

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 THAULERO, MONTEPULCIANO, Italy

CANYON ROAD, Pinot Noir, California

LINE 39, 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, chickpeas 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

CRISPY BUFFALO CAULIFLOWER

fresh fried cauliflower bites topped with our house-made Sriracha aioli, green onions and served with cool herbed ranch dressing

\$17.9

[*Urban Pizzettes*]

SAUSAGE & ROASTED MUSHROOM

with ricotta cheese, Peppadew sweet peppers, olive oil and fresh basil

CUP & CHAR PEPPERONI

Peppadew sweet peppers, fresh basil and hot honey drizzle
