



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS ea • 2.75 1/2 dozen • 16 dozen • 30
cocktail sauce, red winemignonette

LOCAL BUFFALO SLIDERS • 14
caramelized onions, aloha buns, bleu cheese, lemon aioli

ROASTED PEPPER & CHICKPEA HUMMUS • 8
vegetable crudité, antipasto olives, pita bread

SPICY CHICKEN WINGS • 12
carrots & celery, herb buttermilk or creamy bleu cheese dressing

CRISPY CALAMARI • 11
roasted piquillo pepper puree, lemon aioli, chopped parsley

BAKED LOCAL GOAT CHEESE • 10
black pepper cranberry chutney, prosciutto crisps, toasted baguette

CLASSIC SHRIMP COCKTAIL • 12
cocktail sauce, fresh horseradish

CHEESE PLATE • 11
today's three artisan cheeses, apple butter, pear, walnuts, house crackers

ANTIPASTO PLATTER • 12
parma prosciutto, genoa salami, olives & peppers, breadsticks, mustard aioli

CRAB CAKES • 14
pickled shallots, avocado, saffron aioli, micro greens

SALADS & ENTRÉES

CHOPPED SALAD • 16
romaine, spinach, bibb, olives, beets, apples, cranberries, almonds, balsamic, grana padano

VERTICAL GARDEN GREENS SALAD • 6
apples, cranberries, almonds, raspberry vinaigrette

SAVOY CAESAR SALAD • 9/7
romaine, white anchovies, caper berry, garlic crostini, grana padano

LYONNAISE SALAD • 9.5
poached egg, bacon, frisée, grain mustard vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN +6 | SALMON +7 | STEAK +8 | SHRIMP +6 | TUNA +8 | CRAB CAKES +12 | SCALLOPS +12

GRILLED ANGUS HAMBURGER • 11
grain mustard aioli, pickle, tomato, truffle cheese fries
+ ADD GREEN CHILE, AVOCADO, BLUE CHEESE, CHEDDAR, OR HARDWOOD BACON +1 ea

FRIED COD SANDWICH • 12
tabasco remoulade, brussels slaw, kaiser roll, malted french fries

CARNE ASADA TACOS • 10
beef tenderloin, pico de gallo, avocado, cotija cheese, corn-flour tortilla

WOOD FIRE ROASTED "USDA PRIME" RIB SANDWICH • 14
onions & peppers, gruyere cheese, tabasco remoulade, truffle cheese fries

FROM THE WOOD OVEN

WHITE PIZZA • 12
herbed mascarpone, spinach, chopped garlic, thin sliced zucchini, smoked mozzarella

GREEN CHILE MEAT LOVERS PIZZA • 12
red sauce, green chile, prime rib, genoa salami, sausage, asiago cheese

BEETZA • 11
beets, butternut squash, ricotta, smoked mozzarella, sage, balsamic

HAPPY HOUR DAILY 3-6PM

LOUNGE & PATIO ONLY,
NO SUBSTITUTIONS,
\$2 SPLIT PLATE CHARGE,
NO TO-GO ON
HAPPY HOUR ITEMS
*ALL REGULARLY PRICED
WINE LIST ITEMS

HUMMUS PLATTER • 5
PETITE PIZZA OF THE DAY • 7
CRISPY CALAMARI • 7
CHEESE PLATE • 8
ANTIPASTO PLATTER • 8
SHRIMP COCKTAIL • 8
CHICKEN WINGS • 9
PRIME RIB SANDWICH • 10

BUBBLES & PEARLS TUESDAYS
OYSTERS • 2 each
GLASS OF CSM, BRUT NV • 5
BOTTLED SPARKLING WINES • 35% OFF*

BOSQUE SEASONAL DRAFT • 4
SAVOY MARGARITA • 5.5
SPANISH RED SANGRIA • 5.5
HOUSE RED, WHITE & BUBBLES • 5.5
PREMIUM RED & WHITE • 8
PREMIUM WINE FLIGHT TRIO • 10
HOUSE MADE MOJITO • 5.5
PREMIUM MARGARITA • 10
MADE WITH ROCA PATRON SILVER TEQUILA

'WINE' DOWN WEDNESDAYS
FIRST CLASS WINE FLIGHT • 15 (VALUE \$25)
INCLUDES A TRIO OF FOOD BITE PAIRINGS FROM CHEF
ALL BOTTLED WINES • 20% OFF*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY.

REALLY HUNGRY? ASK TO SEE OUR COMPLETE DINNER MENU – AVAILABLE MOST TIMES.
SAVOY IS PROUD TO SUPPORT LOCAL FARMERS & RANCHERS.

