

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,
jasmine rice

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
 THE CALLING, CABERNET SAUVIGNON, Alexander Valley 16.2
 LINGUA FRANCA 'AVNI', PINOT NOIR, Willamette Valley 16.5
 ORIN SWIFT '8 YEARS IN THE DESERT', RED BLEND, Napa Valley 18.5
 AMULET ESTATE, CABERNET SAUVIGNON, Yountville 19.2

[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

Green Bench 'Bench Life' Lager 5.2 **Coppertail Free Dive** 5.2
Redbridge Lager Gluten-free 5.2 **Corona Light** 5.2
Kona Longboard Island Lager 5.2 **Bud Light** 4.2
Islamorada Island Citrus Ale 5.2 **Michelob Ultra** 4.2
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
 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
 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
 MAISON NICOLAS, France 7.1 10.5
 WHITE HAVEN, Marlborough, New Zealand 9.7 14.5 37
 DECOY BY DUCKHORN, California 9.8 14.7 38
 KIM CRAWFORD, Marlborough, New Zealand 10.2 15.5 39
 HONIG, Napa Valley 11.6 17.2 45

Intriguing Whites
 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
 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
 HOGWASH, California 9.1 13.8 35
 FLEURS DE PRAIRIE, Languedoc, France 10.4 15.7 40
 ORIN SWIFT D66 FRAGILE, Maury, France 11 16.7 42

Pinot Noir
 CANYON ROAD, California 7.2 10.6
 BOEN, TRI-COUNTY, California 9.8 14.7 37
 RAEBURN "HIGH FLIER", Russian River Valley 12 18 48
 CHEHALEM, Willamette Valley 13.5 20 52
 BELLE GLOS BALADE, Santa Rita Hills 14 21 54

Old World Reds
 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
 CAMELOT MERLOT, California 7.2 10.6
 CORVIDAE LENORE SYRAH, Columbia Valley 8.3 12.5 34
 NATIVE SON, Kuleto Estate, California 8.8 13.2 34
 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
 DARK HORSE, California 7.2 10.6
 RAVEL & STITCH, Central Coast 8.8 13.2 34
 J LOHR "7 OAKS", Paso Robles 9.4 14 36
 BONANZA BY CAYMUS, Central Coast 10.3 15.3 39
 DAOU, Paso Robles 12.8 19.2 49
 MOLLYDOOKER "THE MAITRE D", South Australia 13 19.5 50
 OUTERBOUND, Alexander Valley 13.5 20 52
 QUILT, Napa Valley 15 22.5 58