

BOOZE

Spiked Slushies \$5

(Ask Staff for Today's Flavor)

Honeysuckle Sangria Popsicle Margarita \$12

Made with fresh lime juice, El Jimador Silver Tequila, Honeysuckle Liqueur, & Paula's Texas Orange Liqueur. Served on the Rocks With a house made Sangria Popsicle dipped inside.

Shut the F@#k Up Margarita \$13

A heavy pour of Casamigos Blanco Tequila & Naranja liqueur. Fresh lime juice & Agave nectar with Tajin rim.

The Smokey Sunrise \$12

Traditional Xicaru silver Mezcal blended with fresh lime, agave nectar & Pineapple juice. All set in the sunset of pomegranate simple syrup. "F@#king delicious"-Lucy

Ultimate Spiked Pumpkin Spice Latte \$14

Rebecca Creek, Irish Cream, Ho'Made Pumpkin Spice with Hot coffee. All topped with Extra Creamy whip cream & a dash of Cinnamon.

Coconut White Russian \$13

Enchanted Rock Vodka, Coconut, Kahlua Coffee liqueur & Hand-whipped Cream float.

The Camp Fire \$14

Devils River Whisky, a touch of bitters with house made marshmallow syrup. All served over a large cube to keep it chill with a toasted marshmallow.

---Crafted Shooters---

Slammin' Daq \$5

Bacardi White Rum, Simple Syrup, Fresh Lime Juice. Just pick it up & slam it!

Peach Infused Jameson \$7

Perfect Just the Way It is!

Banana Bread \$7

Banana infused Jameson, Banane Giffard, & Walnut Bitters.

Taste just like Mom used to bake.

The King \$6

32-degree Skrewball Peanut butter Whiskey Floated on top of Blue Chair banana cream Rum.

COLD BEER ★ GOOD TIMES ★ BAR EATS

Lucy
COOPER'S
Ice House

SINCE 2018

2PM - 2AM

THE BEST LITTLE ICE HOUSE IN TEXAS

ON TAP

(*= Made in Texas)

1. Bud Light
2. Alamo Golden Ale*
3. Michelob Ultra
4. Austin Eastcider Pineapple*
5. Vista Le Saison Farmhouse Ale-Saison*
6. Blue Moon Belgian White
7. Miller Light
8. Real Ale Fresh Kicks IPA*
9. Modelo Especial Lager
10. Kona Big Wave
11. Karbach Crawford Bock*
12. Karbach Love Street German Kolsch*
13. Sweetwater 420 G-Strain IPA
14. 512 Cascabel Cream Stout
15. Deep Ellum Dallas Blonde Ale*
16. Ranger Creek SA Lager*
17. Real Ale Axis IPA*
18. ** SOLD OUT **
19. Weathered Souls West Coast IPA
20. Real Ale Fireman's Light*
21. Breckenridge Christmas Ale
22. Independence Freak Power Hefe*
23. Buffalo Bayou Great White Buffalo wit*
24. Thirsty Planet Thirsty Goat Amber*
25. Revolver B&H Citrus Blonde Ale*
26. Revolver Blood & Honey Pale Wheat*
27. Shiner Holiday Cheer Dunkelweizen*
28. Shiner Bock*
29. Breckenridge Nitro Vanilla Porter
30. Brew Monkey A Man & His Dog Irish Stout*

Don't like the way it tastes? You order it, you bought it!
No refunds.

List Subject to change (12/18/20)

Bar Eats

Things You Share

Tin Can Nachos \$12

Ho'made tortilla chips stacked in layers and smothered in refried beans, queso, taco meat and jalapenos

Boodreaux's Clothesline Bacon \$10

Ridiculously thick cut smoked whiskey and brown sugar candied bacon hung on a clothesline and served with a Georgia Peach Marmalade

Fried Pickles \$8

Pick your pickle! Bread & Butter or Good Ol' fashion Dill served with a ranch dipper

Krack Fries \$6

Hand cut taters fried golden brown and tossed in Lucy's mouthwatering Krack Fry Seasoning

Cheeseburger Eggrolls \$8

All of the best parts of a fresh cheeseburger hand rolled in a crispy fried egg roll wrapper served with mustard and ketchup

Pretzels & Queso \$9

Two Ice House Pretzels hung over saucepan of Lucy's queso

Fried Mac & Cheese Stick's \$8

Ho'made Mac & Cheese sticks breaded and fried golden brown with a Strawberry Jalapeno dipper

Chicken Fried Deviled Eggs \$8

Wicked Chickens lay Deviled Eggs and our Chicken Fried version is one of a kind!

Fried Green Tomatoes \$8

These Blue-Ribbon Winners are served with your choice of Country Gravy or a Ranch dipper

The Three Amigos \$9

Queso, Serrano salsa, and Cowboy Caviar are our tortilla chips best friends

Cooper's Clucker's

Pick your passion \$13

Cola Cola BBQ

Garlic Parmesan

Lemon Pepper 🍴

Korean BBQ 🍴

Cajun Dry Rub 🍴

Strawberry Jalapeno 🍴 🍴

Lucy Cooper 🍴 🍴 🍴

Luchador 🍴 🍴 🍴

Island Jerk 🍴 🍴 🍴 🍴

Nashville South 🍴 🍴 🍴 🍴 🍴

My GF AIN'T HUNGRY
\$2 Doubles your fries

Hand Held's

Krispy Kreme Brunch Burger \$14

Rise and Shine anytime! Staked up with two 4oz patties, American cheese, Bacon, Ho'made hash brown and a fried egg with them doughnut buns!

Juicy Lucy \$12

Our Ho'made burger is made up of two 4oz patties w/ American cheese, lettuce, tomato, and onion. Mayo or Mustard let your server know!

- ADD BACON \$2
- ADD FRIED EGG \$2
- SUBSTITUTE BEYOND MEAT \$2

Lola's Burger Melt \$12

An open-faced patty-melt on Texas Toast covered in pepper jack cheese and smothered in onions and sautéed mushrooms topped with fried pickles and drizzled with Lola sauce

The Boss Hogg \$14

Pulled Pork, smoked ham, Applewood smoked bacon and smokey sausage piled high and covered in coca Cola BBQ sauce served with "Big Girl" Mac & Cheese and Krack Fries

Fried Green Tomato BLT \$12

Our Boodreaux's Bacon, applewood smoked bacon, lettuce, red tomato, and Fried Green Tomatoes with tarragon aioli on Texas toast with a side of Krack Fries

Blackened Chicken Sandwich \$13

Cajun Seasoned Yard Bird topped with Swiss, lettuce, tomato & Black Garlic aioli on grilled Ciabatta bread

Disco Club \$12

Not your average club! Shaved chicken, applewood smoked bacon, lettuce, tomato, spicy Georgia Peach jalapeno jam piled high on Rye & Pumppernickel swirl Bread.

The Georgian Cubano \$12

A Southern twist on a classic Cubano sandwich. Pulled pork, shaved bologna, pimento cheese with bread n butter pickles

Sorta Pizza \$14

Pepperoni Overload- Three kinds of pepperoni overloaded on this bad boy!

Big Pig Jig- Canadian bacon, bacon, pepperoni, sausage

Margarita Pizza- Fresh basil, tomatoes, and mozzarella

The Kitchen Sink- every topping we got

Ultimate Hawaiian- pineapple does go on a pizza with ham, bacon, and a Coca Cola BBQ drizzle

The Flying Pig- Coca Cola BBQ sauce, pulled pork, smoked ham, applewood smoked bacon, and smoked sausage