

# HOTEL LUCINE

## ALL DAY PLATES

8 AM - 10 PM

### SNACKS

|  |    |
|--|----|
| Hickory Smoked Almonds & Marinated Olives (V GF)           | 6  |
| Vegetable Crudité (V VE GF) citrus tahini                  | 10 |
| Smoked Fish Dip everything bagel chips                     | 8  |
| Fried Pickles (V) pickle dip                               | 8  |
| Crab Hushpuppies remoulade                                 | 12 |
| Crispy Chicken Bites herb buttermilk dressing, mixed herbs | 16 |

### SALADS

|  |    |
|--|----|
| Simple Salad (V VE GF) local greens, lemon vinaigrette   | 10 |
| Caesar Salad gem lettuces, garlic croutons   | 14 |
| Cowboy Cobb (V) cowboy caviar, avocado, pepper jack, tortilla strips, herb buttermilk dressing | 16 |

#### SALAD ADD-ONS:

Chicken 6 Snapper 8 Shrimp 12 44 Farms Hanger Steak 14

### SANDWICHES

With Choice of Side

|  |    |
|--|----|
| Fried Fish Sandwich remoulade, american cheese, shredded lettuce                   | 16 |
| BBQ Chicken Sandwich pickled jalapenos, crispy onions                              | 18 |
| Steak Sandwich 44 Farms hanger steak, yakinuki sauce, scallion relish, bonito mayo | 20 |
| Lucine Burger 44 Farms beef, cheddar, special sauce, pickles, red onion            | 19 |
| Add-Ons:<br>Make It A Double 8 Bacon 2   |    |

### SIDES

|   |   |
|---|---|
| French Fries (V VE)                           | 6 |
| Simple Salad (V VE GF)                        | 5 |
| Marinated Beets (V GF) creme fraiche, pepitas | 6 |
| Pasta Salad (V)                               | 6 |

## SWEETS

|  |     |
|--|-----|
| Chocolate Coffee Cake (V) orange zest, sugar glaze               | 5   |
| Warm Chocolate Chip Cookie (V) pinch of maldon salt              | 4   |
| Strawberry Shortbread Ice Cream (V) your choice of 1 or 2 scoops | 3/6 |

V VE GF  
VEGETARIAN - VEGAN - GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS POULTRY SEAFOOD SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

OPEN MINDS KEEP OPEN TABS

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## COCKTAILS

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|  |           |
|--|-----------|
| <b>World Famous Draft Margarita</b><br>100% Blue Agave Tequila Blanco, Fresh<br>Lime, Curaçao                          | <b>12</b> |
| <b>Aperol Spritz</b><br>Aperol, Prosecco, Sparkling Water  | <b>13</b> |
| <b>Cranberry Gin And Tonic</b><br>Gin, Cranberry, Tonic, Lime  | <b>13</b> |
| <b>Rum Buck</b><br>Jamaican Rum, Ginger, Lime  | <b>14</b> |
| <b>Persephone</b><br>Gin, Grapefruit, Pomegranate, Cava  | <b>13</b> |
| <b>El Diablo</b><br>Tequila, Ginger, Cassis, Lime,<br>Sparkling Water  | <b>14</b> |
| <b>Hotel Lucine Old Fashioned</b><br>A Overholt Rye Whiskey, Dry Curaçao,<br>Aromatic Bitters                          | <b>18</b> |
| <b>Corduroy Espresso Martini</b><br>Tito's Vodka, Corduroy Coffee Espresso,<br>St George Nola Coffee Liqueur, Licor 43 | <b>14</b> |

*Ask About Our Bold & Free Menu!*

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## CANNED & BOTTLED BEER \$7

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|   |
|---|
| <b>Southern Star, Blonde Bombshell</b><br>American Blonde(4% ABV)               |
| <b>Eureka Heights, Space Train IPA (5.5% ABV)</b>                               |
| <b>Eureka Heights, Buckle Bunny Cream Ale (4.5% ABV)</b>                        |
| <b>Michelob Ultra Light Lager (4.2% ABV)</b>                                    |
| <b>Yuengling Flight Light Lager (4.2% ABV)</b>                                  |
| <b>Modelo Especial Pilsner (4.4% ABV)</b>                                       |
| <b>Montucky Cold Snacks, Lager (4% ABV)</b>                                     |
| <b>High Noon Vodka Iced Tea Seltzer</b><br>Original, Lemon, Raspberry           |
| <b>High Noon Tequila Seltzer</b><br>Lime, Grapefruit, Strawberry, Passion Fruit |

