

# CONTENTS

<b><u>APERITIFS</u></b>	<b>2</b>
Concoctions designed to open up your appetite and prepare you for your meal ahead	
<b><u>PAIRED WITH...</u></b>	<b>3</b>
Cocktails created specifically to be paired with our Saba dishes the perfect combo between the kitchen and bar	
<b><u>FRESH AND FUN!</u></b>	<b>3</b>
Some originals, some borrowed, all delicious cocktails to be enjoyed anytime during your Saba experience	
<b><u>BEERS</u></b>	<b>4</b>
Some of the best Asian and Irish beers that work with our food	
<b><u>MOCKTAILS AND MINERALS</u></b>	<b>5</b>
Mocktails prepared with the freshest fruits packed with all that goodness	
<b><u>PROSECCO, CHAMPAGNES, WHITE WINES</u></b>	<b>6</b>
Bubbly, aromatic, dry or fruity carefully selected white wines to work in harmony with our dishes	
<b><u>ROSÉ AND RED WINES</u></b>	<b>7</b>
New world, old world , light or full bodied our red wines were chosen to enhance your dining experience	
<b><u>DESSERTS AND DESSERT COCKTAILS</u></b>	<b>8</b>
Indulge your sweet tooth with our homemade dessert and delicious dessert cocktails	
<b><u>DIGESTIVES AND NIGHTCAPS</u></b>	<b>9</b>
Brandies, liqueurs, ports and cocktails selected to aid your digestion after your scrumptious meal	
<b><u>TEA, COFFEES AND HOT DRINKS</u></b>	<b>10</b>
Freshly brewed coffees and teas as well as some of the best liqueurs coffees and hot toddies	
<b><u>SPIRIT LIST</u></b>	<b>11/12</b>
Selection of some of the best spirits Ireland and the world has to offer	

## APERITIFS

### Aromatics

<b>Manhattan</b>	€10.95
Bulleit Rye stirred with sweet vermouth and bitters	
<b>Eastern Negroni</b>	€10.95
Bombay East, Campari and Sweet Vermouth	
<b>Campinia cubana</b>	€10.95
Havana Club 7 years old Pedro Ximenez infused with cigar, vanilla liqueur and bitters	
<b>Spirit of Dublin</b>	€11.50
Teeling Small Batch, Madeira wine, Cynar and Angostura bitters	

### Sours

<b>Daiquiri</b>	€10.50
Bacardi Carta Blanca, lime juice and fine sugar	
<b>Saba Gimlet</b>	€10.95
Bombay Sapphire, homemade lime and honey cordial with a splash of soda water	
<b>Margarita</b>	€10.95
El Jimador tequila, lime juice, Cointreau and agave nectar	
<b>Ha Long Bay</b>	€10.50
Fuba cachaca, lime juice, Velvet Falernum, Fernet Branca fresh pineapples and agave nectar	

### Perfect serves

<b>Saba G&amp;T</b>	€8.95
Featuring a new gin every month this is our interpretation on the perfect Gin and Tonic	
<b>Pernod and Water</b>	€6.50
<b>White Port and Tonic</b>	€6.95
<b>Hennessy &amp; Ginger Ale</b>	€7.95
<b>Tito's Mule</b>	€8.95
Tito's vodka, ginger beer and fresh lime	

### Vins Aperitifs and Fortified Wines

<b>Lillet Rouge</b>	€6.50
<b>Lillet Blanc</b>	€6.50
<b>Fino Sherry</b>	€6.50
<b>Oloroso Sherry</b>	€6.50
<b>Amontillado Sherry</b>	€6.50
<b>Noilly Prat</b>	€6.95
<b>Martini</b>	
[Rosso, Bianco, Rosato] €6.50	



---

## PAIRED WITH...

---

### Kentucky Sour €10.95

Woodford Reserve, lemon juice, Amontillado Sherry, honey and lemongrass syrup, bitters and a splash of soda water

**Paired with:**

***Grilled Lemongrass Rib-eye Steak***

### Long Do €10.95

Bacardi Carta Oro, coconut puree, lime juice, sugar and Thai basil, topped up with ginger beer

**Paired with:**

***Phad Kraprow Gai***

### Gin & Juice €10.95

Tanqueray gin, Fino sherry, grapefruit and lemon juice, cashew & ginger syrup

**Paired with:**

***Pan fried John Dory with Thai herbs***

---

## FRESH AND FUN!

---

### UP

### Garrigue €10.50

Bacardi Carta Blanca, lemon juice, Yellow Chartreuse, orgeat syrup and a pinch of sea salt served up with lemon and lavender

### Pornstar €10.50

Finlandia vodka, passion fruit puree and vanilla syrup. Served up with passion fruit wheel

