

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

{ SHAREABLE PLATES }

Shishito Peppers 6.5

tempura fried, soy ginger dipping sauce

Calamari Fritte 11.9

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

Honey Goat Cheese Baklava 13.5

fig reduction, mango, balsamic, pistachios

Tuna Tar Tare Tamari 18.5

avocado, cucumbers, crispy shallots, tamari sauce, Okinawa chips

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

Sacred Meatballs 14.9

handmade veal and pork meatballs, fresh ricotta, marinara sauce

Beef & Blue Brioche 15.9

slow roasted tenderloin, Maytag blue, thin sweet onions, herb aioli

Crab Cakes 17.5

jumbo lump blue crab, fresh corn salsa, lemon herb aioli

Pistachio Crusted Fried Brie 12.9

cranberry and chutney balsamic reduction with toasted parmesan crostini

Blackened Tenderloin

Steak Bites 15.9

crispy polenta, herb horseradish sauce

SOUP & SALAD

GF Wedding Soup 6.9

chicken broth, Sacred Meatballs, greens, cheese croutons

GF Sacred Pepper House Salad

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

7.5 (with entrée 4.5)

GF Sacred Heart Salad

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

7.5 (with entrée 4.5)

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

COLD BAR

GF Harvest Peak Oysters

fresh shucked on the half shell with house cocktail, cucumber mignonette

12.5 half / 20.9 dozen

GF Jumbo Lump Crab Cocktail 15.9

avocado, lemon basil dressing

GF Classic Jumbo Shrimp Cocktail 16.5

house horseradish cocktail sauce

“Everything that happens around the table is *Sacred*.”

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

scratch pasta

Sacred Pepper Ravioli 18.9

ricotta cheese, fresh tomatoes, basil, parmesan

Pappardelle Piccolina 18.9

handmade Sacred Meatballs, marinara sauce

Baked Lobster & Crab Rotolo 25.5

delicate pasta stuffed with Maine lobster, ricotta, cream sauce, parmesan

Short Rib Cavatelli 20.5

handmade cavatelli, braised short rib ragu

{ LAND & SEA }

Angus Burger 13.5

Tillamook cheddar, Nueske's bacon, arugula, tomato jam, herb aioli, reggiano fries

GF Grilled Pork Chop 18.5

pear chutney, flocchi pasta, butter sage sauce

GF Center Hand Cut Filet Mignon

6oz 24.90 / 8oz 29.9

Certified Hereford Beef, dauphinoise potato, cabernet reduction

GF Bone-In Rib Eye 39.5

Certified Hereford Angus, dauphinoise potato, cabernet reduction

Petite Filet with

Lobster & Crab Rotolo 34.9

grilled center cut filet, delicate pasta stuffed with Maine lobster, crab & cheese

GF Chicken Burrata 20.9

oak grilled, tomato, basil, capers, balsamic glaze, brussels sprouts

GF Seared Chilean Sea Bass 34.9

ginger glaze, vegetable medley, quinoa

GF Pan Seared Grouper Picatta 24.9

capers, lemon butter, cauliflower mash, grilled asparagus

GF Oak Grilled Norwegian Salmon 20

heirloom tomato salad, white wine butter sauce, quinoa

GF V Pan Roasted Cauliflower Steak 15.9

marinara sauce, grilled asparagus, quinoa

Honey Truffled Buttermilk Chicken 19.5

pan-fried crispy chicken, fresh creamed corn

Veal Chop Milanese 29.9

arugula, Meyer lemon, shaved romano

GF Cabernet Braised Short Rib 25.9

demi-glaze, cauliflower mash

HOUSE SIDES \$6

GF Caramelized Brussels Sprouts

Nueske's bacon, balsamic glaze

GF Grilled Asparagus

wood fired, beurre blanc

GF Potato Dauphinoise

garlic gratin, gruyere cheese

GF Sweet Potato Tots

honey maple glaze

Fresh Creamed Corn

Nueske's bacon, Tillamook cheese

GF Cauliflower Mash

creamy fontina cheese

GF Reggiano Cheese Fries

herb aioli, jalapeño ketchup

GF Quinoa

cranberry, pecans, green onions

GF = Gluten Free

EXECUTIVE CHEF JAMES MAITA

GENERAL MANAGER CHAD BASH

V = Vegan

15405 N Dale Mabry Hwy, Tampa, Florida 33618 // 813.609.8000

GF: 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.