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## WINE BY THE GLASS

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### BUBBLES

|   |              |
|---|--------------|
| <b>Prosecco, Belstar</b><br>Veneto, Italy NV  | <b>14 55</b> |
| <b>Cava, Mercat Brut</b><br>Galicia, Spain NV | <b>16 63</b> |

### WHITE

|   |              |
|---|--------------|
| <b>Sauvignon Blanc, Sea Cove</b><br>Marlborough, New Zealand 2022 | <b>15 59</b> |
| <b>Pinot Grigio, Scarpetta</b><br>Friuli, Italy 2022              | <b>14 55</b> |
| <b>Chardonnay, Valravn</b><br>Sonoma, California 2021             | <b>16 63</b> |

### ROSE

|   |              |
|---|--------------|
| <b>Grenache, Mouvedre, And Others</b><br>Matthiasson<br>California 2023 | <b>12 47</b> |
| <b>De Levende, Mere Mirroir</b><br>Sonoma, California 2023              | <b>15 59</b> |

### RED

|  |              |
|--|--------------|
| <b>Pinot Noir, Averaen</b><br>Willamette Valley, Oregon 2021           | <b>16 63</b> |
| <b>Tempranillo, Azul Y Garanja (1L)</b><br>Navarra, Spain 2021         | <b>15 80</b> |
| <b>Cabernet Sauvignon, Requiem</b><br>Columbia Valley, Washington 2022 | <b>14 55</b> |
| <b>Malbec, Cepas</b><br>Mendoza, Argentina 2022                        | <b>14 55</b> |

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## DRAFT BEER \$7

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|  |
|--|
| <b>Eureka Heights, Mini Boss IPA (6.8% ABV), TX</b>                          |
| <b>Galveston Island Brewing, Tiki Wheat</b><br>American Wheat (5.8% ABV), TX |
| <b>Dos Equis Lager (4.7% ABV)</b>  |
| <b>Saint Arnold, Fancy Lawnmower</b><br>German-Style Kölsch (4.9% ABV), TX   |
| <b>Yuengling Lager (4.5% ABV)</b>  |
| <b>Lone Star American Lager (4.7% ABV)</b>                                   |

# EARLY PLATES

8 AM - 11 AM

|  |      |
|--|------|
| <b>Toasted Blueberry Muffin (V)</b><br>whipped butter                                    | \$9  |
| <b>Greek Yogurt Parfait (V GF)</b><br>apricots, spiced granola                           | \$9  |
| <b>Overnight Oats (V VE GF)</b><br>rolled oats, flor de jamaica, texas grapefruit        | \$8  |
| <b>Fruit Cup (V VE GF)</b>   | \$5  |
| <b>Breakfast Tacos</b><br>comes with salsas verde & roja                                 | \$6  |
| • Bacon & Egg<br>• Bean & Egg (V)<br>• Potato & Egg (V)<br>• A La Mexicana (V)           |      |
| <b>+ADD Cheese \$1 +ADD Avocado \$2</b>  |      |
| <b>Avocado Toast (V VE)</b><br>baguette, avocado mousse, marinated tomatoes              | \$12 |
| <b>Egg Sandwich (V)</b><br>chili crisp, american cheese, garlic aioli                    | \$14 |
| <b>+ADD Bacon \$2</b>  |      |
| <b>Full American</b><br>bacon, scrambled eggs, home fries, toast                         | \$18 |
| <b>Short Stack (V)</b><br>two buttermilk pancakes with maple syrup<br>and whipped butter | \$14 |

