

LET'S DO THE **TWIST**



LET'S DO THE TWIST

A big sipper! New Amsterdam
Lemon Vodka, fresh lemon
juice, almond syrup and peach
purée shaken up, topped with
Twisted Tea and served on the
rocks. Don't be shy, twist a
little closer ... 280 cal **12.00**

.....



Brews **AND** Grapes

.....

STONE HAZY IPA

A juicy citrus bomb that lands just slightly less bitter than other IPAs to allow you to really enjoy the tropical notes brought on by the haze. 6.7% abv

8.50 240 cal (pint glass)

10.00 330 cal (22oz mug)

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LOCATIONS CA RED BLEND

12.00 162 cal (6oz)

14.50 243 cal (9oz)

42.00 685 cal (bottle)

SEA SUN BY CAMUS CHARDONNAY

9.00 152 cal (6oz)

11.50 228 cal (9oz)

31.50 647 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.

GATHER TOGETHER
AND ENJOY SOME
AUTHENTIC SLOW-SMOKED
BAR-B-QUE AND CLASSIC
SOUTHERN FARE.



Backyard BAR-B-QUE PARTY



Startin' Out

CRACKED OUT DEVILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop crispy onion straws. 770 cal **11.50**

Lucille's Tour OF BBQ SHARE OUR LOVE OF BBQ

THIS GENEROUS BBQ PLATTER FEATURES A VARIETY OF MOUTHWATERING SLOW-SMOKED MEATS WITH ALL THE TRIMMIN'S TO SHARE AND ENJOY.

SUGGESTED FOR PARTIES OF 4



Indulge in baby back ribs, pulled pork, Texas-style beef brisket, smoked pork belly burnt ends, BBQ rib tips, Texas red hot sausage, jalapeño cheddar sausage, BBQ chicken, Texas toast, bread-and-butter pickles and pickled red onions. Served with a variety of Lucille's own bar-b-que sauces, freshly baked biscuits & apple butter and two family-size swoon-worthy sides.

950-3815 cal **119.99**

See page 10 for a list of swoon-worthy and premium sides.

Startin' Out



CRACKED OUT DEVEILED EGGS

CRACKED OUT DEVEILED EGGS

Classic deviled eggs with crispy bacon, topped with chicken cracklings, green onions, red peppers and special seasonings served atop crispy onion straws.

770 cal **11.50**



LUCILLE'S ONION STRAWS

LUCILLE'S ONION STRAWS

A mountain of irresistible buttermilk-battered fresh onions, seasoned and deep-fried. Served with our own BBQ ranch dipping sauce.

Half 450 cal **7.99** | Full 900 cal **11.75**

BBQ RIB TIP APPETIZER

St. Louis pork rib tips marinated in our original BBQ sauce, slowly hickory-smoked and finished on the grill. Half 770 cal **11.75** | Full 1460 cal **15.99**



SMOKED PORK BELLY BURNT ENDS

New! SMOKED PORK BELLY BURNT ENDS

Slow-smoked, tender pork belly atop country white bread, with bread-and-butter pickles. 1170 cal **14.99**

SOUTHERN FRIED DILL PICKLES

Served with creole mustard dipping sauce and ranch dressing. Half 590 cal **6.25** | Full 860 cal **8.75**

Lucille's Favorite SMOKED BBQ NACHOS

Corn tortilla chips layered with melted cheese, black beans, smoked jalapeños, cilantro, green onions, guacamole and sour cream. Your choice of pulled chicken, smoked brisket or pulled pork. 1150-1200 cal **16.50**

SPINACH & CHEESE DIP

Spinach and artichokes blended with cream cheese and served hot with fresh tortilla chips.

1050 cal **12.75**

HOT-HONEY CAULIFLOWER BITES

Cauliflower florets tossed in our signature seasoned breading and lightly fried, then sprinkled with our special seasoning to deliver a crispy crunch. Served with signature BBQ ranch and a smokin' hot-honey infusion. 430 cal **9.75**

New! LOADED FRIED GREEN TOMATOES

Cornmeal-crust green tomatoes with housemade guacamole, spicy ranch, pico de gallo, pickled red onions, smoked jalapeños, cotija cheese and cilantro. 1270 cal **11.99**



