

GIRLS' NIGHT OUT

BAR SEATING ONLY | STARTS AT 6:00 PM

[*Sacred Cocktails*]

\$8.9

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

LINE 39, Merlot, California

DARK HORSE, Cabernet Sauvignon, California

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[*Shareable Plates*]

CALAMARI FRITTE 13.9

breaded calamari strips lightly fried and served with our marinara and house-made lemon herb aioli sauces

HONEY GOAT CHEESE BAKLAVA 14.9

goat cheese wrapped with delicate filo and baked until crisp topped with honey, pear chutney, pistachio and balsamic reduction

SACRED MEATBALLS 15.9

handmade veal and pork meatballs, fresh ricotta, house-made marinara sauce

ROASTED ARTICHOKE 12.9

long stem Roman artichokes roasted with garlic butter gremolata bread crumbs and parmesan cheese

[*Urban Pizzettes*]

GRILLED PEACH & PROSCIUTTO 15.9

fresh marinated peaches, prosciutto, fontina cheese, arugula, and balsamic glaze

CUP & CHAR PEPPERONI 14.9

Pepperoni sweet peppers, fresh basil and hot honey drizzle