

# shareable plates

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## **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

## **Sacred Meatballs** 15.9

handmade veal and pork meatballs, fresh ricotta, marinara sauce

## **Crab Cakes** 18.5

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

## **Oysters Rockefeller** 18.5

six fresh shucked Blue Point Oysters baked with rich spinach, parmesan, anise laced cream and topped with Nueske's bacon

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## { COLD BAR }

### **GF Harvest Peak Oysters** 13.9 half / 25.8 dozen

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

### **GF Classic Jumbo Shrimp Cocktail** 16.5

house horseradish cocktail sauce

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.

# { URBAN PIZZETTES }

## **Pineapple Barbecue Chicken** 12.9

fontina cheese, sweet onions, Nueske's bacon

## **Prosciutto Mushroom & Goat Cheese** 15.9

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

## **Four Cheese & Broccolini** 12.9

burrata, pecorino, mozzarella, fontina

## SOUP & SALAD

### **Crab & Corn Chowder** 7.9

sweet and creamy with lump crab meat,  
fresh corn, tender potatoes with a kick of  
TABASCO® and a hint of sherry

### **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

## BOWLS

*new!*

### **GF Mediterranean** 16.9

sautéed shrimp, quinoa, field greens, kalamata olives,  
beets, onion, tomatoes, cucumber, red pepper,  
cilantro, pepitas, Craisins®, feta cheese, white balsamic

### **Asian** 19.9

ahi tuna, brown rice, field greens, edamame,  
broccolini, cucumber, scallion, carrot, sesame,  
wontons, ginger soy balsamic

### **GF Southwestern** 18.5

grilled chicken, brown rice, field greens, avocado,  
diced tomato, grilled corn, cilantro, lime,  
Tillamook cheddar, tangy bbq

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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,  
muddled raspberries,  
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

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## 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

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## DRAFT BREWS

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**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    **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

**Omission Pale Ale** Gluten-free 4.5

*ask your bartender for our full wine list*