

# LUCIE

# DRINK MENU

DRINK + DINE // BACK BAY

## WINES

### PROSECCO

villa sandi, prosecco - 11|40

bisol, prosecco jeio brut rose - 12|44

### CHAMPAGNE

gonet-medeville bru - 20|76

### ROSE

chateau routas, coteaux varois en provence rose - 12|44

gratien & meyer, cremant de loire brut-rose - 14|52

## WHITES

### PINOT GRIS

sokol blosser, pinot gris willamette valley - 14|52

### SANCERRE

alphonse mellot "la moussiere" sancerre, france - 15|55

### CÔTES DU RHÔNE

delas frères, côtes du rhône, saint esprit blanc - 12|44

### SAUVIGNON BLANC

nautilus estate, sauvignon blanc, marlborough nz - 12|44

justin, sav blanc, california - 13|48

paul buisse, touraine sav blanc, - 11|40

loire valley, france

### CHARDONNAY

la crema, chardonnay, monterey ca. - 12|44

domaine jessiaume, bourgogne chardonnay, france - 15|55

jordan, chardonnay, russian river, ca - 18|68

mer soleil reserve chardonnay, napa, ca. - 12|44

### GRUNER

lagler, grüner veltliner "burgberg", austria - 12|44

### RIESLING

dr. loosen riesling, mosel, germany - 11|40

## REDS

### RED ZIN/PRIMITIVO

desire lush & zin, puglia primitivo - 12|44

### CÔTES DU RHÔNE

delas freres, côtes du rhône red - 12|44

### PINOT NOIR

pavette, pinot noir, california - 11|40

king estate, inscription, pinot noir oregon - 15|55

### RED BLEND

caymus suisun, grand durif, red blend - 16|60

volpaia citto, red blend, tuscan, italy - 13|48

### CABERNET

alexander valley vineyards, california - 11|40

paso d'oro, cabernet paso robles - 14|52

caymus cabernet, napa valley - 38|145

## SANGRIA

### APPLE CIDER WHITE SANGRIA

seasonal favorite packed with new england apple, cinnamon and cranberry flavor. - 14

### FALL RED SANGRIA

a lucie favorite! maine blueberry, pomegranate and a touch of cinnamon spice. - 14

## SEASONAL COCKTAILS

### SWEET LUCIE - 16

as the seasons change this cocktail will warm you. hennessy, benedictine and local honey is all it takes.

### NUTTY APPLE MARTINI - 18

pecan, maple syrup, apple cider, ginger liqueur and corvus vodka. gives you the nutty apple-tini.

### ANCHORITA - 16

lalo tequila and ancho reyes - a spicy/sweet liqueur you must try. it adds a unique touch to this classic margarita!

### PENICILLIN - 18

johnnie walker red, lemon, honey, ginger, lagavulin islay float.

### LAST WORD - 16

beefeater gin, green chartreuse, maraschino liqueur, cranberry and rosemary. a pre-prohibition favorite.

### JUNGLE BIRD - 16

bittersweet and fruity with pungent flor de caña white rum, campari and sipped over crushed ice. simply tiki-tastic!

## CLASSIC COCKTAILS

### MANHATTAN - 17

michter's straight rye, sweet vermouth, bitters

### LUCIE 75 - 18

hendrick's gin, citrus, champagne, st. germaine

### OLD FASHIONED - 17

jefferson's vsb bourbon, orange bitters, demerara

### ESPRESSO MARTINI - 17

espresso, vanilla vodka, tia maria

### MARGARITA - 16

lalo tequila, lime, simple syrup

### SAZERAC - 16

four roses bulleit rye, rémy martin vs cognac, absinthe, peychaud's bitters

### VESPER MARTINI - 17

ketel one vodka, beefeater gin, lillet blonde

### NEGRONI - 17

beefeater gin, campari, sweet vermouth

## MOCKTAILS

### BLACKBERRY BRAMBLE - 12

blackberry syrup, citrus, soda water

### GINGER MULE - 15

apple juice, ginger, citrus, mint, honey

### CIDER SPRITZ - 12

cider, cinnamon, honey, soda water

### OLD FASHION - 13

nonalcoholic bourbon, demerara, orange bitters

## DRAFT BEER

### LUCIE LAGER - 8

### SAM ADAMS SEASONAL - 8

### CLOUD CANDY - 9

### MODELO ESPECIAL - 8

### STELLA ARTOIS - 8

### LORD HOBO NE CHOWDER - 9

### GUINNESS - 9

### SEASONAL DRAFT - 8 (PLEASE SEE SERVER)

Before placing your order, please inform your server if a person in your party has a food allergy. \*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.