

THE GOLDEN HOUR

Saga is bringing back the Golden Age of cocktails.

The Golden Age of cocktails refers to the time period between the 1860s and the end of Prohibition (1933). Here at Saga we have extended this to include up to the 1960s, which saw the introduction of Tiki-style drinks.

PAPPADAM MASSALA - \$7

ALL COCKTAILS - \$15

4 - 6pm Wednesday & Thursday
3 - 5pm Friday, Saturday & Sunday

KNICKERBOCKER (circa 1920s)

Flor de Cana 7YO rum & Cointreau, shaken w/ lemon juice & raspberry syrup

BELLINI (circa 1945)

Pizzini prosecco combined w/ peach liqueur & white peach puree

BLUE LAGOON (circa 1960)

Reyka 'Small Batch' vodka & Blue Curacao, pineapple juice & lime juice, built over ice, topped w/ lemonade

EL DIABLO (circa 1940s)

Herradura Plata tequila & crème de cassis, shaken w/ lime juice & ginger syrup topped w/ ginger beer, served long

CAMERON'S KICK (circa 1930s)

Starward 'Two-Fold' whisky & Jamesons Irish whisky, shaken w/ lemon juice & orgeat syrup

COSMOPOLITAN 1934 (circa 1934)

Le Gin 1 & 9 gin & dry curacao shaken w/ lemon juice & raspberry syrup

DELICIOUS SOUR (circa 1892)

Laird's Applejack & peach liqueur, shaken w/ lemon juice, sugar syrup & aquafaba

MILLIONAIRE COCKTAIL (circa 1948)

Goslings 'Black Seal' rum, Brookies Slow gin & apricot brandy, shaken w/ lime juice & pomegranate syrup

SILK STOCKING (circa 1920s)

Herradura Plata tequila & white crème de cacao, shaken w/ cream

GRASSHOPPER (circa 1912)

Green crème de menthe & White crème de cacao shaken w/ cream