



# 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, bacon jam, grilled pineapple*

**GREEN CURRY & 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*

**SHRIMP COCKTAIL • 12**  
*cocktail sauce, fresh horseradish*

**CHEESE PLATE • 11**  
*today's three artisan cheeses, date walnut pâté, pear, 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, mandarin oranges, pickled okra, pepitas, balsamic, grana padano*

**VERTICAL GARDEN GREENS SALAD • 6**  
*pomegranate, mandarin oranges, walnuts, balsamic vinaigrette*

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

**FRIED PICKLED OKRA • 9.5**  
*butter lettuce & spinach, cajun candied bacon, pepitas, caramelized onion 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, lettuce, tomato, truffle cheese fries*  
+ ADD GREEN CHILE, AVOCADO, BLUE CHEESE, CHEDDAR, OR BACON +1 ea

**GRILLED CHICKEN SANDWICH • 12**  
*bacon, smoked mozzarella, avocado, mustard aioli, truffle cheese 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*

**TRUFFLED MUSHROOM PIZZA • 11**  
*herbed mascarpone, mushroom mélange, spinach, smoked mozzarella & grana padano*

## 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

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

### THE PERSEPHONE • 9

Espolón 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 Grapefruit 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
<b>CONUNDRUM SPARKLING BLANC DE BLANC</b> CALIFORNIA	8	32
<b>MUMM ROSÉ NAPA VALLEY</b> CALIFORNIA	11	44
<b>VIETTI MOSCATO D'ASTI</b> PIEDMONT, ITALY	9	36
<b>CHATEAU PILET SAUVIGNON BLANC</b> BORDEAUX, FRANCE	9	36
<b>DUCKHORN SAUVIGNON BLANC</b> NAPA VALLEY, CALIFORNIA	12	48
<b>ST. URBANS HOF 'URBAN' RIESLING</b> GERMANY	7.5	30
<b>MORGAN 'METALLICO' UN-OAKED CHARDONNAY</b> CALIFORNIA	10	40
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA	13	52
<b>SOKOL BLOSSER PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	10.5	42
<b>CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC</b> LOIRE VALLEY, FRANCE	8	32
<b>ROESSLER 'R2' BLACK PINE PINOT NOIR</b> CALIFORNIA	10.5	42
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA	15	60
<b>M&amp;D "PETITE PETIT" PETITE SIRAH BLEND</b> LODI, CALIFORNIA	9.5	38
<b>BEN MARCO MALBEC</b> MENDOZA, ARGENTINA	11	44
<b>JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE</b> FRANCE	11	44
<b>CHÂTEAU PARENCHÈRE MERLOT BLEND</b> BORDEAUX, FRANCE	9	38
<b>LAN RIOJA RESERVA TEMPRANILLO</b> RIOJA, SPAIN	11	44
<b>RODNEY STRONG 'KNIGHTS VALLEY' CABERNET</b> KNIGHTS VALLEY, CALIFORNIA	12.5	50
<b>PINE RIDGE CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	15	60
<b>1000 STORIES ZINFANDEL</b> 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

**LA CUMBRE SEASONAL** NEW MEXICO **R**

**ODELL SEASONAL** COLORADO **R**

### HOPPY, AND EVEN HOPPIER

**DESCHUTES MIRROR POND PALE ALE** OREGON

**STONE IPA** CALIFORNIA

**BLUE MOON BELGIAN WHITE** COLORADO **R**

**STARR BROTHERS SEASONAL** NEW MEXICO **R**

**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**

**UPSLOPE BROWN ALE** COLORADO **R**

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

## BEER IN THE BOTTLE OR CAN

LOCAL/REGIONAL **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