

SACRED SPECIALS

[*Sacred Cocktail*]

CHATEAU DE CHAMBOARD 13.9

Absolut vodka, Solerno blood orange, Chambord,
lime, cranberry, raspberry

[*Shareable Plate*]

FRESH BAKED ROASTED TOMATO FOCACCIA BREAD 14

topped with whipped ricotta spread,
rosemary and virgin olive oil

HACKLEBACK STURGEON CAVIAR

Two Bumps 14 | 10z Service 124.9

[*Crisp & Nutty*]

served with house made blini (mini pancakes),
crème fraise, shallots and chopped egg

[*Scratch Pasta*]

HOUSE-MADE CAMPANELLE 24.9

fresh house-made trumpet pasta topped with
hot Italian sausage, broccolini, fresh tomatoes and garlic butter

[*Land & Sea*]

PAN-SEARED ALASKAN HALIBUT 36.9

topped with spinach and crab mornay, served with
Anna potatoes and confetti vegetables

[*Dessert*]

BAKED PEACH COBBLER 14.9

fresh peaches with brown sugar, vanilla and cinnamon,
baked with sweet crumble topping and
house-made vanilla ice creams

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.