WE ARE HAPPY TO ACCOMMODATE SPECIFIC FOOD NEEDS – PLEASE ASK YOUR SERVER!
DAVID KING, EXECUTIVE CHEF | DYLAN DEJONCKHEERE, SOUS CHEF | ERIC MOSHIER, EXECUTIVE PASTRY CHEF | KEVIN ROESSLER, WINE DIRECTOR

COCKTAILS

STUBBORN AS A TEXAS MULE • 8.5

Texas-made Tito's handmade vodka, fresh lime juice, and Gosling's ginger beer **R**

ROCA PATRON SILVER COIN MARGARITA • 15

orange liqueur, fresh squeezed lime and house-made sweet & sour, salted rim

THE PERSEPHONE • 9

espolon blanco tequila, pomegranite liqueur, cranberry and fresh lime

PISCO SOUR • 9

Barsol Pisco, fresh lemon, egg white & simple syrup

HOT CHAI LATTE • 9

Bacardi oakheart spiced rum, house-made chai, steamed milk and whipped cream

MARTINIS

THE DREAMWEAVER • 9.5

Absolut Ruby Red vodka, cranberry juice, and house-made sweet & sour shaken and served up with a lemon twist

HUCKLEBERRY-TINI • 9

Huckleberry vodka, house-made sweet and sour, fresh lemons, shaken with blueberries

AFTER DINNER • 10

Woodford Reserve bourbon, Bailey's irish cream and espresso with a drizzle of chocolate

MONTGOMERY BOULEVARDIER • 11

High West Double Rye whiskey, Campari & Lustau sweet vermouth

HENDRICK'S BLUEBERRY DELIGHT • 12

Hendrick's gin, blueberry green tea syrup, fresh lemon and soda water

WINES BY THE GLASS

3 OUNCE "HALF GLASSES" & 375ML "HALF BOTTLE" EQUIVALENTS AVAILABLE AT EXACTLY HALF THE GLASS/BOTTLE PRICES

	GLASS	BOTTLE
CONUNDRUM SPARKLING BLANC DE BLANC CALIFORNIA	8	32
MUMM ROSÉ NAPA VALLEY CALIFORNIA	11	44
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	9	36
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	9	36
DUCKHORN SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA	12	48
ST. URBANS HOF 'URBAN' RIESLING GERMANY	7.5	30
MORGAN 'METALLICO' UN-OAKED CHARDONNAY CALIFORNIA	10	40
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
SOKOL BLOSSER PINOT GRIS WILLAMETTE VALLEY, OREGON	10.5	42
MILAGRO GRÜNER VELTLINER CORRALES, NEW MEXICO	6	36
THE PALM BY WHISPERING ANGEL ROSÉ PROVENCE, FRANCE	8	32
ROESSLER 'R2' BLACK PINE PINOT NOIR CALIFORNIA	10	40
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	15	60
DOMAINE BULLIAT 'MORGON' ORGANICALLY GROWN GAMAY BURGUNDY, FRANCE	11.5	46
ALBERTI 154 MALBEC MENDOZA, ARGENTINA	9	36
JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE FRANCE	11	44
MATANZAS CREEK MERLOT BENNETT VALLEY-SONOMA, CALIFORNIA	11	44
LAN RIOJA RESERVA TEMPRANILLO RIOJA, SPAIN	11	44
RODNEY STRONG 'KNIGHTS VALLEY' CABERNET KNIGHTS VALLEY, CALIFORNIA	12.5	50
PINE RIDGE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	15	60
1000 STORIES ZINFANDEL MENDOCINO, CALIFORNIA	9.5	38

SURE, WE HAVE A LOT OF WINES, BUT WE'RE ENTHUSIASTIC ABOUT THE BREWED LIQUIDS AS WELL! A FROTHY, BUBBLY, REFRESHING CARBONATED BEVERAGE – TASTY AS AN APÉRITIF OR A UNIQUE AND FUN CHANGE TO PAIR WITH OUR FOOD.

BEER ON TAP

LIGHTER

STELLA ARTOIS BELGIUM

DOS EQUIS LAGER MEXICO

ODELL SEASONAL COLORADO **R**

BLUE MOON BELGIAN WHITE COLORADO **R**

LA CUMBRE SEASONAL NEW MEXICO **R**

STARR BROTHERS SEASONAL NEW MEXICO **R**

HOPPY, AND EVEN HOPPIER

DESCHUTES MIRROR POND PALE ALE OREGON

STONE IPA CALIFORNIA

MARBLE BREWING SEASONAL NEW MEXICO **R**

BOSQUE BREWING SEASONAL NEW MEXICO* **R**

*HAPPY HOUR SPECIAL: 3-6 DAILY = \$1 OFF

DARKER, AND IN MOST CASES RICHER

1554 DARK LAGER COLORADO **R**

SANTA FE STATE PEN PORTER NEW MEXICO **R**

BUD & BUD LIGHT BREWED ALL OVER!

MILLER LITE WISCONSIN

MARBLE IPA & SEASONAL NEW MEXICO **R**

NEGRA MODELO MEXICO

GUINNESS IRELAND

COORS LIGHT COLORADO **R**

MICHELOB ULTRA MISSOURI

HEINEKEN NETHERLANDS

CORONA MEXICO

NON-ALCOHOLIC – KALIBER IRELAND

BEER IN THE BOTTLE OR CAN

LOCAL/REGIONAL **R**