### LENGTHENED

### Cucumber and Elderflower Collins €10.95

Hendricks gin, elderflower liqueur, lemon juice lengthened with soda water

### Arisaka 99 €12.50

Bombay sapphire, yuzu puree and matcha syrup lengthened with champagne

### Life's a Beach €10.95

Finlandia vodka, fresh fruits, ginger liqueur, lime juice, guava syrup lengthened with aloe vera juice

### OVER CRUSHED ICE

### Cherry on Top €10.95

Cherry infused Gosling's Black Seal, Luxardo Maraschino, brown sugar and Old Fashioned bitters swizzled over crushed ice

### Phu Quoc €10.95

Plantation Dark, fresh galangal and kaffir lime leaves, Orange Curacao, lime juice and orgeat syrup shaken and served over crushed ice

### The Forager €10.95

Bombay Sapphire shaken with lemongrass, mint, chamomile infused raw honey, bitters served with chamomile buds over crushed ice

---

## BEERS

---

### **Tiger** €5.50

330ml, Singapore, ABV 4.8%

Golden color, light bodied lager with the aroma of corn and spice hints. Creamy taste with slight hoppiness and some fruits. Well balanced finish.

### **Singha** €5.50

330ml, Thailand, ABV 5.0%

Light bodied lager brewed from the finest ingredients, Singha is 100% barley malt beer that is distinctively rich in taste with strong hops character.

### **Orpen's Cider** €5.70

330ml, Ireland, ABV 5.3%

Crafted in Ireland using fresh apple juice, pressed only at harvest time, from 100% Irish apples. Orpens is a smooth, layered cider with an extra clean, crisp apple character and a fresh citrusy finish.

### **Mongozo Pilsner (Gluten free)** €6.25

330ml, Belgium, ABV 5.0%

Voted 'World's Best Gluten Free Speciality Beer' 2 years in a row at the World Beer Awards. This light bodied pilsner lager has a wonderful floral hop aroma and a clean delicate finish.

### **Maisels Weiss Alcohol Free** €4.95

500ml, Germany, ABV N/A

A refreshing non-alcoholic Bavarian Weiss beer bursting with rich fruity, banana and bubblegum flavours and a light citrus finish.



---

## MOCKTAILS

---

<b>Saba Lemonade</b>	€4.95
Lemongrass, ginger, lemon juice, syrup topped up soda water	
<b>Baggot Iced Teas</b>	€4.95
Choose your favourite tea flavour and we'll turn it into a deliciously refreshing iced tea	
<b>Saigon Honey</b>	€4.95
Fresh berries shaken with pineapple juice and honey	
<b>Café Sua Da</b>	€4.95
Freshly brewed Vietnamese coffee served with condensed milk and ice	

---

## MINERALS

---

<b>Coke</b>	€2.95
<b>Diet Coke</b>	€2.95
<b>Sprite</b>	€2.95
<b>Sprite Zero</b>	€2.95
<b>Fanta Orange</b>	€2.95
<b>Fever Tree Tonic</b>	€2.95
<b>Fever Tree Light Tonic</b>	€2.95
<b>Fever Tree Ginger Ale</b>	€2.95
<b>Fever Tree Ginger Beer</b>	€2.95

---

## WATER

---

### San Pellegrino Mineral Sparkling Water

<b>Large</b> 750ml	€4.95
<b>Small</b> 250ml	€2.95

### Acqua Panna Mineral Still Water

<b>Large</b> 750ml	€4.95
<b>Small</b> 250ml	€2.95

## CHAMPAGNE/SPARKLING

	Glass (175ml) €	Bottle (750ml) €
<b>Cantine Soligo Prosecco Frizzante</b>	8.75	33.50
<b>Veuve Clicquot N/V</b>	15.00	85.00
<b>Veuve Clicquot Demi-Sec</b>		100.00

## WHITE WINES

	Glass (175ml) €	Carafe (500ml) €	Bottle (750ml) €
<b>LIGHT AND CRISP</b>			
<b>Cantine Soligo: Pinot Grigio</b> Veneto, Italy 2015	7.65	20.50	28.95
<b>Marcel Martin: Sauvignon Blanc</b> Languedoc France 2014	7.45	19.95	29.95
<b>Misty Cove: Sauvignon Blanc</b> Marlborough, New Zealand 2015	9.50	26.50	36.50
<b>LIVELY AND AROMATIC</b>			
<b>'Allo' Soalheiro Alvarinho</b> Melgaco, Portugal, 2015	9.15	25.50	35.00
<b>Hopler: Gruner Veltliner</b> Burgenland, Austria, 2015	9.15	25.50	35.00
<b>Pierre et Papa VdP: Colombard &amp; Ugni Blanc</b> Languedoc, France 2014	6.85	17.85	26.95
<b>Villa Wolf Gewurtraminer</b> Palz, Germany 2015	9.50	26.50	36.50
<b>MEDIUM TO FULLER FLAVOUR</b>			
<b>Cros-Pujol: Chardonnay (Oak Free)</b> Languedoc France 2014	8.95	23.95	34.00
<b>Dezat Sancerre: Sauvignon Blanc</b> Loire Valley, France 2014	14.00		48.00



