

# SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

## { SHAREABLE PLATES }

### GF Shishito Peppers 9.9

tempura fried, soy ginger dipping sauce  
[ blistered for gluten free ]

### Sacred Meatballs 17.9

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

### Calamari Fritte 14.9

breaded calamari strips lightly fried and  
served with our house-made marinara  
and lemon herb aioli sauces

### Pistachio Crusted Fried Brie 14.9

cranberry chutney, balsamic reduction  
with toasted parmesan crostini

### Baked Lobster Stuffed Shrimp 19.9

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

### Mediterranean Baked Goat Cheese 16.5

oven-baked goat cheese with marinated olives,  
roasted tomatoes, chick peas, topped with fresh  
oregano and paired with flatbread

### Oysters Rockefeller 18.9

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

### Blackened Tenderloin Steak Bites 18.5

crispy polenta, herb horseradish sauce,  
house-made marinara sauce

### Crispy Buffalo Cauliflower 14.5

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

### Crab Cakes 21.9

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

## COLD BAR

GF \*Tuna Tar Tare Tamari 23.5  
avocado, cucumbers, crispy shallots,  
tamari sauce, Okinawa chips

### GF \*Harvest Peak Oysters

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

### GF Maine Lobster Cocktail 26.9

4oz fresh lobster claw and knuckle meat served with  
house-made lemon herb aioli and cocktail sauces

## URBAN PIZZETTES

### Pineapple Barbecue Chicken 15.2

fontina cheese, sweet onions, Applewood bacon

### Cup & Char Pepperoni 16.9

mozzarella cheese, Peppadew sweet peppers,  
fresh basil, hot honey drizzle

## SOUP & SALAD

### Crab & Corn Chowder 9

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

### Artisan Caesar Salad 11

[ with entrée 8.9 ]  
[ add Chicken 13.9 or Grilled Shrimp 13.25 ]  
halved fresh romaine hearts, house-made dressing,  
baked parmesan cheese, topped with crispy capers  
and chickpeas

### GF Sacred Pepper House Salad 7.9

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

### GF Sacred Heart Salad 7.9

[ with entrée 4.9 ]  
romaine, radicchio, tomatoes, cucumbers,  
onions, feta, pepitas, white balsamic dressing

## BOWLS

### GF Tenderloin Steak 21.9

blackened tenderloin bites over rice with chilled  
gorgonzola, carrots, pickled onion, tomatoes,  
lemon vinaigrette dressed arugula, topped with  
balsamic glaze

### GF \*Ahi Tuna 23.5

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

*scratch pasta*

[ Gluten-free pasta available upon request ]

### Sundried Tomato Ravioli 24.9

four-cheese Ravioli sauteed with  
fresh spinach, artichoke, capers,  
tossed in sundried tomato pesto

### Bucatini & Burrata 26.9

bucatini tossed in marinara, fresh  
tomatoes, basil, Burrata cheese  
and topped with toasted gremolata

### Mafaldine Basil Pesto 27.9

[ choice of chicken or shrimp ]  
Mafaldine pasta, tossed with basil  
pesto, smoked Fumella cheese, roasted  
tomatoes, peas, crispy prosciutto

### Spinach Pappardelle & Lobster 32

spinach pappardelle pasta with  
sauteed lobster, fresh tomatoes,  
mushrooms, creamy lobster sauce

## { LAND & SEA }

### GF Seared Chilean Sea Bass 35.9

ginger glaze, vegetable medley,  
warm house-made orzo pasta

### GF Pan Seared Grouper Picatta 29.9

capers, lemon butter, warm house-made  
orzo pasta, grilled asparagus

### GF Oak Grilled Norwegian Salmon 23.9

heirloom tomato salad, white wine  
butter sauce, warm house-made orzo pasta

### Angus Burger 18.5

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

### GF Center Hand Cut Filet Mignon 44.9

[ Add Parmesan Crust 2.5 ]  
7 oz Certified Hereford Beef, Yukon mashed  
potatoes, Cabernet reduction

### GF Prime Ribeye 41.9

[ Add Hawaiian glaze or Parmesan crust 2.5 ]  
12oz, Yukon mashed potatoes, cabernet reduction

### GF Deluxe Mixed Grill 33.9

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

### GF Braised Boneless Beef Short Rib 30.9

braised boneless beef short rib with cabernet  
reduction, cheese grits, vegetable medley

