

shareable plates

Shishito Peppers 6.5
tempura fried, soy ginger dipping sauce

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

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

Pistachio 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

{ 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

Monterey County

gl 7.1 crf 10.6 pint' 19.8

Bonterra Sauvignon Blanc

Mendocino County

gl 7.1 crf 10.6 pint' 19.8

Mark West Pinot Noir

Monterey County

gl 7.1 crf 10.6 pint' 19.8

Altos Las Hormigas Mendoza Malbec

Argentina

gl 6.6 crf 9.8 pint' 18.3

RESERVES BY THE GLASS

PIPER-HEIDSIECK CHAMPAGNE, France 20.5

LOUIS JADOT POUILLY-FUISSE, WHITE BLEND, France 13.5

MERRYVALE, CARNEROS, CHARDONNAY, Napa Valley 16

FESS PARKER, ASHLEY'S VINEYARD PINOT NOIR, Santa Barbara 13.5

FROG'S LEAP MERLOT, Napa Valley 18.8

THE McNAB RIDGE CABERNET SAUVIGNON, Mendocino 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 5.2

Omission Pale Ale Gluten-free 5.2

Big Storm Helicity 5.2

Coppertail Free Dive 5.2

Corona Light 5.2

Bud Light 4.2

Michelob Ultra 4.2

Beck's Non-Alcoholic 3.4

ask your bartender for our full wine list