LOADED FRIED GREEN TOMATOES

* Smokin' GOOD SANDWICHES *

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY SIDE†

CLASSIC MELTS & MORE

LUCILLE'S BBQ TRI TIP

Our slow-smoked, Certified Angus Beef® tri tip, thinly sliced and piled high on a soft brioche bun. 700 cal **20.50**

✂️ TEXAS-STYLE BRISKET

Slow-smoked brisket thinly sliced and piled high on a grilled brioche bun. 730 cal **18.50**

HATCH GREEN CHILE PULLED PORK MELT

Slow-smoked pulled pork, tossed in our signature Hatch green chile seasoning and topped with roasted Hatch chiles, cilantro and pepper jack cheese with spicy ranch on grilled Texas toast. 1130 cal **15.50**

SMOKED BBQ CHICKEN SANDWICH

Smoked chicken breast lightly grilled and topped with cheddar cheese, applewood bacon, crispy onion straws and lettuce slathered with original BBQ sauce on a grilled brioche bun. 1150 cal **16.99**



LUCILLE'S ORIGINAL PULLED PORK

LUCILLE'S ORIGINAL PULLED PORK

Our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce on a potato bun. 580 cal **15.99**

Try it Memphis-style with mustard slaw and Creole mustard sauce. 990 cal **16.99**

BUTTERMILK-FRIED Chicken Sandwiches



NASHVILLE HOT CHICKEN

NASHVILLE HOT CHICKEN

Extra-spicy, Nashville-style, crispy-fried chicken breast topped with sweet pickles and creamy coleslaw on a soft brioche bun. Served with Lucille's own Alabama White sauce for dipping. 1355 cal **15.99**

SOUTHERN FRIED CHICKEN

Fried chicken breast, applewood bacon, jack cheese, vine-ripened tomato and lettuce with ranch dressing on a soft brioche bun. 1430 cal **15.99**

CRISPY HOT-HONEY CHICKEN

Crispy buttermilk-fried chicken breast tossed in housemade hot-honey glaze, then placed atop honey-sweetened coleslaw and topped with sweet pickles on a soft brioche bun. 1360 cal **15.99**

EAT UP

Flame-Grilled BURGERS



SMOKEHOUSE
BBQ BACON
BURGER

LUCILLE'S ALL-AMERICAN BURGER*

Certified Angus Beef®, flame-grilled and topped with melted American cheese, tomato, pickles, lettuce, sweet red onions and Thousand Island dressing on a soft brioche bun. 1150 cal **17.99**

SMOKEHOUSE BBQ BACON BURGER*

Certified Angus Beef®, flame-grilled and basted with our original BBQ sauce and topped with applewood bacon, melted cheddar cheese and onion straws with BBQ ranch dressing on a sesame seed bun. 1350 cal **19.50**

Substitute a Gardenburger® patty on any sandwich or burger for no charge.

†Swoon-worthy sides listed on page 10.

B★B★Q Feasts TO SHARE

3-COURSE Feast FOR TWO

Includes your choice of two swoon-worthy sides and freshly baked biscuits & apple butter 290 cal each **59.99**



1 CHOOSE ONE APPETIZER:

Select a small plate appetizer to share:

- LUCILLE'S ONION STRAWS 450 cal
- SOUTHERN FRIED DILL PICKLES 590 cal
- LOADED FRIED GREEN TOMATOES 850 cal

Or choose two of our side salads:

- TWO HOUSE (100 cal each) or CAESAR (290 cal each) SIDE SALADS



2 CHOOSE THREE MEATS:

Choose three delicious slow-smoked bar-b-que meats to share!

- | | |
|---------------------------------------|---------------------------------------|
| ST. LOUIS RIBS (1/3 RACK) 620 cal | PULLED CHICKEN 295 cal |
| BABY BACK RIBS (1/3 RACK) 635 cal | RIB TIPS 660 cal |
| TEXAS-STYLE BEEF BRISKET 560 cal | TEXAS RED HOT SAUSAGE (2) 680 cal |
| BBQ CHICKEN (1/2) 710 cal | JALAPEÑO CHEDDAR SAUSAGE (2) 880 cal |
| ALABAMA CHICKEN (1/2) 1650 cal | BBQ TRI TIP 370 cal, ADD 2.00 |
| PULLED PORK 400 cal | BEEF RIBS (3 BONES) 710 cal, ADD 8.00 |
| SMOKED PORK BELLY BURNT ENDS 1175 cal | |



3 CHOOSE ONE DESSERT:

Your choice of one of our delicious desserts to share:

- DEEP-DISH PEACH COBBLER 720 cal
- SNICKERS® ICE CREAM PIE 1100 cal
- BUTTERMILK DOUBLE CHOCOLATE CAKE 1465 cal
Add vanilla bean ice cream 120 cal 1.49
- OLD-FASHIONED BANANA PUDDING 1285 cal



See Page 10 for a list of our swoon-worthy and premium sides.

