

LONG ISLAND ICED TEA 215 cal \$6 | **MOSCOW MULE** 200 cal \$7 |

WELL COCKTAILS 100-380 cal \$5 | **WHITE CLAW MANGO** 100 cal \$4 |

TRULY STRAWBERRY LEMONADE 100 cal \$4