## ROSE WINES

	Glass (175ml) €	Carafe (500ml) €	Bottle (750ml) €
<b>Domaine De Bordes Rose Cabernet Sauvignon:</b> Gascony, France	7.65	20.50	33.50

## RED WINES

	Glass (175ml) €	Carafe (500ml) €	Bottle (750ml) €
<b>LIGHT AND EASY</b>			
<b>Malacapa Rioja: Tempranillo &amp; Mazuelo</b> Rioja, Spain, 2014	8.50	22.65	33.00
<b>Pierre et Papa VdP: Grenache &amp; Carignan</b> Languedoc, France 2014	6.85	17.85	26.95
<b>Zorzal, Garnacha</b> Navarra, Spain 2014	7.65	20.50	28.95
<b>MEDIUM BODIED AND SUBTLE</b>			
<b>Cartlidge and Browne: Pinot Noir</b> Napa Valley, USA 2012	10.65		47.00
<b>El Bar Malbec</b> Mendoza, Argentina 2014	8.85	23.95	33.50
<b>T'Air D'Oc Syrah</b> Languedoc, France 2014	8.85	23.95	33.50
<b>FULL BODIED AND ROBUST</b>			
<b>Vinha Do Mouro: Trincadeira, Aragonez, Alicante Bouschet, Cabernet Sauvignon</b> Alentejo, Portugal, 2015	9.15	24.50	35.00
<b>Le Page de Vignelaure: Cabernet Sauvignon</b> Provence, France 2009	9.95	26.50	36.50
<b>Latium Morini, Valpolicella Ripasso: Corvina, Molinara, Rondinella</b> Veneto, Italy 2014	14.00		49.00
<b>Chateau Peyroutas, St Emillion: Merlot</b> Bordeaux, France 2007	16.50		65.00

## DESSERT

### Vietnamese Ice Cream Sandwich €6.95

Pistachio and vanilla ice cream in brioche with crushed cashew nuts, condensed milk with fresh strawberries and mint in Grand Marnier.

### Caramelised Pineapple Compote €6.95

Served with coconut ice cream.

### Mango and Passionfruit Parfait €6.95

With fresh mango, passionfruit and mint.

### Ginger, Orange and Dark Chocolate Mousse €6.95

With a mixed berry compote.

### Fresh passionfruit with Blood Orange Sorbet €6.95

### Selection of Ice Cream/ Sorbets €6.95

Delicious Golden Hill ice cream from Co. Wicklow served with a fruit coulis. Choose from; Vanilla, Pistachio, Chocolate Blood Orange Sorbet and Mango Sorbet

**[GF]** *Gluten Free*

## DESSERT COCKTAILS

### Peche Melba €10.50

Sailor Jerry's spiced rum, peach puree, lemon juice, roasted almond, honey syrup and cream served with raspberry coulis and fresh raspberries

### Papa Sundaee €10.50

Salted caramel liqueur, almond milk, brown sugar and vanilla syrup, chocolate mousse

### Espresso Martini €10.50

Stoli Vanilla Vodka, Kalhua, brown sugar and freshly brewed espresso





## NIGHT CAPS

<b>Old Fashioned</b>	€11.50	<b>Saba Alexander</b>	€10.95
Woodford Reserve stirred with Angostura bitters and brown sugar		Hennessy V/S infused with Vietnamese coffee shaken with Cacao liqueur and coconut cream served up	
<b>Sazerac</b>	€11.50	<b>Knight Cup</b>	€10.95
Bulleit Rye stirred with Peychaud's bitters and sugar served in Absinthe coated glass		Bacardi Carta Oro, pomegranate liqueur, Cynar and sugar syrup	

## DIGESTIVES

Liqueurs		Port and Eau de Vies	
<b>Green Chartreuse</b>	€8.70	<b>Pedro Ximenez</b>	€6.50
<b>Yellow Chartreuse</b>	€7.50	<b>Quinta De La Rosa LBV</b>	€8.90
<b>Baileys</b>	€5.95	<b>Hennessy V/S</b>	€6.95
<b>Irish Mist</b>	€5.95	<b>Hennessy X/O</b>	€19.50
<b>Tia Maria</b>	€5.95	<b>Grappa</b>	€6.50
<b>Crème de Menthe</b>	€5.95	<b>Armagnac</b>	€8.50
<b>Disaronno Amaretto</b>	€5.95	<b>Calvados</b>	€8.00
<b>Limoncello</b>	€5.95	<b>Fernet Branca</b>	€6.50
<b>Sambuca</b>	€5.95	<b>Chateau Montifaud V/S</b>	€6.95
<b>Frangelico</b>	€5.95		

