featured wine

WEEKLY SELECTIONS

Sago

SPECIAL WINE SELECTIONS

ASK YOUR SERVER FOR DETAILS ON OUR SPECIAL WINE SELECTIONS.

SPARKLING BY THE GLASS

Veuve Devienne, Brut - Loire Valley, France NV. 10
Gambino, Prosecco - Venitto, Italy NV. 10

ROSÉ BY THE GLASS

Chateau D' Esclans "The Beach" - Provence, France. 13
The Pale - Provence, France. 13
H & B Provence - Provence, France. 13

CHARDONNAY BY THE GLASS

Chalk Hill - 2023 Sonoma County, California. 12
Ferrari-Carano - 2023 Napa Valley, California. 14
Louis Latour Grande Aldeche - 2022 Aldeche, France. 13
Mer Soleil Silver - 2022 Monterrey County, California. 10
Sean Minor - California Series - 2023 Sonoma, California. 11
Old Soul - Lodi, California 2022. 10

PINOT GRIGIO BY THE GLASS

Four Graces - 2022 Williamette Valley, Oregon. 11
Santi Sortesele Pino Grigio Valdadige DOC, 2023 Veneto, Italy. 10

SAUVIGNON BLANC BY THE GLASS

Dashwood - 2022 Marlborough, New Zealand. 10
Justin-2023 Central Coast, California. 12
Comtesse de Malet - 2021 Bordeaux, France. 10
Dom Bousquet - 2022 Mendoza, Argentina. 10

MOSCATO BY THE GLASS

Luccio - Asti Italy. 11

RIESLING BY THE GLASS

Fess Parker - 2023 Santa Barbara County, California. 12
Nik Weis - 2023 Mosel, Germany. 12

CABERNET SAUVIGNON BY THE GLASS

Opolo Summit Creek - 2022 Paso Robles, California. 12
Roth - 2023 Alexander Valley, California. 16
Alexander Valley Vineyards - 2023 Alexander Valley, California. 14

PINOT NOIR BY THE GLASS

Banshee - 2022 Sonoma County, California. 10
Decoy - 2022 Sonoma Coast, California. 14
Sean Minor - 2023 Sonoma Coast, California. 16
Benton Lane - Williamette Valley, Oregon. 16

MERLOT-CHIANTI-RED BLEND-BORDEAUX-MALBEC BY THE GLASS

Leviathan Red Blend - 2022 Sonoma, California. 19
Periano Estate, "Six Clones" - 2020 Acapmo, California. 10
Banfi Chianti Classico - 2022 Tuscany, Italy. 20
Kunde - 2023 Sonoma Valley, 2023 California. 15
Decoy Merlot - 2023 Sonoma Coast, California. 11
Comtesse de Malet Roquefort Rouge - 2021 Bordeaux, France. 11
Cantena Malbec - 2021 Mendoza, Argentina. 10

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. We use all-natural meats & poultry, wild-caught seafood, and organic vegetables whenever possible. Our fry oil is free of trans-fats. Please inform your server of any allergies prior to ordering. 20% Gratuity added to parties of 6 or more.

bar menu

Sago

HAPPY HOUR • DAILY 3 PM - 6 PM

Draft Beer	**$1 Off**
Domestic Beer	**4**
House Wine	**7**
Well Liquor	**8**

BREWS

ON DRAFT

Sea Palms Lager - Light Pilsner 7
Tropicalia IPA - Creature Comforts 8
Scofflaw Basement - India Pale Ale 8
Silver Bluff - Mexican Lager 8
Blue Moon - Belgian Wheat Ale 8
Rotating Tap - Current Featured on Tap
Ask your server for our featured tap selections.

IN BOTTLES

Bud Light 5
Budweiser 5
Miller Lite 5
Michelob Ultra 6
Coors Light 5
Blue Moon 6
Corona N/A 6
Stella Artois 7
Sweetwater 420 8
Guinness 8
Yuengling 5
Corona 6
Corona Light 6

HARD SELTZERS

High Noon Tequila / Vodka Flavor 7
Long Drink Flavors 8

SIGNATURE SPIRITS

Golden Isle Breeze - Myer's Rum, Fresh Ginger, Pineapple Juice, Simple Syrup, Bitters, Lime Wheel. 14
Sago Paloma - Pantalones Blanco Tequila, Grapefruit Juice, Lime Juice, Simple Syrup, Salt Rim. 15
Spicy Jalapeño Margarita - Tanteo Jalapeño Tequila, Cucumber, Lime, Agave. 12
Grilled Pineapple Mule - Pineapple Vodka, Ginger Beer, Lime Juice, Fresh Grilled Pineapple. 12
Sea Palms Transfusion - Tito's Vodka, Grape Juice, Fresh Lime, Ginger Ale, Grapes, Lime Wedge. 12
Blackberry Lime Mule - Deep Eddy Lime Vodka, Blackberry Syrup, Ginger Beer. 8
Bourbon Citrus Peach Sour - Bourbon, Citrus-Peach Juice, House-made Sour, Black Cherry. 15
Espresso Martini - Vanilla Vodka, Tito's Vodka, Kahlua, Amaretto. 12
French 75 - Gin, Lemon Juice, Simple Syrup, Veuve Devienne Brut. 12
Old Fashion - Bourbon Whiskey, Sugar, Bitters, Orange, Amarena Toschi Black Cherry. 12
Moscow Mule - Vodka, Ginger Beer, Lime Juice. 12
Negroni - Gin, Campari, Sweet Vermouth, Orange Twist. 12
Dirty Martini - Gin or Vodka, Dry Vermouth, Olives. 12
Whiskey Sour - Whiskey, Lemon Juice, Simple Syrup, Orange, Cherry. 12
Mimosa - Veuve Devienne Brut, Orange Juice, Orange Slice. 12
Mojito - White Rum, Lime Juice, Fresh Mint, Soda Water. 12

EXPLORE OUR SIGNATURE SMOKED COCKTAILS

Ignite your senses with our innovative Cocktail Smoking Box. Try one of our smoked signatures or you can ask to enhance any drink on our menu with a smoky twist.

SMOKED SAGO PALOMA
Pantalones Blanco Tequila with a smoked salt rim, bright grapefruit juice, lime, and a hint of simple syrup.

SMOKED SPICY JALAPEÑO MARGARITA
Tanteo Jalapeño Tequila infused with smoked cucumber, lime, and agave for a fiery, smoky kick.

SMOKED BOURBON CITRUS PEACH SOUR
Bourbon and citrus-peach juice with our house-made sour, with a smoky essence and a black cherry.

Curious about adding a smoky flavor to other drinks?
Ask your bartender or server for details and make any cocktail uniquely yours.

FROZEN FAVORITES

Island Vice - Rum Daiquiri with a Blend of Strawberry and Coconut Colada. 15
The Palms Colada - A Refreshing Frozen Blend of Rum and Sweet Coconut Colada. 14
Sago Sangria - Made From Scratch, Mixed Berry. 12
Georgia Peach Lemonade - Peach Vodka, Peach Purée, Lemon Juice. 14
Sunset Daiquiri - A Refreshing Frozen Treat with your choice of Liquor. 12
FLAVORS: *Coconut Colada, Strawberry, Guava, Peach, or Lime*
Frosé - Vodka, Rosé, and Strawberry Purée. 14

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