

# GIRLS' NIGHT OUT

BAR SEATING ONLY | 6:00 PM TO 10:00 PM

## [ *Sacred Cocktails* ]

**\$7.5**

### PEAR ELDERFLOWER MARTINI

Svedka vodka, pear nectar,  
St. Germaine Elderflower Liqueur, fresh pear

### PEARL COSMO

Svedka vodka, triple sec,  
White cranberry juice, cranberries

### BLACK WIDOW

Conciere Silver, agave, lime, blackberries, basil

### MANHATTAN ROSE

Four Roses bourbon, sweet vermouth,  
Luxardo cherry

### BELLINI BLISS

Ruffino Prosecco, peach, raspberry

## [ *Select Wines* ]

**\$6**

CASA LUNARDI, Pinot Grigio, Italy

MAISON NICOLAS, Sauvignon Blanc, France

BEX RIESLING, Germany

TRINITY OAKS, Chardonnay, California

CASA THAUERO, MONTEPULCIANO, Italy

CANYON ROAD, Pinot Noir, California

CAMELOT, Merlot, California

DARK HORSE, Cabernet Sauvignon, California

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**\$13.5**

## [ *Shareable Plates* ]

### **CALAMARI FRITTE**

breaded calamari strips lightly fried and served with our marinara and house-made lemon herb aioli sauces

### **MEDITERRANEAN BAKED GOAT CHEESE**

oven-baked goat cheese with marinated olives, roasted tomatoes, chick peas topped with fresh oregano, paired with flatbread

### **SACRED MEATBALLS**

handmade veal and pork meatballs, fresh ricotta, house-made marinara sauce

### **PISTACHIO CRUSTED FRIED BRIE**

cranberry and chutney balsamic reduction with toasted parmesan crostini

### **BLACKENED TENDERLOIN STEAK BITES**

crispy polenta, house-made herb horseradish sauce

### **CRISPY BUFFALO CAULIFLOWER**

fresh fried cauliflower bites topped with our house-made Sriracha aioli and served with cool herbed ranch dressing and house-made pickled cucumbers

## [ *Pizzettes* ]

### **PINEAPPLE BARBECUE CHICKEN**

fontina cheese, sweet onions, Nueske's bacon

### **CUP & CHAR PEPPERONI PIZZETTE**

Peppadew sweet peppers, fresh basil and hot honey drizzle

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