



Dine Out Long Beach

February 18-28
2024

Share & Savor Combo

ENJOY A THREE-COURSE MEAL FOR TWO \$59.99



COURSE ONE

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**

COURSE TWO

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

- ST. LOUIS RIBS (1/2 RACK)** 940 cal • **BABY BACK RIBS (1/2 RACK)** 930 cal
- **BEEF RIBS (1/2 RACK)** 710 cal, ADD 8.00
- **TEXAS-STYLE BEEF BRISKET** 560 cal • **BBQ CHICKEN (1/2)** 710 cal
- **ALABAMA CHICKEN (1/2)** 1650 cal • **PULLED PORK** 400 cal
- **PULLED CHICKEN** 295 cal • **BBQ TRI TIP** 370 cal, ADD 2.00
- **RIB TIPS** 660 cal • **TEXAS RED HOT SAUSAGE (2)** 680 cal
- **JALAPEÑO CHEDDAR SAUSAGE (2)** 880 cal

Served with your choice of 2 swoon-worthy sides and freshly baked biscuits & apple butter 290 cal each



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 • Creamy Coleslaw 200 cal • BBQ Beans 200 cal • Watermelon Slices 30 cal • Fresh-Cut Fries 120 cal

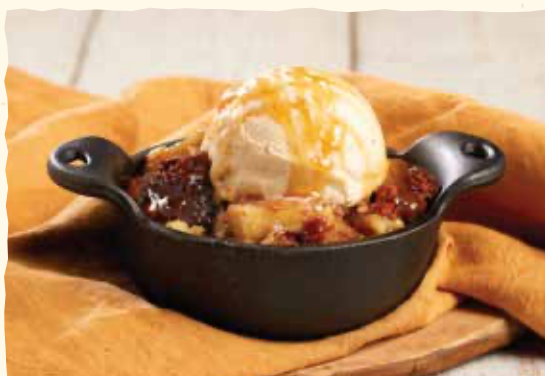


UPGRADE TO A PREMIUM SIDE FOR 1.99
OR ADD A PREMIUM SIDE FOR 4.99.

See complete list of premium sides on page 8.

LOADED MASHED POTATOES

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



COURSE THREE

Your choice of one of our delicious desserts below to share:

- ← **DEEP-DISH APPLE COBBLER** 2335 cal
- BUTTERMILK DOUBLE CHOCOLATE CAKE** 1465 cal
- Add vanilla bean ice cream 120 cal 1.49*
- SNICKERS® ICE CREAM PIE** 1100 cal
- OLD-FASHIONED BANANA PUDDING** 1285 cal

BREWS & GRAPES

	ABV	PINT GLASS	22oz MUG
LAGER & BLONDE 140-200 cal per 16oz			
BUD LIGHT	4.2%	7.00	8.50
COORS LIGHT	4.2%	7.00	8.50
PACIFICO CLARA	4.4%	7.75	9.25
MODELO ESPECIAL	4.4%	7.75	9.25
FIRESTONE 805 ORIGINAL	4.7%	8.50	10.00
STELLA ARTOIS	5.0%	9.00	10.50
IPA 270-330 cal per 16oz			
SMOG CITY	7.3%	8.25	9.75
STONE HAZY	6.7%	8.50	10.00
OFFSHOOT RELAX	6.8%	9.00	10.50
ELYSIAN SPACE DUST	8.2%	9.00	
BALLAST POINT SCULPIN	7.0%	9.00	10.50
PALE & AMBER 200-260 cal per 16oz			
SHINER BOCK	4.4%	7.75	9.25
NEW BELGIUM FAT TIRE CLASSIC ALE	5.2%	8.00	9.50
CIDER 230 cal per 16oz			
ACE PINEAPPLE CIDER	5.0%	8.75	10.25
WHEAT 200-220 cal per 16oz			
GOLDEN ROAD MANGO CART	4.0%	8.25	9.75
BLUE MOON BELGIAN WHITE	5.4%	8.50	10.00
STOUT 280 cal per 16oz			
MODERN TIMES BLACK HOUSE (NITRO)	5.8%	8.25	9.75
LUCILLE'S MICHELADA 210 cal			
Lucille's signature seasoning mix, fresh lime juice and tomato juice. Served on ice in a BBQ spice-rimmed mug with your choice of:			10.75
Pacifico Clara, Golden Road Mango Cart or Modelo Especial			
HARD TEA 260 cal per 16oz			
TWISTED TEA (served on ice)	5.0%	7.00	8.50
BOTTLES & CANS 100-150 cal			
MICHELOB ULTRA			5.75
WHITE CLAW MANGO			6.00
TRULY STRAWBERRY LEMONADE			6.00
CORONA EXTRA			6.75
DOS EQUIS SPECIAL LAGER			6.75



Sangria

NEW! HUMMINGBIRD SANGRIA 215/630 cal
Chateau Souverain Sauvignon Blanc, pineapple juice, fresh lime, cane sugar, fresh fruit and a splash of Malibu Coconut Rum to bring it home.

NEW! SOUTHERN SANGRIA 235/700 cal
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!

👉 All bottles of wine \$15 OFF! 👈

White Wine

	6oz	9oz	BTL
CREAMY & RICH CHARDONNAY 110-140 cal per 6oz			
SEA SUN BY CAYMUS, CA	9.00	11.50	31.50
J. LOHR RIVERSTONE, ARROYO SECO, MONTEREY, CA	10.50	13.00	36.75
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, SONOMA COAST, CA	14.00	16.50	49.00
LIGHT, BRIGHT WHITES & ROSÉ 140-170 cal per 6oz			
JUSTIN SAUVIGNON BLANC, CENTRAL COAST, CA	10.00	12.50	35.00
J VINEYARDS PINOT GRIS, CA	10.00	12.50	35.00
THE DREAMING TREE ROSÉ, CA	10.00	12.50	35.00

BUBBLY & SPARKLY

LA MARCA PROSECCO, ITALY	9.00	31.50
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Red Wine

BRIGHT & AROMATIC PINOT 150 cal per 6oz			
CHERRY PIE TRI-COUNTY, CA	12.50	15.00	43.75
BOLD & INTENSE CABS 150-160 cal per 6oz			
DECOY, SONOMA COUNTY, CA	13.00	15.50	45.50
JUSTIN, PASO ROBLES, CA	16.00	18.50	56.00
FUN & INTERESTING REDS 150-170 cal per 6oz			
APOTHIC RED BLEND, CA	8.50	11.00	29.75
LOCATIONS RED BLEND, CA	12.00	14.50	42.00

FANCY A COCKTAIL?

Ask your server to see a full bar menu



2,000 calories a day is used for general nutrition advice, but calorie needs vary. We serve draft beer in a 16oz glass and a 22oz mug.
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.