

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

{ SHAREABLE PLATES }

Shishito Peppers 7.5

tempura fried, soy ginger dipping sauce

Calamari Fritte 13.9

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

Pistachio Crusted Fried Brie 13.9

cranberry and chutney balsamic reduction with toasted parmesan crostini

Tuna Tar Tare Tamari 23.5

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

Crab Cakes 21.9

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

Crispy Buffalo Cauliflower 13.5

fresh fried cauliflower bites topped with Sriracha aioli and served with cool herbed ranch dressing and house-made pickled cucumbers

Sacred Meatballs 17.9

house-made veal and pork meatballs, fresh ricotta, marinara sauce

Honey Goat Cheese Baklava 15.5

fig reduction, mango, balsamic, pistachios

Oysters Rockefeller 18.9

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

Blackened Tenderloin Steak Bites 17.5

crispy polenta, herb horseradish sauce

Baked Lobster Stuffed Shrimp 19.9

shrimp stuffed with creamy cold water lobster chunks, parmesan cheese, toasted panko, baked and topped with white wine lobster sauce

Crispy Chicken Tenders 13.9

hand breaded select chicken tenders, crispy fried-sweet jicama slaw and soy ginger dipping sauce

SOUP & SALAD

Crab & Corn Chowder

sweet and creamy with lump crab meat, fresh corn, tender potatoes with a kick of TABASCO® and a hint of sherry
9 (with entrée 6.5)

GF Sacred Pepper House Salad

mixed greens, hearts of palm, tomatoes, Candy's pecans, coconut white balsamic dressing, gorgonzola toast
7.9 (with entrée 4.9)

GF Sacred Heart Salad

romaine, radicchio, tomatoes, cucumbers, onions, feta, pepitas, white balsamic dressing
7.9 (with entrée 4.9)

GF Mediterranean Salad 21.9

choice of oak grilled Norwegian salmon or Harvestland chicken breast

romaine, radicchio, arugula, grape tomatoes, Kalamata olives, artichoke hearts, roasted beets, red onion, cucumbers, feta cheese, pepitas, white balsamic vinaigrette

COLD BAR

GF Harvest Peak Oysters

fresh shucked on the half shell with house cocktail, cucumber mignonette
14.9 half / 28.5 dozen

GF Classic Jumbo Shrimp Cocktail 17.5

house horseradish cocktail sauce

scratch pasta

Shrimp Fra Diavolo Linguine 23.5

house-made linguine, sauteed jumbo shrimp, tossed in our spicy marinara sauce, fresh basil, tomatoes, creamy ricotta

Baked Lobster & Crab Rotolo 24.9

two delicate rolled pasta shells stuffed with Maine lobster, ricotta, cream sauce, parmesan

URBAN PIZZETTES

Pineapple Barbecue Chicken 14.2

fontina cheese, sweet onions, Applewood bacon

Four Cheese & Broccolini 13.9

burrata, pecorino, mozzarella, fontina

Margherita Pizza 13.5

Buffalo Mozzarella, fresh tomatoes, basil, balsamic glaze

BOWLS

GF Tenderloin Steak 19.9

blackened filet mignon, jasmine rice, bacon, gorgonzola cheese, carrots, pickled onion, brussel sprouts, fresh arugula, lemon vinaigrette

Asian Tuna Bowl 23.5

sushi-grade tuna, jasmine rice, avocado, carrots, pickled cucumber, edamame, seaweed salad, pickled ginger, crispy wontons, sesame vinaigrette, yummy sauce

Penne Chicken Carbonara 22.9

house-made penne pasta tossed in a parmesan cream sauce with prosciutto, mushrooms, sweet peas topped with grilled chicken

Chicken Parmesan 23.5

crispy sautéed parmesan crusted chicken breast, melted mozzarella, house-made penne pasta with marinara sauce

{ LAND & SEA }

Seared Chilean Sea Bass 35.9

ginger glaze, vegetable medley, chimichurri rice

GF Pan Seared Grouper Picatta 29.9

capers, lemon butter, cauliflower mash, grilled asparagus

GF Pacific Swordfish Napoleon 27.9

pan seared, topped with creamy Maine lobster sauce, grilled asparagus

GF Oak Grilled Norwegian Salmon 22.9

heirloom tomato salad, white wine butter sauce, chimichurri rice

Crab Crusted Shrimp Skewer 24.9

parmesan garlic crab crusted shrimp, cheddar creamed corn, grilled asparagus, butter wine sauce

GF Center Hand Cut Filet Mignon 44.9

(Add Parmesan Crust 2.5)

7 oz Certified Hereford Beef, Yukon mashed potatoes, Cabernet reduction

GF Hereford 1881 Ribeye 39.9

(Add Parmesan Crust 2.5)

12oz, Yukon mashed potatoes, cabernet reduction

GF Deluxe Mixed Grill 31.5

oak-grilled 8oz. Certified Hereford Angus sirloin steak topped with 6 seared shrimp and cabernet demi-glace, Yukon mashed potatoes and grilled asparagus

