

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

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

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

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|--|------|
| 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 |

{ 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. Germain Elderflower, pressed lemon juice, Zonin presecço

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

Sparkling

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|------------------------------------|----|-----|----|
| VILLA SANDI FRESCO ROSÉ, Italy | gl | 6.9 | bt |
| ZONIN PROSECCO, Italy | gl | 6.9 | |
| RUFFINO PROSECCO, Italy | gl | 7.5 | 30 |
| KORBEL BRUT CLASSIC, Sonoma County | gl | 8.7 | 35 |

Pinot Grigio

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

Sauvignon Blanc

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|--|----|------|----------|----|
| CLIFFORD BAY, New Zealand | gl | 7.1 | crf 10.5 | bt |
| FLINT AND STEEL, Napa Valley | gl | 7.9 | 11.6 | 30 |
| FERRARI CARANO FUME BLANC, Sonoma County | gl | 8.8 | 13 | 33 |
| KIM CRAWFORD, New Zealand | gl | 8.8 | 13 | 33 |
| LOVEBLOCK BY KIM CRAWFORD, New Zealand | gl | 10.3 | 15.3 | 39 |
| GROTH, Napa Valley | gl | 11.6 | 17.2 | 45 |

Rosé

| | | | | |
|------------------------------------|----|------|----------|-------|
| JULIET ROSÉ PROVANCE, France | gl | 7.3 | crf 10.7 | bt 27 |
| ARINZANO, PAGO DE ARINZANO, Spain | gl | 9.8 | 14.4 | 37 |
| MIRAVAL, COTES DE PROVENCE, France | gl | 12.9 | 19.1 | 50 |

Intriguing Whites

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|---|----|-----|----------|----|
| JEKEL RIESLING, Monterey County | gl | 7.1 | crf 10.5 | bt |
| THOMAS SCHMIDT COLLECTION RIESLING, Germany | gl | 7.6 | 11.1 | 28 |
| PINE RIDGE WHITE BLEND, Napa Valley | gl | 7.5 | 11.1 | 28 |
| RUFFINO MOSCATO D'ASTI, Italy | gl | 7.9 | 11.6 | 30 |
| SEGHESIO, VERMINTINO, Russian River | gl | 9.8 | 14.4 | 37 |

Chardonnay

| | | | | |
|--|----|------|----------|----|
| CHATEAU ST. JEAN, Sonoma County | gl | 6.9 | crf 10.2 | bt |
| KENDALL JACKSON VR, Sonoma County | gl | 8.8 | 13 | 33 |
| RAEBURN, Russian River | gl | 9.1 | 13.5 | 35 |
| BOUCHARD AINE & FILS, BORGOGNE CHARD, France | gl | 9.8 | 14.4 | 37 |
| ARINZANO, PAGO DE ARINZANO, Spain | gl | 9.8 | 14.4 | 37 |
| II BORRO, TOSCANA LAMELLE, Tuscany, Italy | gl | 10.1 | 14.9 | 38 |
| SONOMA CUTRER RR RANCH, Sonoma County | gl | 10.9 | 16.3 | 42 |

Invigorating Reds

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|---|----|------|----------|----|
| CECCHI TOSCANA SANGIOVESE, Tuscany, Italy | gl | 7.1 | crf 10.4 | bt |
| KAIKEN MALBEC, Argentina | gl | 7.6 | 11.1 | 28 |
| CASTELLO DI ALBOLA, CHIANTI CLASSICO, Italy | gl | 7.9 | 11.6 | 30 |
| NORTH BY NORTHWEST RED BLEND, Washington | gl | 8.5 | 12.5 | 32 |
| MICHAEL DAVID PETITE SYRAH, Lodi | gl | 8.8 | 13.0 | 33 |
| 1000 STORIES BOURBON BARREL-AGED ZIN, Mendocino | gl | 9.9 | 14.4 | 37 |
| II BORRO, TOSCANA ROSSO PIAN DI NOVA SYRAH, Italy | gl | 10.1 | 14.9 | 38 |
| KLINKER BRICK "OLD VINE" ZIN, Lodi | gl | 10.7 | 15.8 | 41 |
| BODEGA NORTON PRIVADA RED BLEND, Argentina | gl | 12.9 | 19.1 | 50 |

Pinot Noir

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|--|----|------|----------|----|
| TRINITY OAKS, Napa Valley | gl | 7.2 | crf 10.6 | bt |
| AUSTERITY, SANTA LUCIA HIGHLANDS, Monterey | gl | 8.5 | 12.6 | 32 |
| MEIOMI, Monterey | gl | 9.9 | 14.7 | 38 |
| LA CREMA, Russian River | gl | 11.6 | 17.2 | 45 |

Merlot

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|---|----|------|----------|----|
| WASHINGTON HILLS, Washington | gl | 7.2 | crf 10.6 | bt |
| BONTERRA, Mendocino | gl | 8.3 | 12.3 | 31 |
| CHATEAU ST. MICHELLE INDIAN WELLS, Washington | gl | 10.3 | 15.3 | 39 |

Cabernet Sauvignon

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|--|----|------|----------|----|
| AVALON, Paso Robles | gl | 7.2 | crf 10.6 | bt |
| SANTA EMA, Valle del Maipo, Chile | gl | 7.9 | 11.6 | 30 |
| J LOHR "7 OAKS", Paso Robles | gl | 8.5 | 12.6 | 32 |
| HERITAGE Browne Family Vinyards, Columbia Valley, WA | gl | 10.1 | 14.9 | 38 |
| B.R. COHN "SILVER LABEL", Sonoma County | gl | 11 | 16.3 | 42 |
| ARCHAVAL-FERRER CAB MENDOZA, Argentina | gl | 11.6 | 17.2 | 45 |
| FRANCISCAN, Napa Valley | gl | 12.6 | 18.6 | 48 |
| BERINGER KNIGHTS VALLEY, Sonoma | gl | 12.8 | 18.9 | 49 |

Sacred Pepper proudly serves the following brands:
Joffrey's Coffee & Tea Company®, Coca Cola Products®,
Saratoga Spring Water®, Fever-Tree Premium Natural Mixers®

{ Reserve wine list available upon request }