

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

MANHATTAN ROSE

Four Roses bourbon, sweet vermouth,
Luxardo cherry

BELLINI BLISS

Sparkling Rose, 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