Hawaiian Delmonico 39.9

soy and pineapple marinated 12oz Hereford 1881 Ribeye, vegetable medley

Angus Burger 16.5

Tillamook cheddar, Applewood bacon, arugula, tomato jam, herb aioli, reggiano fries

Veal Milanese 24.5

pounded veal cutlet, breaded and sautéed, topped with arugula, Meyer lemon, shaved Romano

GF Grilled Pork Chop 22.9

pear chutney, fiocchi pasta with butter sage sauce

GF Chicken Burrata 23.5

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

Oak Grilled Roasted Farm-Raised

Half Chicken 23.5

brushed with pineapple and soy marinade served with sweet jicama slaw and soy ginger dipping sauce

V Pan Roasted Cauliflower Steak 15.9

marinara sauce, grilled asparagus, chimichurri rice

HOUSE SIDES \$6

GF Caramelized Brussels Sprouts
Applewood bacon, balsamic glaze

GF Fresh Tillamook Cheddar
Creamed Corn
Applewood bacon, Tillamook cheese

GF Yukon Mashed Potatoes
fresh Yukon Gold potatoes, steamed,
mashed with butter cream

GF Reggiano Cheese Fries herb aioli, jalapeño ketchup

GF Jicama Slaw
ginger dressing, cabbage,
julienne carrots, sweet
cranberries, pepitas

GF Grilled Asparagus
wood fired, beurre blanc

GF Sweet Potato Tots
honey maple glaze,
shredded coconut

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

GF Cauliflower Mash
fresh cauliflower mashed with cream,
butter, salt & pepper

GF Chimichurri Rice
Jasmine rice, fresh herbs,
garlic, and olive oil

PREMIUM SIDES \$8

Gruyère & White Cheddar Mac and Cheese

house-made gemelli pasta,
creamy white cheddar and
Gruyère cheese, bread crumbs

Scratch Pasta

linguine marinara
penne carbonara
cavatelli ragu

GF = Gluten Free

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.

V = Vegan

wines on tap

Rabble Red Blend

Paso Robles

gl 10.4 crf 15.5 pint' 29

Matua Valley Sauvignon Blanc

Marlborough, New Zealand

gl 7.1 crf 10.6 pint' 19.8

Banshee Rosé

Mendocino County

gl 9.5 crf 14.1 pint' 26.5

Freakshow Cabernet Sauvignon

Lodi

gl 10.8 crf 16.1 pint' 30.1

RESERVES BY THE GLASS

CUVAISON, CHARDONNAY, Carneros 13
 BELLE GLOS BALADE, PINOT NOIR, Santa Rita Hills 14
 LOUIS JADOT POUILLY-FUISSÉ, WHITE BURGUNDY, France 15.5
 ORIN SWIFT ABSTRACT, RED BLEND, St. Helena 17
 ROBERT MONDAVI, CABERNET SAUVIGNON, Napa Valley 18

{ SACRED COCKTAILS }

Cucumber Cooler 10.5

Ketel One Vodka, Breckenridge Distillery dry Gin, Rockey's Botanical Liqueur, cucumber, mint, fresh lime juice, splash of Sprite

Aloha Martini 8.5

Stoli Vanil, smashed pineapple

Pink Sky Mojito 8.9

Diplomatico Planas White Rum, fresh mint, guava puree, fresh lime juice, Sprite

Local Passion 11.9

Banhez Mezcal, Canton Domaine Ginger Liqueur, Passionfruit puree, cucumber, fresh lime juice, Fever Tree ginger beer, Tajin

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 8.5

Ruffino Prosecco, peach puree, fresh raspberries

Fault Line Spiced Sangria 9.9

Michael David Earthquake Zinfandel, Washington Hill Merlot, brandy, fresh lime juice, fresh orange juice, a blend of vibrant spices

Sacred Margarita

Blanco 11.9 Reposado 12.5 Anejo 13.1 Casa Noble Tequila, Giffard Premium Curacao, agave nectar, fresh orange and lime

Buffalo Blackberry Bramble 11.9

Buffalo Trace Bourbon, blackberry brandy, fresh lemon juice, simple syrup, muddled fresh blackberries and 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, Giffard Premium Orange Curacao, Chambord, Agave Sour, fresh raspberries and lemon

Sunnyside Julip 10.9

Second Glance American Whiskey, Giffard Premium Curacao, simple syrup, fresh mint, Florida oranges

Lavender Dream 9.5

E.G. rosemary-lavender vodka, Chambord, triple sec, blackberries, fresh lemon juice and rosemary

French 75 9.5

Breckenridge Distillery dry Gin, St-Germain Elderflower, pressed lemon juice, Ruffino Prosecco