FEASTS FOR THE Group

SERVED FAMILY-STYLE



FAMILY SUPPER

Suggested for parties of 6 or more.

Two racks of St. Louis ribs or baby back ribs + two half BBQ or Alabama chickens + your choice of: pulled pork | rib tips | sausages + your choice of three family-sized, swoon-worthy sides.

6460-11120 cal **149.99**

Add-on Supper Salad 380 cal **9.99**



SUPER FEAST

Suggested for parties of 15 or more.

Three racks of St. Louis ribs or baby back ribs + four half BBQ or Alabama chickens + your choice of two double portions of: sausages | tri tip (+10.00) | pulled pork | rib tips | sliced brisket + a large tossed green salad + your choice of three super-sized, swoon-worthy sides. 11320-22640 cal **339.99**



SLOW-SMOKED B*B*Q

SERVED WITH YOUR CHOICE OF TWO SWOON-WORTHY SIDES
AND FRESHLY BAKED BISCUITS & APPLE BUTTER *290 cal each*

★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★

HOUSE SALAD *100 cal*, ADD 5.99 • CAESAR SALAD *290 cal*, ADD 5.99 • WEDGE SALAD *290 cal*, ADD 6.99

BABY BACK RIBS *Lucille's Favorite*

Tender pork ribs, slow-cooked with sweet hickory smoke, then grilled and basted with our special BBQ sauce.
Third Rack *635 cal* **24.99** | Half Rack *840 cal* **31.99**
Full Rack *1560 cal* **37.99**

Smoked HALF BBQ CHICKEN

Marinated for 24 hours in our special blend, slow-smoked to perfection and finished on the grill.

CLASSIC

Finished with our original BBQ sauce. *710 cal* **23.99**

ALABAMA

Topped with tangy Alabama White sauce and more sauce for dipping. *1650 cal* **23.99**

The hickory wood smoking process adds a slightly pink color to our chicken.

✂️ TEXAS-STYLE BEEF BRISKET†

A half pound of beef brisket, slow-smoked and hand-carved to order. **A Texas favorite!** *680 cal* **27.99**

ST. LOUIS RIBS

Packed with flavor, these tender, meaty, fall-off-the-bone pork ribs are seasoned with Lucille's special rub, slowly smoked, then grilled and basted with our homemade BBQ sauce.
Third Rack *620 cal* **24.99** | Half Rack *900 cal* **31.99** | Full Rack *1720 cal* **37.99**

✂️ **WE HAND-CARVE OUR MEATS TO ORDER BECAUSE WE BELIEVE A LITTLE EXTRA CARE MAKES FOR THE MOST TENDER, SUCCULENT CUTS OF MEAT.**



BABY BACK RIBS

BBQ BEEF RIBS

A half rack of tender, big and meaty beef ribs, spice-rubbed and slowly smoked, then glazed with our BBQ sauce. *710 cal* **36.99**

✂️ BBQ TRI TIP‡

A half pound of Certified Angus Beef® tri tip, smoked all day until it melts in your mouth. Hand-carved to order and served with our savory mop sauce. *490 cal* **30.99**

SMOKED PULLED PORK‡

A half pound of our special pork roast, slow-smoked until it's fork-tender, hand-shredded and tossed in our special sauce and drizzled with Memphis BBQ sauce. *510 cal* **21.99**



DOWN SOUTH DUO

Down South DUO

One-third rack of baby back ribs + one crispy Southern fried chicken breast and country gravy. *1320 cal* **27.99**

See Page 10 for a list of our Swoon-Worthy and Premium Sides.

