

COCKTAILS

SAGA COLADA – 21 ★

Flor de Caña Extra Seco 4YO rum & Malibu, shaken w/ cream,
pineapple juice & house coconut syrup

JEWEL OF MEXICO – 25

Casamigos Reposado tequila & Illegal 'Joven' mezcal, combined w/ agave & Xocolatl Mole bitters

EASTERN SKY; WESTERN SUN – 23

Barsol pisco, Le Gin 1 & 9 gin & elderflower liqueur, shaken w/ basil leaves, lime juice & aquafaba

SHERBET BEACH – 21

Reyka 'Small Batch' vodka & Cointreau, shaken w/ lemon juice & lemon sherbet

GARDEN OF THE GODDESS – 23 ★

Le Gin 1 & 9 gin & elderflower liqueur, shaken w/ muddled cucumber, lemon juice,
aquafaba, sugar syrup & Peychaud's bitters

RATTLESNAKE – 24

Jack Daniel's Tennessee Rye whiskey, shaken w/ lemon juice, aquafaba & fennel-infused honey

THE ISLAND'S GORGEOUS WATERFALL – 21

Laird's Applejack & celery liqueur, shaken w/ lemon juice, ginger syrup & aquafaba,
topped w/ Bilpin's 'Non-Alcoholic' cider

SOUTHERN SEA – 25

Boodles gin & Yellow Chartreuse, shaken w/ pineapple juice, sugar syrup,
lemon juice & Angostura bitters

ISLAND'S MIST – 22

Reyka 'Small Batch' vodka, shaken w/ apple juice, lychee puree, orange/ginger syrup & lemon juice,
served long

THE TWO FACES OF JANUS – 23

Herradura Plata tequila, shaken w/ ginger syrup, honey water & lime juice

PRINCESS DG – 21

Reyka 'Small Batch' vodka, shaken w/ Licor 43 and lime marmalade, spritzed w/ prosecco

Classic Cocktails available on request



BARREL-AGED COCKTAILS

Since cocktails left their disco-era style to the 1990s and grew up into the sophisticated drinks we know and love, there has been a resurgence towards the art of aging cocktails – premixing components, then resting and marrying them for periods of time to add depth, subtlety & complexity to our favourite cocktails before serving them.

The practice of holding spirits, wine and beer in casks has been going on for centuries, and it has evolved from the necessity of storage into practically a science – we have a good understanding of what oak adds to a liquid, what it removes and the process that take place in the cask.

But there is still an element of something magical going on, and a certain amount of faith in this black art is required – it’s not called the “angel’s share” for nothing. What we mean to say is that aging in cask can have results that range from the inexplicably wonderful to the bafflingly substandard. It is this potential for the sublime – or the ridiculous – that is fascinating and is why bartenders enjoy experimenting with barrel-aged drinks.

Barrels come in all sorts of sizes, types and ages. New oak casks will work quicker to impart flavour, whereas casks on their second or third fills will naturally have a decreased effect. You can acquire casks that have previously held other liquids – sherry, wine and bourbon to name a few. You can also choose between differing char and toasting levels. The size of the cask affects the surface area to liquid ratio, with smaller casks working much faster than larger ones. It is important to recognise that all of these factors, as well as time will have distinct consequences on the drink that comes out of the barrel.

We choose to age our cocktails in new American white oak barrels.

NEGRONI – 28

Boodles gin combined w/ Campari & house rosso vermouth blend

BOULEVARDIER – 28

Buffalo Trace bourbon combined w/ Campari & house rosso vermouth blend

VESPER – 28

Boodles gin shaken w/ 666 vodka & Lillet Blanc

SMOKED OLD-FASHIONED – 28

Buffalo Trace bourbon combined w/ Aromatic bitters, Orange bitters & Demerara syrup, served under a smoke cloud



PREMIUM COCKTAILS

BALVENIE 'TRIPLE CASK' OLD FASHIONED – 250

Balvenie 'Triple Cask' 25YO Single Malt Scotch combined w/ Whiskey Barrel-Aged bitters, Orange bitters & sugar syrup.

MICHTER'S MANHATTAN – 80

Michter's 10YO Bourbon combined w/ Antica Formula & Angostura bitters.

JAPANESE OLD FASHIONED – 120

Hibiki 'Japanese Harmony' whisky, combined w/ Old Fashioned bitters, Orange bitters & sugar syrup.

ROSES MINT JULEP – 45

Four Roses 'Single Barrel' Bourbon, combined w/ mint leaves & sugar syrup.

