

Libagione

At Sagra we take our cocktails very, very seriously. Our expert bartenders use only the finest ingredients, sourced locally and from the most reputable international sources. We grow our own herbs and all specialty cocktails are made with only the finest local and Italian Spirits. Don't see your favorite? Along with all our specialty cocktails our experts can make any classic cocktails.

Cocktails Classico

RAVIVIVARE DUE \$12

Roxor Gin, Cocchi Americano, Solerno Blood Orange Liqueur, lime, Dimmi rinse

SAGRA SPRITZ \$9

Aperol Aperitivo, Cinzano Prosecco, lemon peel, soda water

TARTUFO Y LEGNAME \$11

Roxor Gin, lemon, rosemary and black truffle infused local honey

ARANCIA ROSA COSMO \$9

Dripping Springs Vodka, blood orange, lime, cranberry

MANHATTAN, TX \$12

Balcones Blue Corn Whisky, Amaro Averna, black cherry syrup, Xocolatl mole bitters

AUTUMN SANGRIA \$8

House spiced brandy, muddled apple, dried cherry, rosemary syrup, chianti

BARREL AGED NEGRONI \$13

Limited quantity, aged 2 months in Oak Roxor Gin, Perucchi Vermouth Rosso, Campari

Cocktails Sagra

SAGE PALOMA \$8

Espolon Tequila Reposado, Luxardo Triplum, grapefruit, lime, sage, agave syrup

BASILICO \$9

Tito's Handmade Vodka, Domaine de Canton, lemongello, basil

BALCONES PROSECCO \$12

COCKTAIL

Balcones Rumble, fig and brown sugar reduction, orange bitters, prosecco, orange peel

MAIS BLU \$12

Balcones Blue Corn Whisky, Cardamaro, cranberry, baked apple bitters, thyme

STRADIVARI \$8

Nocello Walnut Liqueur, Baked Apple Bitters, Cinzano Prosecco

DIGESTIVO SAGRA \$8

Orange Sherry, Perucchi Vermouth Blanc, Rhubarb Bitters, Peychaud's Bitters

SAN LEON SMASH \$9

Railean Rum Reserve XO, Amaro Averna, muddled mint, orange bitters, clove, burnt orange

Apertivo

said to stimulate your appetite perfect before your meal

Aperol \$5

Bitter orange, gentian, rhubarb

Campari \$6

classic Italian bitters great w/soda

Cocchi Americano \$7

Moscato D'Asti, cinchona bark, citrus, and spices

Luxardo Bitters \$5

Bitter orange, bitter cherry, quinoa

Perucchi Vermouth Blanc \$5

chamomile, ginger, lemon, cinnamon, orange blossom

Bicicleta

Sage and Grapefruit \$6

Peroni Lager, homemade sage infused grapefruit soda

Seasonal "Bici" \$6

Seasonal Beer, house herb infused soda

Birra Draught

Peroni Lager \$6

Live Oak Amber \$6

Birra Bottle

Menabrea Lager (Italy) \$6

Morretti Lager (Italy) \$5

Lonestar Light (TX) \$3

Real Ale Full Moon Pale

Rye Ale (Blanco, TX) \$6

Real Ale Fireman's 4

(Blanco, TX) \$5

Independence Brewing

Freestyle Wheat (ATX) \$6

Digestivo/Amari

said to aid in digestion perfect after your meal

Averna Siciliano \$5

vanilla, sugar, liquorice, cinnamon, and cola

Cynar Liqueur \$6

Artichoke, herbs

Cardamaro \$6

Cardoon, blessed thistle

Fernet Branca \$5

myrrh, rhubarb, chamomile, cardamom, saffron, aloe

Luxardo Amaro Abano \$5

cardamom, cinnamon and bitter orange peel

S. Maria al Monte \$5

rhubarb, orange, jasmine, cola, ginseng

Perucchi Gran Reserva \$7

Christmas spice, bitter lemon, cola, clove

Bibite

Rosmarino \$4

Rosemary lemonade and sparkling water

Baby Bellini \$4

Sparkling water, peach

Orzata Spritz \$4

Almond, lemon, soda

Pompelmo \$4

Fresh squeezed sage infused grapefruit, soda

Arancia Rosa \$4

Blood Orange soda

Pellegrino Chinnato \$3

Italian Bitter orange soda

Mineral Water \$3/L \$5

Panna (flat), Pellegrino (sparkling)



Please drink, Don't drive.



GO TEXAN.