Pick 2 COMBO

36.99

ADD A 3RD MEAT FOR ONLY \$10†

Select two meat options below:

- ST. LOUIS RIBS (1/3 RACK) *620 cal*
- BABY BACK RIBS (1/3 RACK) *635 cal*
- TEXAS-STYLE BRISKET *560 cal*
- BBQ CHICKEN (1/2) *710 cal*
- ALABAMA CHICKEN (1/2) *1650 cal*
- PULLED PORK *400 cal*
- PULLED CHICKEN *295 cal*
- RIB TIPS *660 cal*

- TEXAS RED HOT SAUSAGE (2) *680 cal*
- JALAPEÑO CHEDDAR SAUSAGE (2) *880 cal*
- SMOKED PORK BELLY BURNT ENDS *1175 cal*
- BBQ TRI TIP *370 cal*, ADD 2.00
- BEEF RIBS (3 BONES) *710 cal*, ADD 8.00

† If adding Beef Ribs as 3rd meat, add 18.00.
If adding BBQ Tri Tip as 3rd meat, add 12.00.

‡ Approximate cooked weight

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



From the SEA



SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER 290 cal each

★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★

HOUSE SALAD 100 cal, **ADD 5.99** • **CAESAR SALAD** 290 cal, **ADD 5.99** • **WEDGE SALAD** 290 cal, **ADD 6.99**



CRISPY LOWCOUNTRY SHRIMP PLATTER

CRISPY LOWCOUNTRY SHRIMP PLATTER
Cornmeal-battered fried shrimp, fresh-cut fries, creamy coleslaw, remoulade and fresh lemon.
815 cal **17.99**



Hot-Honey GLAZED SALMON

Salmon fillet grilled to perfection and glazed with housemade hot-honey sauce. Served atop a bed of white rice with seasonal sautéed vegetables on the side. 1020 cal **27.99**

GRILLED SALMON

A fresh salmon fillet seasoned and grilled to perfection. Served with our creole mustard cream sauce and your choice of two swoon-worthy sides.
650 cal **26.99**



HOT-HONEY GLAZED SALMON

SWOON-WORTHY Sides

*Complimentary
WITH YOUR Entree,
Sandwich or Burger*

PICNIC POTATO SALAD 580 cal
GARLIC MASHED POTATOES 240 cal
MACARONI & CHEESE 290 cal
SAUTÉED SEASONAL VEGETABLES 80 cal
SOUTHERN BRAISED GREENS 90 cal

CREAMY COLESLAW 200 cal
BBQ BEANS 200 cal
WATERMELON SLICES 30 cal
FRESH-CUT FRIES 120 cal

Individual Premium Sides

Upgrade to an individual premium side for 1.99
or add a premium side for 6.99.

HATCH GREEN CHILE CHEESE GRITS

Creamy grits with Hatch green chiles, cheddar and jack cheese, red bell peppers, green onions and cotija cheese. 330 cal

SMOKED JALAPEÑO CHEDDAR CORNBREAD

Sweet cornbread filled with diced jalapeños, cheddar cheese and corn niblets and baked, then topped with melted cheddar cheese and finished with butter. 400 cal

LOADED MASHED POTATOES

Lucille's own garlic mashed potatoes topped with butter, sour cream, cheddar cheese, chopped bacon and green onions. 660 cal

BACON RANCH MAC

Rich and delicious macaroni & cheese with applewood bacon and creamy ranch. Topped with crispy parmesan and scallions. 370 cal

COUNTY FAIR CORN PUDDING

Sweet and savory corn pudding topped with Lucille's own apple butter and scallions. 440 cal

ROASTED STREET CORN

Tender roasted corn on the cob brushed with cilantro lime butter and rolled in cotija cheese and topped with cilantro. 490 cal

SOUTHERN FRIED OKRA

Cornmeal-breaded, lightly fried and served with comeback sauce for dipping. 520 cal

LOADED MASHED POTATOES



ROASTED STREET CORN



SOUTHERN *Specialties*

SERVED WITH FRESHLY BAKED BISCUITS & APPLE BUTTER 290 cal each

★ ★ ★ ★ ★ ADD TO YOUR MEAL: ★ ★ ★ ★ ★

HOUSE SALAD 100 cal, ADD 5.99 • CAESAR SALAD 290 cal, ADD 5.99 • WEDGE SALAD 290 cal, ADD 6.99



SOUTHERN FRIED CHICKEN

Southern FRIED CHICKEN

Chicken breasts dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1220 cal **21.99**