GOLD LINE VODKA MARTINI – 60

Beluga 'Gold Line' Vodka combined w/ Oscars 697 Dry Vermouth, served w/ gold leaf rim & your choice of olives or a lemon twist.

YUZU MARTINI – 70

Kyoya Shuzo 'Yuzu' Gin combined w/ Oscars 697 Dry Vermouth, served w/ your choice of olives or a lemon twist.

THE OAXACA – 45

Casamigos Mezcal combined w/ agave syrup & Xocolatl Mole bitters.

HARVARD – 70

Norman Mercier 'Peraudiere' 25YO Cognac, combined w/ Antica Formula & Angostura bitters.

CENTENARIO OLD FASHIONED – 75

Zacapa Centenario XO Rum, combined w/ Old Fashioned bitters, Orange bitters & sugar syrup.

ULTRA MARGARITA – 60

Herradura 'Ultra' Anejo Tequila & Grand Marnier, shaken w/ lemon juice & lime juice, served w/ a gold leaf infused salt rim.

TRES RARE SIDE CAR – 120

Paul Giraud Tres Rare 40YO Cognac & Cointreau, shaken w/ lemon juice, served w/ a sugar rim.

LOW ABV COCKTAILS

These cocktails have been designed with a lower alcohol percentage in mind for those who want to have a drink without the full alcohol hit.

ORCHARD BY THE HIGHEST FALL - 16

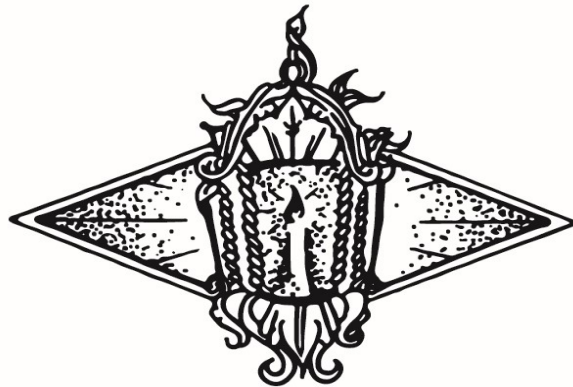
Lillet Blanc & Lyre's Dry London spirit, shaken w/ muddled chilli, muddled sugar snap peas, lemon juice & sugar syrup

NUTS & MALT - 18

Disaronno Amaretto & Lyre's American Malt spirit, shaken w/ lemon juice, aquafaba & Demerara syrup

APPLE OF THE FOURTH MOUNTAIN - 15

Gentleman Jack whiskey, combined with fresh pressed apple juice



NON-ALCOHOLIC COCKTAILS

These drinks are non-alcoholic for the health conscious or the driver.

DRAGON'S BREATH - 14

Pink grapefruit juice, shaken w/ Angostura bitters & sugar syrup, served w/ rosemary smoke

RASPBERRY SANDS - 16

Lyre's Dark Cane spirit & Lyre's Triple Sec, shaken w/ lemon juice & raspberry syrup, served long

SAGA SLOTH - 17

Lyre's American Malt & Lyre's Triple Sec, shaken w/ muddled lemons & Demerara syrup, topped w/ Fever Tree Lemonade

BERRY BOMBORA - 14

Pink grapefruit juice & cloudy apple juice, shaken w/ lime juice, elderflower syrup & blackberry syrup

WINTER WARMERS

EARTH, WIND & FIRE – 25

Gosling's 'Black Seal' rum, Licor 43 & Green Chartreuse, orange zests, star anise & dark chocolate, flamed blazer style

ORANGE & JAVA – 21

Francois Voyer 5YO cognac & Cointreau, combined w/ coffee beans, Angostura Bitters & oranges zests, flamed blazer style



DESSERT COCKTAILS

HAZEL VS ALEXANDER – 22

Francois Voyer 5YO cognac & Frangelico, shaken w/ cream & Angostura bitters

CAFÉ MOSAIC – 24

Avion Espresso tequila, crème de cacao a la vanille & Licor 43, shaken w/ coffee & spiced fig syrup

SAGA'S WHITE CAP – 23

Reyka 'Small Batch' vodka, Frangelico & white chocolate liqueur combined w/ white chocolate, shaken w/ cream

1.5% Surcharge applies on all Credit Card Transactions. 0.8% Surcharge on Debit Transactions
10% Surcharge applies on Sundays & Public Holidays