## HOT COCKTAILS

<b>Celtic Warrior</b>	€8.95	<b>Naughty Hot Cacao</b>	€7.95
Teeling Small Batch, freshly brewed coffee, condensed milk and spices layered with coconut cream		Spiced rum, Frangelico, chocolate and hot milk	
<b>Liqueurs Coffees</b>	€7.95	<b>Saba Hot Whiskey</b>	€7.95
Choose your liqueur we'll add freshly brewed coffee, sugar and cream		Teeling Small Batch infused with ginger and lemon peel, lemon juice, honey and hot water	

## COFFEES & TEAS

Coffees		Teas	
<b>Espresso</b>	€3.25	<b>Black Tea</b>	€2.95
<b>Machiato</b>	€3.25	<b>Green Tea</b>	€2.95
<b>Double espresso</b>	€3.25	<b>Mint Tea</b>	€2.95
<b>Americano</b>	€3.25	<b>Chamomile Tea</b>	€2.95
<b>Latte</b>	€3.25	<b>Jasmine Tea</b>	€2.95
<b>Cappuccino</b>	€3.25	<b>Roobios Tea</b>	€2.95
<b>Mocha</b>	€3.25		
<b>Hot chocolate</b>	€3.25		



---

## VODKA

---

<b>Finlandia</b> , Finland	€5.85
<b>Ketel One</b> , Holland	€6.65
<b>Stolichnaya</b> , Russia	€6.00
<b>Grey Goose</b> , France	€9.50
<b>Belvedere</b> , Poland	€8.50
<b>Absolut Elyx</b> , Sweden	€9.00
<b>Stoli Elit</b> , Russia	€11.90
<b>Tito's</b> , USA	€6.55

---

## TEQUILA

---

<b>Don Julio Blanco</b> , Mexico	€9.50
<b>El Jimador Reposado</b> , Mexico	€5.95
<b>Herradura Anejo</b> , Mexico	€9.25
<b>La Penca Mezcal</b> , Mexico	€8.50
<b>Don Julio Anejo</b> , Mexico	€9.50

---

## GIN

---

<b>Bombay Sapphire</b> , England	€5.75
<b>Tanqueray</b> , England	€6.50
<b>Hendricks</b> , Scotland	€6.95
<b>Tanqueray 10</b> , England	€10.95
<b>Star of Bombay</b> , England	€9.50
<b>Dingle</b> , Ireland	€8.80
<b>Opihr</b> , England	€6.75
<b>Beefeater</b> , England	€5.75

---

## RUM

---

<b>Bacardi Carta Blanca</b> , Puerto Rico	€5.75
<b>Havana Club 3yr</b> , Cuba	€5.75
<b>Plantation Dark</b> , Barbados	€5.95
<b>Bacardi Carta Oro</b> , Puerto Rico	€5.95
<b>Fair 5yr</b> , Belize	€9.25
<b>Mekhong</b> , Thailand	€5.75
<b>Bacardi Carta Fuego</b> , Puerto Rico	€5.95
<b>Bacardi Carta Negra</b> , Puerto Rico	€5.95
<b>Gosling Dark Black Seal</b> , Bermuda	€5.75
<b>Wray &amp; Nephew</b> (63% vol), Jamaica	€9.50
<b>Zacapa Solera 23yr</b> , Guatemala	€9.85
<b>Fuba</b> , Brazil	€6.95
<b>Sailor Jerry's</b> , Caribbean	€5.95
<b>Kraken</b> , Caribbean	€5.95
<b>Bacardi Ocho</b> , Puerto Rico	€7.95
<b>Havana Club 7yr</b> , Cuba	€7.95
<b>Diplomatico Reserva</b> , Venezuela	€6.95

---

## WHISKEY

---

### IRISH WHISKEY

Jameson Select Black Barrel	€7.20
Teeling Small Batch	€5.95
Greenspot	€8.40
Teeling Single Malt	€6.50
Tullamore Dew	€5.75
Writer's Tears	€7.50
The Irishman Founders Reserve	€6.50

### SCOTCH WHISKY

Johnnie Walker Black	€6.50
Glenmorangie 10yr	€6.95
Johnnie Walker Gold Reserve	€12.50
Monkey Shoulder	€8.95
Ardbeg 10yr	€7.95
Glenfiddich 12yr	€7.50
William Lawson's	€5.75

### JAPANESE WHISKY

Nikka from the barrel	€11.20
Yamazaki 12yr	€13.50

### AMERICAN WHISKEY

Woodford Reserve	€7.95
Bulleit	€6.95
Bulleit Rye	€8.50
Jack Daniels	€5.75
Gentleman Jack	€10.50
Jack Daniel's Single Barrel	€10.50
Wild Turkey 81	€5.50