NEW ORLEANS GUMBO

NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 1270 cal **18.50**



JAMBALAYA "ME-OH-MY-A"

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! 1800 cal **23.99**

CHIMICHURRI TOP SIRLOIN*

Tender sirloin steak chargrilled to order and topped with housemade Hatch chimichurri sauce. Served with garlic mashed potatoes and seasonal sautéed vegetables. 1140 cal **25.99**



CHIMICHURRI TOP SIRLOIN

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH MENU

AVAILABLE 11 A.M. - 4 P.M., SEVEN DAYS A WEEK

Build *YOUR* Own BBQ COMBO

Two Meat 17.99
Three Meat 22.99

SERVED WITH YOUR CHOICE OF ONE SWOON-WORTHY
SIDE AND FRESHLY BAKED BISCUIT & APPLE BUTTER 290 cal



BUILD-YOUR-OWN THREE MEAT
BBQ COMBO

- | | |
|-----------------------------------|--------------------------------------|
| ST. LOUIS RIBS (1/4 RACK) 470 cal | BBQ CHICKEN (1/4) 350 cal |
| BABY BACK RIBS (1/4 RACK) 460 cal | ALABAMA CHICKEN (1/4) 825 cal |
| TEXAS-STYLE BRISKET 375 cal | TEXAS RED HOT SAUSAGE (1) 340 cal |
| PULLED PORK 260 cal | JALAPEÑO CHEDDAR SAUSAGE (1) 440 cal |
| PULLED CHICKEN 295 cal | |
| BBQ TRI TIP 270 cal, ADD 1.00 | |
| RIB TIPS 300 cal | |



★★★★★ Swoon-Worthy SIDES ★★★★★

- | | | |
|--------------------------------|------------------------------------|--------------------------|
| PICNIC POTATO SALAD 580 cal | SAUTÉED SEASONAL VEGETABLES 80 cal | BBQ BEANS 200 cal |
| GARLIC MASHED POTATOES 240 cal | SOUTHERN BRAISED GREENS 90 cal | WATERMELON SLICES 30 cal |
| MACARONI & CHEESE 290 cal | CREAMY COLESLAW 200 cal | FRESH-CUT FRIES 120 cal |

★★★★★ SEE PAGE 10 FOR PREMIUM SIDES ★★★★★

SOUTHERN CLASSICS



SOUTHERN FRIED CHICKEN *Lucille's Favorite*

Chicken breast dipped in buttermilk, breaded, deep-fried and topped with Grandpa's pan gravy. Served with garlic mashed potatoes and sautéed seasonal vegetables. 740 cal **13.50**

NEW ORLEANS GUMBO

A New Orleans-style gumbo with traditional savory roux broth, shrimp, chicken and andouille sausage. Served with steamed white rice. 640 cal **9.25**

JAMBALAYA "ME-OH-MY-A"

Smoked chicken, spicy hot link, tasso ham and shrimp sautéed in a piquante tomato sauce and served over white rice. Spicy! 915 cal **14.25**

★★★★★ ADD TO YOUR MEAL: ★★★★★

HOUSE SALAD 100 cal, ADD 5.99 • CAESAR SALAD 290 cal, ADD 5.99 • WEDGE SALAD 290 cal, ADD 6.99

LUCILLE'S

Back Porch BOWLS

FILLED TO THE BRIM WITH CREATIVE, YET FAMILIAR COMBINATIONS OF FRESH INGREDIENTS THAT ARE SIMPLY BURSTING WITH FLAVOR.

\$3 OFF
UNTIL 4 P.M.



WINNER, WINNER CHICKEN LUNCH

Hand-battered chicken tenders, creamy garlic mashed potatoes, buttered corn and veggies, topped with country chicken gravy and scallions. The perfect meal! 900 cal **15.99**



SHRIMP & GRITS

Cornmeal-breaded shrimp, Hatch green chile cheese grits topped with blackened tomato gravy, crispy tasso ham, roasted peppers & onions, and scallions. 1020 cal **16.99**



CAULIN' ALL VEGANS

Roasted spiced cauliflower atop mixed greens tossed with tangy tomato vinaigrette, yellow and red peppers, cucumbers, red onions, cherry tomatoes, marinated black beans, crunchy quinoa, raisins and freshly torn mint. 460 cal **15.99**