### Veal Milanese 24.5

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

### GF Grilled Pork Chop 24.9

pear chutney, fiocchi pasta with butter sage sauce

### GF Chicken Burrata 24.5

oak-grilled, tomato, basil, capers, white wine  
butter sauce, vegetable medley

### Chicken Parmesan 24.5

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

HOUSE SIDES \$6

### Warm House-Made Orzo Pasta

corn, red and green pepper  
olive blend, oregano

### GF Reggiano Cheese Fries

herb aioli, jalapeño ketchup

### GF Grilled Asparagus

wood fired, beurre blanc

### GF Cheddar Cheese Grits

creamy cheddar cheese, bacon

### GF Vegetable Medley

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

### GF Yukon Mashed Potatoes

fresh Yukon Gold potatoes, steamed,  
mashed with butter cream

SCRATCH PASTA SIDES \$8

### Choice of Pasta:

Bucatini  
Cavatelli  
Gemelli  
Penne

### Choice of Sauce:

Sacred Pepper  
Signature Marinara  
Parmesan Cream  
Pesto Cream

OVEN-BAKED SIDES \$10

### GF Caramelized Brussels Sprouts

Applewood bacon, balsamic glaze

### GF Fresh Tillamook Cheddar Creamed Corn

Applewood bacon, Tillamook cheddar  
cheese, jalapeno, red pepper

### Gruyère & White Cheddar Mac and Cheese

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

A 20% gratuity will be added to parties of 6 or more guests

GF Gluten-free with modifications~please ask your server for details.

\* 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.

## RESERVES BY THE GLASS

FRANK FAMILY, CHARDONNAY, Carneros 14.5  
 BLINDFOLD BY PRISONER, PINOT NOIR BLANC, Sonoma Coast 15  
 LINGUA FRANCA 'AVNI', PINOT NOIR, Willamette Valley 16.5  
 GIRARD, CABERNET SAUVIGNON, Napa Valley 17.5  
 ORIN SWIFT '8 YEARS IN THE DESERT', RED BLEND, Napa Valley 19

[ Reserve wine list available upon request ]

wines  
on tap

**Freakshow**  
**Cabernet Sauvignon**  
Lodi  
gl 10.8 crf 16.1 pint 30.1

**The Pessimist by Daou**  
**Red Blend**  
Paso Robles  
gl 11 crf 16.8 pint 30.8

## { SACRED COCKTAILS }

### Copilot 12.9

*boozy, sweet, botanical*

[ Bombay Original Gin OR Absolut Vodka ]  
Luxardo Maraschino, Crème de Violette, lychee, lemon

### Corpse Flower 13.9

*bright, tart, silky*

Empress 1908 Indigo Gin, Lillet Blanc,  
Limoncello, lemon, aquafaba

### Little Miss Beauregarde 12.6

*botanical, sweet, tart*

E.G. Rosemary Lavender Vodka, Rockeys Botanical Liqueur,  
lemon, blueberry

### Midnight Martini 12.9

*rich, smooth, fragrant*

Stolichnaya, Stolichnaya Vanil, Kahlua, Crème de Cacao,  
fresh brewed espresso

### Sacred Citrus Margarita 12.2

*citrusy, salty sweet, bold*

Corazon Blanco Tequila, house-made Salted Citrus Cordial,  
agave, lime

### Fresh Impression 13.5

*refreshing, light, floral*

Milagro Silver Tequila, St Germain Elderflower,  
lime, honeydew, cucumber, mint

### Smoked Old Fashioned 12.9

*boozy, orange, cherry, smokey*

Redemption Rye Whiskey, Luxardo cherries,  
orange, Angustora Bitters

### Fragola Feels 13.9

*bittersweet, fresh, complex*

Benchmark Bourbon, Aperol, Montenegro Amaro,  
lemon, strawberry, olive oil

### At the Copa 12.9

*tropical, fruity, sweet*

Diplomatico Planas Rum, Bittertruth Golden Falernum,  
passionfruit, pineapple, orgeat, hibiscus

### Morning in Italy 9.9

*light, bubbly, hint of sweetness*

Limoncello, Ruffino Prosecco, lemon, mint

### Spice of Life Sangria 9.9

*fruity, dry, hint of spice*

Michael David Earthquake Zinfandel, Camelot Merlot,  
brandy, orange, lime, blend of spices

## 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

**Coppertail Free Dive** 5.2

**Green Bench 'Bench Life' Lager** 5.2 **Corona Light** 5.2

**Redbridge Lager** Gluten-free 5.2 **Bud Light** 4.2

**Kona Longboard Island Lager** 5.2 **Michelob Ultra** 4.2

**Islamorada Ale** 5.2 **Stella Liberte** Non-Alcoholic 5.2

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

## Sparkling

	gl	crf	bt
BARON D'ARIGNAC BRUT ROSE, Languedoc, France	7.4		
CHARLES DE FERRE BRUT, France	7.9		31
RUFFINO PROSECCO, Veneto, Italy	9.5		35
BANSHEE 'TEN OF CUPS' CHAMPENOISE, California	12.2		47

