

HOT HONEY Sour



A bold and balanced mix of heat and sweet. Jim Beam Black Bourbon and Monin Hot Honey with our housemade old-fashioned syrup and fresh lemon juice. 220 cal





LUCILLE'S MICHELADA

Modelo Especial, Lucille's signature seasoning mix, fresh lime juice and tomato juice. Served on ice in a BBQ spice-rimmed 22oz mug. 210 cal



1. PICK YOUR SANGRIA

2. PICK YOUR VESSEL

Glass or Bottle?

(3 servings per bottle)

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SOUTHERN SANGRIA

Chateau Souverain Merlot, fresh orange juice, fresh-cut fruit, Lucille's Signature Sweet Tea, old-fashioned syrup with a splash of Jim Beam Black Bourbon for a real Southern feel!

235 cal (glass) | 700 cal (bottle)

HUMMINGBIRD SANGRIA

Chateau Souverain Sauvignon Blanc, pineapple juice, fresh lime, cane sugar, fresh fruit and a splash of Malibu Coconut Rum to bring it home.

215 cal (glass) | 630 cal (bottle)

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65warnings.ca.gov/alcohol.

SMOKE, Sizzle & SAVOR



New! **LOADED FRIED GREEN TOMATOES**

Cornmeal-crusted green tomatoes with housemade guacamole, spicy ranch, pico de gallo, pickled red onions, smoked jalapeños, cotija cheese and cilantro. 1270 cal

NEW! **BBQ BEEF RIBS** *FOR Two*

**SERVED WITH FRESHLY MADE BISCUITS
& APPLE BUTTER 290 cal each**



A full rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. Includes your choice of three swoon-worthy sides. 1505 cal

Swoon-Worthy **SIDES**

Picnic Potato Salad 580 cal, Garlic Mashed Potatoes 240 cal, Macaroni & Cheese 290 cal, Sautéed Seasonal Vegetables 80 cal, Southern Braised Greens 90 cal, BBQ Beans 200 cal, Creamy Coleslaw 200 cal, Watermelon Slices 30 cal, Fresh-Cut Fries 120 cal

UPGRADE TO A PREMIUM SIDE FOR 1.99 OR ADD A PREMIUM SIDE FOR 4.99. SEE LIST OF PREMIUM SIDES ON PAGE 8.



New! **CHIMICHURRI SIRLOIN & GARLIC BUTTER GLAZED SHRIMP***

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce, sautéed shrimp glazed in garlic-herb butter with a hint of lemon, served with garlic mashed potatoes and seasonal sautéed vegetables.

1455 cal

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*