

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

Sacred Meatballs 15.9
handmade veal and pork meatballs,
fresh ricotta, marinara sauce

Oysters Rockefeller 18.5
six fresh shucked Blue Point Oysters baked
with rich spinach, parmesan, anise laced
cream and topped with Nueske's bacon

Crab Cakes 18.5
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

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
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)

new!
BOWLS

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

COLD BAR

GF Harvest Peak Oysters
fresh shucked on the half shell with
house cocktail, cucumber mignonette
13.9 half / 25.8 dozen

GF Classic Jumbo Shrimp Cocktail 16.5
house horseradish cocktail sauce

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

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 21.5
two delicate rolled pasta shells 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

**Petite Filet with
Lobster & Crab Rotolo** 31.9
grilled center cut filet, delicate pasta stuffed
with Maine lobster, crab & cheese

GF Center Hand Cut Filet Mignon
6oz 25.9 / 8oz 30.5
Certified Hereford Beef, Yukon mashed
potatoes, cabernet reduction

Hawaiian Delmonico 24.5
soy and pineapple marinated 12oz Angus Ribeye,
vegetable medley

GF Grilled Pork Chop 18.5
pear chutney, flocchi pasta, butter sage sauce

Crab Crusted Shrimp Skewer 21.9
parmesan garlic crab crusted shrimp,
cheddar creamed corn, grilled asparagus,
butter wine sauce

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

Chicken Burrata 20.9
oak grilled, tomato, basil, capers, balsamic glaze,
brussels sprouts

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

GF Bone-In Ribeye 39.5
16oz Certified Hereford Angus, Yukon mashed potatoes,
cabernet reduction

HOUSE SIDES \$6

GF Caramelized Brussels Sprouts
Nueske's bacon, balsamic glaze

GF Fresh Creamed Corn
Nueske's bacon, Tillamook cheese

GF Yukon Mashed Potatoes

GF Reggiano Cheese Fries
herb aioli, jalapeño ketchup

GF Vegetable Medley
fresh steamed broccolini,
snap peas, baby carrots,
sweet peppers, garlic butter

GF Sweet Potato Tots
honey maple glaze

GF Quinoa
cranberry, pecans,
green onions

GF Grilled Asparagus
wood fired, beurre blanc

GF Cauliflower Mash
creamy fontina cheese

GF = Gluten Free

EXECUTIVE CHEF JAMES MAITA

GENERAL MANAGER CHAD BASH

V = Vegan

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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, muddled raspberries, 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

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

Bellini Bliss 8.2
Zonin Prosecco, peach puree, fresh raspberries

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

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

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

French 75 8.9
Prairie Organic Gin, St. Germaine Elderflower, pressed lemon juice, Zonin presecoco

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
Big Storm Helicity 4.9	Newcastle Brown Ale 4.3
Coppertail Free Dive 4.9	Corona Light 4.2
Sam Adams Boston Lager 4.3	Bud Light 3.9
New Belgium Fat Tire 4.3	Miller Light 3.9
Heineken 4.9	Coors Light 3.9
	Michelob Ultra 4.2

Sparkling

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

Pinot Grigio

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

Sauvignon Blanc

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

Intriguing Whites

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

Chardonnay

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

Invigorating Reds

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

Pinot Noir

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

Merlot

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

Cabernet Sauvignon

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

{ Reserve wine list available upon request }