

Sable Libations.

Stirred

La Perla

Partida Reposado Tequila, Manzanilla Sherry and Pear liqueur.

Chelsea

Deaths Door White Whisky, Pink Port, basil, strawberry - allspice bitters.

Ginger Dram

Yamazaki 12yr Japanese Whisky, Ginger liqueur, Fernet Branca and Angostura bitters.

Old Haarlem

Bols Genever, Amontillado sherry, Apricot liqueur & Celery bitters.

Fruit Driven

War of the Roses

Tanqueray 10 Gin, Pimms # 1 Cup, St. Germain Elderflower and grapefruit bitters.

Speaking in Tongues

Del Maguey Chichicapa Mezcal, Luxardo Amaro, Angostura bitters and strawberries.

Belladonna

Flor de Cana 7yr Rum, blackberry syrup, lemon and ginger beer.

Bon Apetito

10 Cane Rum, peach jam, lime juice and Raspberry Balsamic Schrubb.

Looks Good in a Suit

Belvedere Vodka, White Port, bitters and nectarine Syrup

Citrus

Little Sister

Beefeater 24 Gin, Cointreau, Beefeater 24 bitters, grapefruit and lemon juice.

Marionette

Herradura Silver Tequila, Maraschino liqueur, Crème de Menthe and Peychaud's bitters.

McEwan

Bruichladdich 12yr, Poire William, clove syrup and lemon juice shaken with egg whites and finished with nutmeg.

Cherry Apple Sour

Woodford Reserve Bourbon, black cherry jam shaken with Organic apple cider and lemon juice.

Pisco Sour

Pisco, lime juice, sugar and egg white finished with Angostura bitters.

Side Car

Cognac, Cointreau and lemon juice.

Geeks**Clint Eastwood**

Wild Turkey Rye, Chartreuse and Angostura Bitters

Black Friars Pint

Plymouth Gin, Cardamom Spiced Guinness, East India Sherry shaken with Angostura Bitters and egg white.

Umami no Tsuria

Yamazaki 12yr, bacon bitters, lemon and bacon-brown sugar syrup.

Herbs**St. Rosemary**

El Tesoro Reposado Tequila, St Germain Elderflower, Organic apple cider and muddled rosemary.

Jamaican Julep

Smith & Cross Jamaican Rum, Mint Jerk bitters and pineapple.

State Street Smash

Busnel VSOP Calvados, mint, honey and lime

Spice

Scotch Bonnet

Famous Grouse Scotch, guava nectar muddled with jalapeno.

Spring Julep

Woodford Reserve Bourbon, Rainforest bitters, Apricot Brandy and mint.

Grapefruit Vesper

Plymouth Gin, Absolut-house infused with grapefruit and quinine and Lillet.

Bubbles

Weekly Champagne Cocktail

Sparkling Wine, sugar cube and weekly choice of bitters.

Rosebud

Hendrick's Gin, Rose' Champagne, lime, simple syrup and house bitters.

The Wasp

Kettle One Vodka Infused with Chamomile tea, Grand Marnier and Champagne.

Vermouth

At Sable we take our Vermouth very seriously as we feel it can make the difference between a decent Cocktail and a Delicious cocktail. All our Vermouth is served from chilled 375ml bottles so as to ensure ultimate freshness. Here are some of our favorite Cocktails where Vermouth plays an important role.

Martini

We love to pay our respects to the most famous cocktail that is still enjoyed, scrutinized and loved today.

Here is our selection of Gins (Classic in Style). Choose your Gin and we will pair it with the choicest Dry Vermouth. We list some bitters if you choose as they add a dash of something extra. Request a Twist or an Olive and enjoy.

Gin: Beefeater, Beefeater 24, Bombay Dry, Death's Door, Junipero, Old, Raj, Plymouth, Tanqueray.

Bitters: Angostura Orange, Gary Regan's Orange # 6, House made Orange, Beefeater 24, Fees Orange, Fees Grapefruit.

Manhattan

The Manhattan puts a smile on many faces and is a wonderful example of the delicious interaction of Whiskey, Sweet Vermouth and Bitters. But like any cocktail there are many different interpretations due to styles of Whiskey and Vermouth. Here are some of our favorite choices but please request our Spirits list as we offer many more choices.

Rye:

Bourbon:

Negroni

The Negroni is the King of Aperitivo cocktails. Born in the Beautiful city of Florence in Italy and made famous by the Count Camillo Negroni in the 1820's. This bold and complex blend of Beefeater Gin, Campari and Sweet Vermouth will brighten your day and put to rest any of the days stresses.

Old Pal - Makers Negroni

Vieux Carre

We cannot leave out one of our most famous and Classic drinking cities when enjoying cocktails. The Vieux Carre is a very tasty Libation that is still served at the Carasoul Bar in the Hotel Monteleone today and enjoyed by many.

Maison Serene Conac, Benedictine, Russels Reserve 10yr Bourbon

Bijou - deaths door gin

This is a heady mix of Death's Door Gin, Chartreuse, Sweet Vermouth and Orange bitters; also known as the Amber Dream.