AROMATIZED/ FORTIFIED WINE

- Cocchi Americano** \$7
Moscato D'Asti, cinchona bark, citrus, and spices
- Dos Santos Tawny Port**
chocolate, fig syrup, plum
- Duque Carmon Orange Sherry** \$5
orange, honey, vanilla
- Perucchi Vermouth Blanc** \$5
chamomile, ginger, lemon,
- Perucchi Vermouth Gran Reserva** \$5
baking spice, bitter lemon, cola, clove

RUM

- Balcones Rumble (Waco, TX)** \$12
- Bacardi Silver (Puerto Rico)** \$5
- Captain Morgan Spiced Rum** \$7
- Treaty Oak (Austin, TX)** \$8
- Railean Reserve XO (San Leon, TX)** \$8

VODKA

- Dripping Springs (Dripping Springs, TX)** \$7
- Belvedere (Poland)** \$11
- Grey Goose (France)** \$11
- Tito's (Austin, TX)** \$6

COGNAC/BRANDY GRAPPA

- Courvoisier VS (Cognac, France)** \$9
- Lorenzo Grappa Barolo (Italy)** \$7
- Lorenzo Grappa Prosecco (Italy)** \$8
- Lorenzo Grappa Moscato (Italy)** \$5
- Hennessey VS (Cognac, France) House Espresso Grappa (Italy)** \$5



TEQUILA

- Ambhar Anejo (Jalisco, Mexico)** \$13
- Espolon Reposado (Aronadas, Mexico)** \$8
- Herradura Blanco (Amatitan, Mexico)** \$10
- Sauza Silver (Centroo, Mexico)** \$7

ITALIAN LIQUEURS

- Amaretto** \$5
- Caravella Limoncello** \$6
- Caravella Orangecello** \$5
- Dimmi** \$7
- Frangelico** \$6
- Galiano** \$8
- Luxardo Amaretto** \$7
- Luxardo Cherry** \$7
- Luxardo Maraschino** \$7
- Luxardo Triplum** \$7
- Nocello Walnut** \$6
- Sambuca Romana** \$7
- Solerno Blood Orange** \$9
- Strega** \$9

LIQUEURS

- B&B (France)** \$12
- Baileys (Ireland)** \$8
- Chambord (France)** \$9
- Domaine de Canton (France)** \$9
- Grand Marnier Cordon Rouge (France)** \$12
- Kahlua (Mexico)** \$7
- Licor 43 (Spain)** \$5
- St. Germain (France)** \$10

GIN

- Hendricks (Scotland, UK)** \$11
- Bombay Sapphire (England, UK)** \$8
- Roxor (Austin, TX)** \$10
- Tanqueray (England, UK)** \$7

WHISK(E)Y

United States

- Balcones "Baby Blue" Blue Corn Whisky (Waco, TX)** \$12
- Balcones Brimstone Texas Scrub Oak Smoked Whisky (Waco, TX)** \$12
- Buffalo Trace Kentucky Straight Bourbon Whiskey (Frankfort, KY)** \$11
- Bulliet Bourbon Frontier Whiskey (Lawrenceburg, KY)** \$10
- Bulliet Rye (Lawrenceburg, KY)** \$10
- Woodford Reserve Bourbon (Versailles KY)** \$10
- Garrison Brothers Texas Straight Bourbon Whiskey (Hye, TX)** \$25
- Jim Beam Kentucky Straight Bourbon Whiskey (Clermont, KY)** \$5
- Jack Daniels Old #7 (Lynchburg, TN)** \$8

Scotland

SINGLE MALT

- Dalwhinnie 15 yr (Inveness-shire)** \$15
- The Glenlivet 12yr (Banffshire)** \$8
- Glenfiddich (The Valley of the deer)** \$14
- The Macallan 12yr (Highlands)** \$12

BLENDED

- Johnnie Walker Black Label** \$12
- Johnnie Walker Red Label** \$9
- Dewar's White Label** \$8

Canada

- Crown Royal** \$10

Ireland

- Jameson (Dublin)** \$10

HAPPY HOUR

Monday-Friday 4 pm-7pm

1/2 price pizzas. \$2 off all specialty cocktails, beer and wine

On our patios or at the bar

Sunday Brunch
Voted Best Brunch 2 years in a row
\$1 Mimosas & Bellinis

Sagra Restaurant
1610 San Antonio St Austin, Texas 78701
Sagraaustin.com
(512)535-5988

TUESDAY
ALL YOU CAN EAT MUSSELS
\$12
While supplies last