

SAGE BLEU COCKTAILS



Sage's Spritz

St.Germain, Sage&Pear-Infused Honey, Gin, Lemon, Soda

Pink Tide

Tequila, Grapefruit, Jalapeño Agave Syrup, Lime

Goonies Lemonade

Whiskey, Blackberry Shrub, Rosemary, Lemon, Tonic

Brandy, A Fine Girl

Apple Brandy, Lemon, Blackberry Shrub, Dry Vermouth

Figgy Old Fashioned

Fig Bourbon, Demerara, Orange & Angostura Bitters

Salty Crab

Vodka, Passionfruit, Orange, Pineapple, Salt, Bubbles

Lavender 76

Lavender Vodka, Lemon, Bubbles, Honey





FAQ:

What does the Sage Bleu Bar Provide?

- Sage Bleu always provides the liquor. We will not do liquor drinks without providing due to being able to infuse and get the right quantities. However, you can choose whether or not you'd like us to provide beer and wine.
- Our Bar Consists of two 6 foot linen covered tables. (A front and backbar) If you would like a structured bar, there is an additional charge.
- We provide compostable cups, if you could like glassware, there is an additional charge.
- OLCC Licensed Bartenders
- Depending on location and event logistics, we will handle getting the OLCC permit from the Sheriff's office.
- Sage Bleu is fully insured with Liquor Liability.
- Does Sage Bleu offer bar services without catering?
No. However, we are happy to connect you with a bartender!
- How does pricing work?
Bar pricing is custom to your guest count, your guest count needs, special requests, travel time etc.