**V**                      **VE**                      **GF**  
**VEGETARIAN - VEGAN - GLUTEN FREE**

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# COFFEE SHOP

## COFFEE & TEA

|                |   |                     |   |
|----------------|---|---------------------|---|
| DRIP COFFEE    | 4 | CAPPUCCINO          | 5 |
| ESPRESSO       | 4 | NITRO COLD BREW     | 5 |
| CAFE AMERICANO | 4 | HOT TEA             | 4 |
| LATTE          | 5 | Caffeine And Herbal |   |

## SPECIALTY LATTES

|   |   |
|---|---|
| CHAI TEA LATTE  | 5 |
| SALTED MAPLE LATTE<br>Maple Syrup, Sea Salt   | 7 |
| GINGER HIGH CHAI (4MG THC)<br>Ginger Honey Syrup, Chai Tea, Caramel,<br>Cinnamon, 8th Wonder Ocho Verde THC | 8 |
| SALTED & STONED (4MG THC)<br>French Vanilla, Mocha, Sea Salt,<br>8th Wonder Ocho Verde THC                  | 8 |

## MILK

|             |             |    |
|-------------|-------------|----|
| WHOLE MILK  | ALMOND MILK | +1 |
| HALF & HALF | COLD FOAM   | +1 |
|             | OAT MILK    | +1 |

## SYRUPS

|                |    |         |    |
|----------------|----|---------|----|
| VANILLA        | +1 | CARAMEL | +1 |
| FRENCH VANILLA | +1 | MOCHA   | +1 |
| HAZLENUT       | +1 | MAPLE   | +1 |



# HAPPY HOUR

MONDAY ALL DAY  
TUESDAY - FRIDAY 3PM-6PM

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## LIGHT BITES

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Hickory Smoked Almonds & Marinated Olives (V GF)  
\$5

Vegetable Crudité (V VE GF)  
citrus tahini  
\$5

Smoked Fish Dip  
Everything Bagel Chips  
\$5

Fried Pickles (V)  
pickle dip  
\$5

Crab Hushpuppies  
remoulade  
\$6

Crispy Chicken Bites  
herb buttermilk dressing, mixed herbs  
\$8

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# HAPPY HOUR

MONDAY ALL DAY  
TUESDAY - FRIDAY 3PM-6PM

## WINE BY THE GLASS \$9

Belstar Prosecco  
Sea Cove Sauvignon Blanc  
Cepas Malbec

## DRAFT BEER \$5

Eureka Heights, Mini Boss  
IPA (6.8% ABV)

Galveston Island Brewing  
Tiki Wheat  
American Wheat (5.8% ABV)

Saint Arnold Fancy Lawnmower  
German-Style Kölsch  
(4.9% ABV)

Yuengling  
Lager (4.5% ABV)

Dos Equis  
Mexican Lager (4.2% ABV)

Lone Star  
American Lager (4.7% ABV)

## CANNED \$5

Montucky, Cold Snacks  
Lager (4% ABV)

Founders, All Day IPA  
IPA (4.5% ABV)

Modelo Especial  
Mexican Lager (4.4% ABV)

Yuengling Flight  
Light Lager (4.2% ABV)

High Noon Vodka Tea Seltzer  
Lemon, Raspberry, Peach,  
Original

High Noon Tequila Seltzer  
Lime, Grapefruit,  
Passionfruit, Strawberry

## COCKTAILS \$8

World Famous Draft Margarita  
100% Blue Agave Lunazul Tequila Blanco, Fresh Lime, Curaçao

La Chancleta  
Cachaca, Ginger, Honey, Lime

Apple Mule  
Vodka, Apple Cider, Honey, Lime, Ginger

Batch Old Fashioned  
Old Overholt Bourbon, Aromatic Bitters

Negroni  
Choice Of Gin Or Mezcal, Campari, Sweet Vermouth  
*Non-Alcoholic Versions Available*



# KIDS MENU

FOR KIDDOS 12 & UNDER

**Grilled Cheese**  
with french fries  
**\$6**

**Kids Pasta**  
butter noodles or marinara  
**\$8**

**Crispy Chicken Tenders**  
with french fries & ketchup  
**\$12**

**French Bread Pizza**  
cheese or pepperoni  
**\$12**

The logo for Hotel Lucine features a stylized wavy line above the word "HOTEL" in a bold, sans-serif font, followed by the word "lucine" in a lowercase, cursive script font.

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