

— LUCY’S —

LIBATIONS

DIRTY LUCY 16

BELVEDERE VODKA + OLIVE BRINE + DOLIN DRY VERMOUTH +
HOUSE MARINATED BLUE CHEESE OLIVES

DRAGON TAILS 13

JOHN EMERALD AGED RUM + DRAGONFRUIT & MINT CORDIAL +
POMEGRANATE JUICE + LIME JUICE + FEVER-TREE CLUB SODA

GARDEN PARTY 15

BLEND OF GIN FEAT. EMPRESS CUCUMBER LEMON & GRAY WHALE GIN +
LEMON JUICE + SUGAR SYRUP

SMOKE & BARREL 15

SMOKED ELIJAH CRAIG SMALL BATCH BOURBON + LEMON JUICE +
LIME JUICE + WHISKEY BARREL BITTERS + EGG WHITE +
SUGAR SYRUP + FELINO MALBEC FLOAT

PEACH PLEASE 14

PEACH INFUSED WHEATLEY VODKA + LEMON JUICE +
HONEY & PEACH CORDIAL + BUBBLES

PURPLE ORCHID 14

JOHN EMERALD ELIZABETH VODKA + PEA FLOWER TEA + APEROL +
ELDERFLOWER LIQUEUR + SUGAR SYRUP + LEMON JUICE

SANDIA SOL 14

JALAPEÑO INFUSED CORAZON REPOSADO TEQUILA +
WATERMELON JUICE + LIME JUICE + SUGAR SYRUP

ZERO PROOF | 10

IN PARTNERSHIP WITH FEVER-TREE

DRY HUMOR

PINEAPPLE JUICE + ROSEMARY SYRUP + CRANBERRY JUICE +
FEVER-TREE MEDITERRANEAN TONIC

LIME AFTER LIME

LEMON JUICE + LIME JUICE + BASIL SYRUP + FEVER-TREE
SPARKLING LIME & YUZU TONIC

AROMATHERAPY

HIBISCUS & LAVENDER CORDIAL + POMEGRANATE JUICE +
LEMON JUICE + FEVER-TREE ELDERFLOWER TONIC

GIN + TONICS | 16

IN PARTNERSHIP WITH FEVER-TREE

HENDRICKS FLORA ADORA GIN - SCOTLAND

+ melody of florals, vegetal, light citrus notes and a palate of
coriander, spearmint and a slightly fruity finish
+ tonic pairing: fever-tree lemon tonic

GIN MARE MEDITERRANEAN GIN - SPAIN

+ rosemary, thyme, lemon, olives, light viscous texture
+ tonic pairing: fever-tree mediterranean tonic

LEMON INFUSED GRAY WHALE GIN - UNITED STATES

+ lemon, refreshing orange, easy drinking, light
+ tonic pairing: fever-tree lemon tonic

WINE BY THE GLASS

GLASS/BOTTLE

2021 ARGYLE, BRUT ROSÉ, <i>Willamette Valley, OR</i>	15/47
NV GRATIEN & MEYER CREMANT DE LOIRE, BRUT, <i>Loire, France</i>	15/45
NV ZINGARA, PROSECCO DI TREVISO, <i>Italy</i>	12/37
2023 BONANNO, CHARDONNAY, <i>Napa Valley, CA</i>	14/45
2023 THEVENET & FILS, SAINT-VÉRAN, WHITE BURGUNDY, CHARDONNAY, <i>Bourgogne, France</i>	17/60
2023 DUCK POND, PINOT GRIS, <i>Willamette Valley, OR</i>	14/40
2023 NICOLAS MILLET LES GRAND CHAMPS, SANCERRE, <i>Sancerre, France</i>	24/80
2022 AUGUST KESSELER 'R', RIESLING, <i>Germany</i>	13/42
2023 VIÑA CABOS FELINO, MALBEC, <i>Mendoza, Argentina</i>	17/55
2023 DEMARIE, LANGHE, NEBBIOLO, <i>Italy</i>	15/41
2022 CHAPPELLET, CABERNET BLEND, <i>Napa Valley, CA</i>	25/86
2021 75 WINE CO, CABERNET SAUVIGNON, <i>Mendocino, CA</i>	15/48

WINE ON TAP

GLASS

2021 MARTIN RAY, CHARDONNAY, <i>Sonoma, CA</i>	12
2021 TRIENNES, ROSÉ, <i>Provence, France</i>	14
2023 WITHER HILLS, SAUVIGNON BLANC, <i>New Zealand</i>	12
2023 LUCY'S "MIURA" MISSION RANCH, PINOT NOIR, <i>Monterey County, CA</i>	18
2020 ANGELINE, CABERNET, <i>Santa Rosa, CA</i>	13
2019 KATHERINE GOLDSCHMIDT, CABERNET, <i>Alexander Valley, CA</i>	18

BEER

RED CLAY BREWING (<i>Opelika, AL</i>)	
<i>Double Master's Series Miura West Indies Pale Ale</i>	07
<i>Double Master's Series Miura Dark Cape Coffee Stout</i>	07
<i>Double Master's Series Miura Forbidden Blade Black Pilsner</i>	07
<i>Appalachiousaurus Amber</i>	06
<i>Half-Time Hefeweizen</i>	06
<i>Tres Barbas Mexican Style Lager</i>	06

<i>Michelob Ultra</i>	06
DRAFT BEER SELECTION AVAILABLE UPON REQUEST	09
N/A OPTION	
ATMOSPHERE BREWING (<i>Brooklyn, NY</i>)	
<i>0.0 Pils</i>	05

LUCY'S FROSÉ 14

TRIENNES ROSÉ + STRAWBERRY PURÉE +
COINTREAU + VODKA

FORD'S LONDON DRY GIN - ENGLAND

+ notes of bright cucumber, black lime, juniper, soft salinity
+ tonic pairing: fever-tree sparkling cucumber tonic

ROKU GIN - JAPAN

+ botanical, floral, notes of pepper, bright herbs, buttery texture
+ tonic pairing: fever-tree elderflower tonic

EMPRESS 1908 ELDERFLOWER ROSE GIN - CANADA

+ notes of juniper berries, gentle sweetness of elderflower, a bright burst of orange
and a touch of floral rose and lavender
+ tonic pairing: fever-tree elderflower tonic