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical condition. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

wines on tap

Estancia Pinot Grigio

gl 7.1 crf 10.6 pint 19.8

Franciscan Chardonnay

gl 11 crf 16.3 pint 30.6

Mark West Pinot Noir

gl 7.1 crf 10.6 pint 19.8

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

{ SACRED COCKTAILS }

Sacred Margarita 11.9

Casa Noble tequila, agave nectar

Aloha Martini 8.2

Stoli Vanil, smashed pineapple

Tall & Sexy 8.9

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

Sicilian Sunburst 12.2

Patron Silver Tequila, Solerno, agave sour, blood orange

Fountain of Youth 8.9

Stoli Vodka, St-Germain Elderflower, fresh lime juice

French 75 8.9

Prairie Organic Gin, St. Germain Elderflower, pressed lemon juice, Zonin presecce

Bellini Bliss 8.2

Zonin Prosecco, peach puree, fresh raspberries

Black Widow 8.9

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

Smoked Old Fashioned 10.9

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

Raspberry Basil Lemonade 11.4

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

Blueberry Collins 8.9

Death's Door Gin, muddled blueberries, fresh sour

Cucumber Cooler 9.5

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

The Brown Derby 8.9

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

Bourbon Barrel-Aged

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

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	Blue Moon 4.9
Omission Pale Ale Gluten-free 4.5	Kaliber N.A. 3.4
3 Daughters Stern Line Stout 4.9	Newcastle Brown Ale 4.3
Big Storm Helicity 4.9	Corona Light 4.2
Coppertail Free Dive 4.9	Bud Light 3.9
Sam Adams Boston Lager 4.3	Miller Light 3.9
New Belgium Fat Tire 4.3	Coors Light 3.9
Heineken 4.9	Michelob Ultra 4.2

Sparkling

	gl		bt
ZONIN PROSECCO, Italy	6.9		
VILLA SANDI FRESCO ROSÉ, Italy	6.9		
RUFFINO PROSECCO, Italy	7.5		30
KORBEL BRUT CLASSIC, California	8.2		34

Pinot Grigio

	gl	crf	bt
VILLA POZZI, Italy	7.2	10.6	
BANFI LE RIME, Italy	8.3	12.2	31
KING ESTATE, Oregon	10.3	15.3	39
SANTA MARGHERITA, Italy	12.7	18.9	49

Sauvignon Blanc

	gl	crf	bt
CLIFFORD BAY, New Zealand	7.6	11.1	28
FERRARI CARANA FUME BLANC, California	7.9	11.6	30
MORGAN, California	8.5	12.6	32
KIM CRAWFORD, New Zealand	8.8	13	33
LOVEBLOCK, New Zealand	10.8	16.1	41
GROTH, California	11.6	17.2	45

Intriguing Whites

	gl	crf	bt
JEKEL RIESLING, California	7.1	10.5	
J LOHR. BAY MIST RIESLING, California	7.5	11.1	28
RUFFINO MOSCATO D'ASTI 2014, Italy	7.9	11.6	30
PINE RIDGE CHENIN BLANC VIOGNIER, California	8.3	12.3	31
SAUVION ROSE' D'ANJOU, France	8.5	12.6	32
CONUNDRUM WHITE BLEND, California	9.8	14.4	37

Chardonnay

	gl.	crf.	bt.
CHATEAU ST. JEAN, California	6.9	10.2	
CLOS DU BOIS, California	7.3	10.7	27
HESS SHIRTAIL CREEK, California	7.7	11.4	29
KENDALL JACKSON VR, California	8.8	13	33
BONTERRA WINEMAKERS, California	10.1	14.9	38
CHALK HILL, California	10.4	15.4	40
SONOMA CUTRER RR RANCH, California	10.9	16.3	42

Invigorating Reds

	gl	crf	bt
CECCHI "BONIZIO" BABY TUSCAN, Central Italy	7.1	10.4	
KAIKEN MALBEC, Argentina	7.6	11.1	28
QUERCETO CHIANTI CLASSICO, Italy	7.9	11.6	30
NORTH BY NORTHWEST RED BLEND, Washington	8.5	12.5	32
VILLA ANTINORI RED, Italy	11.6	17.2	45
1000 STORIES BOURBON BARREL-AGED ZIN, California	9.9	14.4	37
KLINKER BRICK "OLD VINE" ZIN, California	10.7	15.8	41
MICHAEL DAVID PETITE SYRAH, California	8.8	13.0	33
BODEGA NORTON PRIVADA RED BLEND, Argentina	12.9	19.1	50

Pinot Noir

	gl	crf	bt
TRINITY OAKS, California	7.2	10.6	
HAHN, California	8.4	12.4	32
MEIOMI, California	9.9	14.7	38
LA CREMA, California	11.6	17.2	45

Merlot

	gl	crf	bt
WASHINGTON HILLS, Washington	7.2	10.6	
BONTERRA, California	8.8	13	33
CHATEAU ST. MICHELLE INDIAN WELLS, Washington	10.3	15.3	39

Cabernet Sauvignon

	gl	crf	bt
AVALON, California	7.2	10.6	
JOSH CELLARS, California	8.3	12.3	31
J LOHR "7 OAKS" PASO ROBLES, California	8.5	12.6	32
TOM GORE, California	9.1	13.5	35
B.R. COHN "SILVER LABEL", California	11	16.3	42
FRANCISCAN, California	12.6	18.6	48

{ Reserve wine list available upon request }