

SACRED SUNDAY

dinner for two

\$24.9 PER PERSON

[*Choose a Pizzette*]

PINEAPPLE BARBECUE CHICKEN PIZZETTE
Fontina cheese, sweet onions, Applewood bacon

CUP & CHAR PEPPERONI PIZZETTE
Peppadew sweet peppers, fresh basil, hot honey drizzle

[*Choose a Sharing Pasta*]

BUCATINI MARINARA
house-made bucatini pasta with Candy's marinara sauce,
Parmesan Reggiano

RIGATONI PESTO
house-made rigatoni pasta tossed in a pesto cream sauce

PENNE PARMESAN
house-made penne tossed in a parmesan cream sauce

[*Choose an Entree*]

ADD A HOUSE OR SACRED HEART SALAD 4.9

CHICKEN CAPRESE
grilled chicken breast topped with fresh mozzarella,
white wine butter, marinara

SALMON PICCATA
oak grilled Norwegian salmon
topped with our lemon butter caper sauce

HEREFORD 1881 SIRLOIN
grilled sirloin topped with sautéed mushroom,
cabernet reduction

[*Dessert*]

CHOCOLATE PECAN COBBLER
rich pecan pie, chocolate ganache, topped with
candied pecan crumble, house-made vanilla ice cream,
warm caramel sauce

DINE-IN ONLY

wines on tap

THE PESSIMIST

Paso Robles

gl 11 crf 16.8 pint' 30.8

FREAKSHOW CABERNET SAUVIGNON

Lodi

gl 10.8 crf 16.1 pint' 30.1

sacred cocktails

LITTLE MISS BEAUREGARDE 12.6

E.G. Rosemary Lavender Vodka, Rokeys Botanical Liqueur,
lemon, blueberry

SACRED CITRUS MARGARITA 12.2

Corazon Blanco Tequila, house-made salted citrus cordial,
lime, agave

FRESH IMPRESSION 13.2

Milagro Silver Tequila, St. Germain Elderflower,
lime, honeydew, agave

SMOKED OLD FASHIONED 12.9

Redemption Rye, Bitter Truth bitters,
fresh orange, Luxardo cherry, Fever Tree soda

AT THE COPA 12.9

Diplomatico planas, Golden Falernum, passionfruit,
orgeat, pineapple, hibiscus

MORNING IN ITALY 9.9

Caravella Limoncello, Ruffino Prosecco, lemon, mint

SPICE OF LIFE SANGRIA 9.9

Michael David Earthquake Zinfendell, Camelot Merlot,
brandy, lime, orange, blend of vibrant Spices

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.