Add housemade guacamole 40 cal **2.99**

THREE LITTLE PIGS

Lucille's original pulled pork, bacon, crispy tasso ham and parmesan, served over griddled mac 'n' cheese with sautéed peppers and onions. 925 cal **15.99**



New! GREEN CHICKEN CHILI

Smoked pulled chicken, roasted corn, pinto beans, jack cheese, tomatillo, housemade guacamole and crema over chimichurri rice. 790 cal **15.99**



BRISKET FAJITA

Smoked Texas-style brisket set atop chimichurri rice, with marinated black beans, sautéed peppers and onions, cotija cheese, sour cream, pico de gallo, housemade guacamole, smoked jalapeño and cilantro. 995 cal **17.99**



Greens FROM THE GARDEN

BBQ CHICKEN SALAD

Grilled chicken breast on a bed of fresh greens, BBQ ranch dressing, tomatoes, sweet corn, cucumbers, black beans, cheddar cheese, topped with a drizzle of original BBQ sauce and onion straws.

Half 730 cal | **11.75**

Full 1190 cal | **18.75**

TRI TIP SALAD

Slow-smoked tri tip, hand-carved to order and served on a bed of mixed field greens with tomatoes, red onions, cucumbers, red and yellow peppers, and avocado, tossed in our tomato vinaigrette dressing.

Half 450 cal | **12.99**

Full 825 cal | **21.50**

WELL ISN'T THAT DANDY
★
Time For
DESSERT★

New!

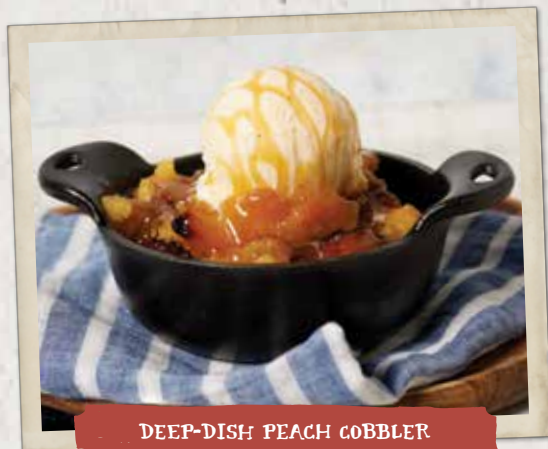
BUTTERMILK DOUBLE CHOCOLATE CAKE

Rich and delicious chocolate cake baked with white and dark chocolate chips and topped with a decadent chocolate frosting and more chocolate chips. Amazing! 1465 cal **7.99**

Add vanilla bean ice cream 120 cal **1.49**



BUTTERMILK DOUBLE CHOCOLATE CAKE



DEEP-DISH PEACH COBBLER

New! **DEEP-DISH PEACH COBBLER**

Peaches topped with a sweet caramelized cake topping, vanilla bean ice cream and a drizzle of caramel. 720 cal **8.99**

OLD-FASHIONED BANANA PUDDING

Fresh bananas atop this creamy banana pudding layered with ribbons of Nilla Wafer® crumble and topped with fresh whipped cream. 1285 cal **7.99**

≡ *Snickers*® ≡
ICE CREAM PIE



Chopped Snickers® bars mixed with vanilla bean ice cream in a crisp chocolate cookie crust.

Served with caramel and chocolate sauce, then topped with peanuts. 1100 cal **8.99**

★ *Beverages* ★

OH, HOW
Refreshing
IT IS

BOTTOMLESS

≡ *Lucille's Favorite* ≡

- Lucille's Sidewalk Lemonade** Original 370 cal..... **4.99**
- Peach or Strawberry 430 cal **5.75**
- Muddy Waters** 160 cal..... **4.99**
- Half Iced Tea and Half Lemonade

BOTTLED

- Mexican Coke** 150 cal..... **3.99**
- Abita Root Beer** 180 cal..... **3.75**
- Acqua Panna Spring Water** 500ml 0 cal..... **3.50**
- Pellegrino Sparkling Water** 500ml 0 cal..... **3.50**

Complimentary Refills



Iced Tea | Regular 20 cal, Peach 20 cal, Watermelon 10 cal, Sweet 190 cal
Sodas 0-280 cal | Coca Cola, Diet Coke, Coke Zero, Sprite, Barq's Root Beer, Dr Pepper or Ginger Ale