Hawaiian Empress 12.2

Empress Gin, St-Germain Elderflower, fresh lemon juice, fresh pineapple juice

DRAFT BREWS

Goose Island IPA 4.9 Stella Artois 6.3

Coppertail Night Swim Porter 6.9 Floridian Funky Buddha 6.2

Bud Light 4.2 Shock Top 4.2

select bottles

Blue Point Toasted Lager 5.2

Redbridge Lager Gluten-free 5.2

Kona Longboard Island Lager 5.2

Islamorada Ale 5.2

Coppertail Free Dive 5.2

Corona Light 5.2

Bud Light 4.2

Michelob Ultra 4.2

Stella Liberte Non-Alcoholic 5.2

Sparkling

	gl	crf	bt
VILLA SANDI FRESCO ROSÉ, Italy	7.5		
CHARLES DE FERÉ BRUT, France	7.9		31
RUFFINO PROSECCO, Italy	8		34
BANSHEE 'TEN OF CUPS' CHAMPENOISE, California	11.6		45
CANARD-DUCHENE, BRUT CHAMPAGNE 375ML, France			39

Pinot Grigio

	gl	crf	bt
CASA LUNARDI, Italy	7.2	10.6	
BANFI LE RIME, Italy	8.3	12.2	31
KING ESTATE PINOT GRIS, Willamette Valley	11	16.6	42
SANTA MARGHERITA, Italy	12.7	18.9	49

Sauvignon Blanc

	gl	crf	bt
13 CELCIUS, New Zealand	7.1	10.5	
WHITE HAVEN, New Zealand	8.5	12.6	32
FERRARI CARANO FUME BLANC, Sonoma County	8.8	13	33
KIM CRAWFORD, New Zealand	8.8	13	33
LONG MEADOW RANCH, RUTHERFORD, Napa Valley	11.6	17.2	45

Rosé

	gl	crf	bt
DAY OWL, California	7.9	11.6	30
FLEURS DE PRAIRIE, Languedoc, France	9.7	14.7	37
ORIN SWIFT D66 FRAGILE, Maury, France	10.4	15.7	40

Intriguing Whites

	gl	crf	bt
BEX RIESLING, Germany	7.1	10.5	
RUFFINO MOSCATO D'ASTI, Italy	7.9	11.6	30
MAISON LES ALEXANDRINS VIOGNIER, Rhone, France	8.5	12.6	32
SOKOL BLOSSER EVOLUTION NO. 9 WHITE BLEND, Oregon	8.8	13.3	33
PIEROPAN SOAVE CLASSICO, Veneto, Italy	9.3	13.7	35
PINE RIDGE CHENIN BLANC VIOGNIER, Napa Valley	9.8	14.7	37

Chardonnay

	gl	crf	bt
SEAGLASS, Santa Barbara County	7.2	10.6	
J LOHR "RIVERSTONE", Arroyo Seco	8.8	13.3	33
RAEBURN, Russian River	9.1	13.5	35
MICHAEL DAVID, Lodi	9.8	14.4	37
SONOMA CUTRER RR RANCH, Sonoma County	10.9	16.3	42
UNSHACKLED BY PRISONER, Central Coast	11	16.3	42
BLACK STALLION CHARD, Napa Valley	11.6	17.5	45

Invigorating Reds

	gl	crf	bt
ASTICA MALBEC, MENDOZA, Argentina	7.1	10.4	
MASCIARELLI MONTEPULCIANO D'ABRUZZO, Italy	8.5	12.6	32
MICHAEL DAVID PETITE SYRAH, Lodi	8.8	13.0	33
BANFI CHIANTI CLASSICO, TOSCANA, Italy	9.8	14.7	37
EARTHQUAKE ZINFANDEL, Lodi	9.9	14.4	37
CLOS DE LOS SIETE, Argentina	10	14.9	38
PENFOLD'S MAX'S CABERNET SHIRAZ, Southern Australia	11	16.6	42
ORIN SWIFT D66 OTHERS GSM, Maury, France	11.6	17.5	45

Pinot Noir

	gl	crf	bt
CANYON ROAD, California	7.2	10.6	
ELOUAN, Oregon	9.8	14.4	37
MEIOMI, Monterey	10.2	15.4	39
RAEBURN, Russian River Valley	11.3	16.8	43
LA CREMA, Monterey	11.6	17.2	45

Merlot

	gl	crf	bt
WASHINGTON HILLS, Washington	7.2	10.6	
RAYMOND VINEYARDS R COLLECTION, California	8.2	12.4	31
CANOE RIDGE THE EXPEDITION, Horse Haven Hills, Washington	11.2	16.8	43

Cabernet Sauvignon

	gl	crf	bt
AVALON, Lodi	7.2	10.6	
JOSH CRAFTMAN, California	8.3	12.3	31
J LOHR "7 OAKS", Paso Robles	8.5	12.6	32
SUBSTANCE, Columbia Valley, Washington	8.5	12.6	32
BONANZA BY CAYMUS, Central Coast	9.1	13.6	35
SCARLET VINE, Maipo Valley, Chile	9.8	14.5	37
B.R. COHN "SILVER LABEL", Sonoma County	11	16.3	42
OUTERBOUND, Alexander Valley	13.5	20	52
QUILT, Napa Valley	14.8	22.2	57

{ Reserve wine list available upon request }

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