## Pinot Grigio

	gl	crf	bt
CASA LUNARDI, Veneto, Italy	7.2	10.6	
BANFI LE RIME, Tuscany, Italy	8.5	12.8	32
CHEMISTRY PINOT GRIS, Willamette Valley	9.1	13.6	35
SANTA MARGHERITA, Alto Adige, Italy	13.4	19.9	51

## Sauvignon Blanc

	gl	crf	bt
MAISON NICOLAS, France	7.1	10.5	
HESS 'SHIRTAIL RANCH', North Coast	8.8	13	33
WHITE HAVEN, Marlborough, New Zealand	9.7	14.5	37
KIM CRAWFORD, Marlborough, New Zealand	10.2	15.5	39
HONIG, Napa Valley	11.6	17.2	45

## Intriguing Whites

	gl	crf	bt
BEX RIESLING, Germany	7.1	10.5	
MAISON LES ALEXANDRINS VIOGNIER, Rhone, France	9	13.7	34
RUFFINO MOSCATO D'ASTI, Piedmont, Italy	9.3	14	35
PIEROPAN SOAVE CLASSICO, Veneto, Italy	9.9	14.7	37
PINE RIDGE CHENIN BLANC VIOGNIER, Napa Valley	10.4	15.7	40

## Chardonnay

	gl.	crf.	bt.
TRINITY OAKS, California	7.2	10.6	
STOLLER VINEYARDS, Dundee Hills, Willamette Valley	9.1	13.6	35
SIMI, California	9.6	14.6	37
RAEBURN, Russian River Valley	9.8	14.8	39
KENDALL JACKSON ESTATE, Santa Maria Valley	10.4	15.6	40
SONOMA CUTRER RR RANCH, Sonoma Coast	11.5	17.4	44
CLOS PEGASE, Carneros, Napa Valley	12.8	19	49

## Rosé

	gl	crf	bt
STOLLER VINEYARDS, Willamette Valley	9.8	14.7	37
FLEURS DE PRAIRIE, Languedoc, France	10.4	15.7	40
ORIN SWIFT D66 FRAGILE, Maury, France	11	16.7	42

## Pinot Noir

	gl	crf	bt
CANYON ROAD, California	7.2	10.6	
BOEN, TRI-COUNTY, California	9.8	14.7	37
RAEBURN, Russian River Valley	11.6	17.5	45
CHEHALEM, Willamette Valley	13.5	20	52
BELLE GLOS BALADE, Santa Rita Hills	14	21	54

## Old World Reds

	gl	crf	bt
CASA THAULERO MONTEPULCIANO, Italy	7.1	10.4	
FAMILLE PERRIN COTE DU RHONE RESERVE, Rhone, France	8.8	13.2	33
BANFI CHIANTI CLASSICO, Tuscany, Italy	9.7	14.5	37
CHATEAU LE GRANGE CLINET, Bordeaux, France	11	16.6	42
ORIN SWIFT D66 OTHERS, Maury, France	12	17.8	46
ARGIANO SUPER TUSCAN, Tuscany, Italy	12.2	18.4	47

## New World Reds

	gl	crf	bt
CAMELOT MERLOT, California	7.2	10.6	
CANOE RIDGE MERLOT, Columbia Valley, Washington	8.3	12.5	33
THREADCOUNT RED BLEND BY QUILT, Sonoma County	9.7	14.7	37
CLOS DE LOS SIETE, Mendoza, Argentina	11	16.6	42
EARTHQUAKE ZINFANDEL, Lodi	11.3	16.8	43
SWANSON MERLOT, Napa Valley	13	19.6	50
MICHAEL DAVID INKBLOT PETITE SIRAH, Lodi	13.5	20	52

## Cabernet Sauvignon

	gl	crf	bt
DARK HORSE, California	7.2	10.6	
JOSH CRAFTMAN, California	8.5	12.6	32
J LOHR "7 OAKS", Paso Robles	9.4	14	36
BONANZA BY CAYMUS, Central Coast	10.3	15.3	39
B.R. COHN "SILVER LABEL", Sonoma County	11	16.8	42
DAOU, Paso Robles	12.8	19.2	49
OUTERBOUND, Alexander Valley	13.5	20	52
QUILT, Napa Valley	15	22.5	58