

shareable plates

Shishito Peppers 6.5
tempura fried, soy ginger dipping sauce

Honey Goat Cheese Baklava 13.5
fig reduction, mango, balsamic, pistachios

Calamari Fritte 11.9
breaded calamari strips lightly fried and served with our marinara and herb aioli sauces

Blackened Tenderloin Steak Bites 15.9
crispy polenta, herb horseradish sauce

Tuna Tar Tare Tamari 18.5
avocado, cucumbers, crispy shallots, tamari sauce, Okinawa chips

Beef & Blue Brioche 15.9
slow roasted tenderloin, Maytag blue, thin sweet onions, herb aioli

Sacred Meatballs 14.9
handmade veal and pork meatballs, fresh ricotta, marinara sauce

Crab Cakes 17.5
jumbo lump blue crab, fresh corn salsa, lemon herb aioli

Pistacio Crusted Fried Brie 12.9
cranberry and chutney balsamic reduction with toasted parmesan crostini

Hungarian Hot Peppers & Fontinella 5.5
marinated peppers, black olives, Fontinella cheese, grilled flat bread

Deconstructed Oyster Rockefeller 17.5
tempura oysters, fresh spinach, Nueske's bacon, parmesan gratin

{ COLD BAR }

GF Harvest Peak Oysters 12.5 half / 20.9 dozen
fresh shucked on the half shell with house cocktail,
cucumber mignonette

GF Jumbo Lump Crab Cocktail 15.9
avocado, lemon basil dressing

GF Classic Jumbo Shrimp Cocktail 16.5
house horseradish cocktail sauce

GF = Gluten Free

{ URBAN PIZZETTES }

Sweet Pea & Pesto 12.5

feta, pesto, Nueske's bacon, sweet peppers, crispy shallots

Shrimp & Fontina 15.5

shishito peppers, San Marzano tomatoes,
ginger sauce, green onion

Prosciutto Mushroom & Goat Cheese 15.9

black olive aioli, roasted potatoes, mushrooms,
prosciutto, goat cheese

Four Cheese & Broccolini 12.2

burrata, pecorino, mozzarella, fontina

SOUP & SALAD

GF Wedding Soup 6.9

chicken broth, Sacred Meatballs, greens,
cheese croutons

GF Sacred Pepper House Salad 7.5

mixed greens, hearts of palm, Candy's pecans,
coconut white balsamic dressing, gorgonzola toast

GF Sacred Heart Salad 7.5

romaine, radicchio, tomatoes, cucumbers, onions,
feta, pepitas, white balsamic dressing

GF Power Kale Salad 11.9

kale, chard, spinach, pear, Candy's pecans,
Maytag blue, blueberry vinaigrette

GF Knuckle Head Salad 16.9

Maine lobster, fresh corn, greens, almonds,
fried green tomato, lemon zest dressing

GF Little Gem & Burrata 12.9

bibb lettuce gems, heirloom tomatoes, pepitas,
tomato tarragon vinaigrette

GF = Gluten Free

These items are gluten-free with some modifications-please ask your server for details. When placing an order for a gluten-free menu item, be sure to let your server know as products containing gluten are prepared in our kitchens.

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SACRED COCKTAILS

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Sacred Margarita

Casa Noble tequila, agave nectar
11.9

Aloha Martini

Stoli Vanil, smashed pineapple
8.2

Tall & Sexy

Villa Sandi Fresco Rosé,
Deep Eddy Lemon Vodka,
mint, fresh lime juice
8.9

Sicilian Sunburst

Patron Silver Tequila, Solerno,
agave sour, blood orange
12.2

Fountain of Youth

Stoli Vodka, St-Germain
Elderflower, fresh lime juice
8.9

Blueberry Collins

Death's Door Gin, muddled
blueberries, fresh sour
8.9

Bellini Bliss

Zonin Prosecco, peach
puree, fresh raspberries
8.2

Smoked Old Fashioned

Redemption Rye, Bitter Truth bitters,
fresh orange, Luxardo cherry, Fever
Tree soda
10.9

Raspberry Basil Lemonade

Tito's Vodka, O3 Triple Orange,
Chambord, Agave Sour,
fresh raspberries & lemon
11.4

French 75

Prairie Organic Gin, St-Germain
Elderflower, pressed lemon juice,
Zonin prosecco
8.9

The Brown Derby

Four Rose Small Batch Bourbon,
fresh pressed ruby red,
local honey syrup
8.9

Cucumber Cooler

Ketel One Vodka, Prairie Organic Gin,
St-Germain Elderflower, cucumber,
mint, fresh lime juice, splash of Sprite
9.5

Black Widow

El Jimador Silver Tequila, agave nectar,
fresh lime juice, blackberries, basil
8.9

Bourbon Barrel-Aged Spiced Sangria

1000 Stories Bourbon Barrel-Aged
Zinfandel, Washington Hills Merlot,
brandy, fresh lime juice, fresh orange
juice, a blend of vibrant spices
8.9

{ WINES ON TAP }

Estancia Pinot Grigio

gl 7.1 crf 10.6 pint 19.8

Mark West Pinot Noir

gl 7.1 crf 10.6 pint 19.8

Franciscan Chardonnay

gl 11 crf 16.3 pint 30.6

The Dreaming Tree "Crush" Red Blend

gl 7.1 crf 10.6 pint 19.8

RESERVES BY THE GLASS

PIPER-HEIDSIECK CHAMPAGNE, FRANCE 20.5

LOUIS JADOT POUILLY-FUISSE, FRANCE 13.5

ROMBAUER CHARDONNAY, CARNEROS, CA 18

DAVID BRUCE RR PINOT NOIR, RUSSIAN RIVER, CA 16

FROG'S LEAP MERLOT, NAPA VALLEY, CA 18.8

THE McNAB RIDGE CABERNET SAUVIGNON, MENDOCINO, CA 17.9

DRAFT BREWS

Goose Island IPA 4.5 **Coppertail Unholy** 6.2

Reef Donkey 6.2 **Stella Artois** 5.9

Bud Light 3.9 **Shock Top** 3.9

select bottles

Blue Point Toasted Lager 4.9

Omission Pale Ale Gluten-free 4.5

3 Daughters Stern Line Stout 4.9

Big Storm Helicity 4.9

Coppertail Free Dive 4.9

Sam Adams Boston Lager 4.3

New Belgium Fat Tire 4.3

Heineken 4.9

Blue Moon 4.9

Kaliber N. A. 3.4

Newcastle Brown Ale 4.3

Corona Light 4.2

Bud Light 3.9

Miller Light 3.9

Coors Light 3.9

Michelob Ultra 4.2

ask your bartender for our full wine list