

SACRED SUNDAY

dinner for two

\$28.9 PER PERSON

[*Choose an Urban Pizzette*]

SAUSAGE & ROASTED MUSHROOM
with ricotta cheese, Peppadew sweet peppers,
olive oil and fresh basil

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

[*Choose a Sharing Pasta*]

MAFALDINE MARINARA
house-made rigatoni pasta with Candy's marinara sauce
Parmesan Reggiano

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

RADIATORE & PARMESAN CREAM
house-made radiatore pasta tossed in a
parmesan cream sauce

[*Choose an Entree*]

[ADD A HOUSE SALAD 6.9 OR CAESAR 8.9]

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

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

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

[*Dessert*]

CREME BRULEE BREAD PUDDING
baked fresh with cinnamon and raisins,
served warm with vanilla bean ice cream

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 13.9

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

MARGARITA MELA 13.9

Corazon Blanco, triple sec, house-made granny smith
cardamom shrub, agave nectar

JUNGLE BLUES 12.9

Milagro reposado, Aperol, lime, pineapple, sweet vanilla foam

SMOKED OLD FASHIONED 14.9

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

AT THE COPA 13.9

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

MORNING IN ITALY 11.9

Caravella Limoncello, Ruffino Prosecco, lemon, mint

SPICE OF LIFE SANGRIA 11.9

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

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.