

# Bar Menu

## Sago Happy Hour SPECIALS

DAILY 4-6 P.M.

ALL HOUSE WINES \$7

ALL DOMESTIC BEERS \$4

ALL WELL LIQUORS \$8

ALL DRAFT BEERS \$1 OFF

## Ice Cold BREWS

### DRAFT BEERS

#### SEA PALMS LAGER

Light Pilsner

#### TROPICÁLIA IPA

Creature Comforts

#### SCOFFLAW BASEMENT

India Pale Ale

#### SILVER BLUFF

Rotating Tap

#### PRETORIA FIELDS

Southern Harvest

#### ROTATING TAP

Ask your server about our current featured tap.

### BOTTLES

#### BUD LIGHT

#### BUDWEISER

#### MILLER LITE

#### MICHELOB ULTRA

#### COORS LIGHT

#### YUENGLING

#### CORONA

#### CORONA LIGHT

#### BLUE MOON

#### HEINEKEN

#### SWEETWATER 420

### SELTZERS

#### LIME WHITE CLAW

#### RASPBERRY WHITE CLAW

#### TRADITIONAL LONG DRINK

#### ZERO LONG DRINK

## SAGO SIGNATURES

#### FLIRTINI

Tito's Vodka, pineapple juice, prosecco, cherries. 15

#### GEORGIA DOG

Southern Comfort, amaretto, cranberry juice, cherries. 15

#### EAST BEACH

Bacardi Limón, peach schnapps, pineapple & orange juices, cranberry juice splash. 15

#### REDEMPTION OLD FASHIONED

Redemption Rye whiskey, Foro Amaro Liqueur. 15

#### SIDECAR

Brandy, orange liqueur, lemon juice, orange twist, sugar rim. 15

#### GEORGIA PEACH OLD FASHIONED

Buffalo Trace Bourbon, peach schnapps, dash of bitters, bourbon peaches. 15

#### VANILLA RUM FLOATER

Blue Chair Bay vanilla rum, Coca-Cola, vanilla ice cream. 15

#### SPICY JALAPEÑO MARGARITA

Jalapeno Tequila, cucumber, lime, agave. 15

#### WATERMELON SUNSET

Altos Silver Tequila, Grand Chevalier, sweet watermelon juice. 15

#### LAST WORD

Casamigos Mezcal, Luxardo Maraschino liqueur, green chartreuse, lime juice, dehydrated lime wheel, black pepper rim. 15



Sago

### BAR HOURS

SUNDAY-THURSDAY 11 AM-9 PM  
FRIDAY 11 AM-10 PM · SATURDAY 8 AM-10 PM

# Wine Menu

## CHARDONNAY

LINE 39 <i>California</i>			9	
HARKEN <i>California</i>			12	46
TWENTY ACRES <i>Northern California</i>			14	54
FRANCISCAN ESTATE <i>California</i>				56

## SAUVIGNON BLANC

WITHER HILLS <i>New Zealand</i>			10	
FERRARI-CARANO FUMÉ BLANC <i>California</i>			12	46
KIM CRAWFORD <i>New Zealand</i>				48

## PINOT GRIGIO

LINE 39 <i>California</i>			9	
LUNA DI LUNA <i>Italy</i>			12	46
SANTA MARGHERITA <i>Italy</i>			16	62
KING ESTATE <i>Oregon</i>				64

## OTHER WHITES

MASCHIO PROSECCO <i>Italy</i>			10	38
LUCCIO MOSCATO D'ASTI <i>Italy</i>			11	42
NIK WEIS RIESLING <i>Germany</i>			11	42
MIRAVAL ROSÉ <i>France</i>			12	46
PRINCE DE RICHMONT BRUT <i>France</i>				35
GISELE DEVAVRY BRUT <i>France</i>				105

## CABERNET

LINE 39 <i>California</i>			9	
KENWOOD ESTATE <i>California</i>			12	46
OPOLO <i>California</i>			15	58
MOUNT VEEDER <i>California</i>				100
FAUST <i>California</i>				115

## PINOT NOIR

LINE 39 <i>California</i>			9	
CHEMISTRY <i>Oregon</i>			13	50
MEIOMI <i>California</i>			15	58
BÖEN <i>California</i>				60

## OTHER REDS

14 HANDS MERLOT <i>Washington</i>			12	46
ANTIGAL UNO MALBEC <i>Argentina</i>			13	50
BANFI CHIANTI CLASSICO <i>Italy</i>				55

Women + Wine

EVERY 2ND & 4TH THURSDAY • 4-7 P.M.

\$5 WINES • \$6 SPECIALTY COCKTAIL  
\$10 APPETIZER SPECIAL