



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS

ea • 2.75 | 1/2 dozen • 16 | dozen • 30
cocktail sauce, red wine mignonette

ROASTED GARLIC & CHICKPEA HUMMUS • 8

vegetable crudité, mixed olives, pita bread

SPICY CHICKEN WINGS • 12

carrots & celery, herb buttermilk or creamy bleu cheese dressing

CRISPY CALAMARI • 11

spinach & basil coulis, orange garlic aioli

BAKED LOCAL GOAT CHEESE • 10

black pepper cranberry chutney, prosciutto crisp, toasted baguette

SHRIMP COCKTAIL • 12

cocktail sauce, fresh horseradish

CHEESE PLATE • 12

today's three artisan cheeses, strawberry-rhubarb jam, toasted hazelnuts marinated artichoke hearts, house crackers

ANTIPASTO PLATTER • 12

parma prosciutto, genoa salami, mixed olives, sweet & sour peppers, parmesan breadsticks, mustard aioli

CRAB CAKES • 14

mango puree, shaved cucumber & mint slaw

SPINACH & ARTICHOKE DIP • 8

asiago & grana padano, crispy pita chips

SALADS & ENTRÉES

VERTICAL GARDEN GREENS SALAD • 6

shaved radish & cucumber, toasted sesame seeds, rice wine vinaigrette

SAVOY CAESAR SALAD • 9/7

romaine, white anchovies, caper berry, garlic croutons, grana padano

ICEBERG WEDGE SALAD • 9.5

crispy bacon, grape tomatoes, shredded cheddar, herb buttermilk dressing

CHOPPED SALAD • 15

romaine, baby arugula, marinated artichoke hearts, sweet & sour peppers, radish, cucumber, tucumcari feta cheese, toasted almonds, citrus vinaigrette

TOASTED FARRO BOWL • 18

baby carrots, spring onions, asparagus, crimini mushrooms, local micro greens

FAVA BEAN QUINOA BOWL • 17

braised rainbow chard & water chestnuts, spring peas, leeks, cucumber slaw

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

PASTRAMI REUBEN SANDWICH • 12

house made marble rye, sauerkraut, swiss cheese, thousand island dressing, truffle cheese fries

CARNE ASADA TACOS • 10

beef tenderloin, fresh guacamole, cotija cheese, lime crema, 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

BARBEQUE CHICKEN PIZZA • 12

shredded chicken, shaved red onions, bacon, smoked mozzarella

PESTO PEA PIZZA • 11

basil pesto, spring peas & onions, fresh mozzarella

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

SPINACH & ARTICHOKE DIP • 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

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

ROCA PATRON SILVER COIN MARGARITA • 14

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

TULUM • 8.5

Hornitos 'Black Barrel' Anejo Tequila, muddled strawberry & cucumber, St. Germain, fresh lime

TAI-CHI TEMPLE • 9

Canton ginger liqueur, Algodones gin, muddled basil & strawberry, fresh lime

KENTUCKY BLUES • 8.5

Jim Beam bourbon, Stirrings Peach liqueur, lemonade, muddled blueberries, splash soda

MARTINIS

THE DREAMWEAVER • 9.5

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

PARIS • 10

Empress 1908 gin, St. Germain, muddled blackberry, champagne float, fresh lemon

DEL FUEGO • 8.5

chile-infused Sauza 'Blue' Silver Tequila, organic agave nectar syrup, muddled mango, fresh lime

BROOKLYN • 11

High West Double Rye Whiskey, Amaro liqueur, dry vermouth, Bordeaux, cherry juice

BEES KNEES • 11

Hendrick's gin, honey simple syrup, fresh lemon juice

WINES BY THE GLASS

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

	GLASS	BOTTLE
SEGURA VIUDAS BRUT CAVA SPAIN	7.5	30
MUMM BRUT 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 MOSEL, GERMANY	7.5	30
SEVEN FALLS CHARDONNAY WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	7	28
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
SOKOL BLOSSER PINOT GRIS WILLAMETTE VALLEY, OREGON	10.5	42
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC LOIRE VALLEY, FRANCE	8	32
ELK COVE PINOT NOIR ROSÉ WILLAMETTE VALLEY, OREGON	9.5	38
MARTIN WOODS GAMAY NOIR WILLAMETTE VALLEY, OREGON	11	44
ROESSLER 'R2' BLACK PINE PINOT NOIR CALIFORNIA	10.5	42
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	15	60
M&D "PETITE PETIT" PETITE SIRAH BLEND LODI, CALIFORNIA	9.5	38
BEN MARCO MALBEC MENDOZA, ARGENTINA	11	44
JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE FRANCE	11	44
CHÂTEAU PARENCHÈRE MERLOT BLEND BORDEAUX, FRANCE	9.5	38
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE-COLUMBIA VALLEY	7	2
PINE RIDGE CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	15	60

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

SANTA FE SOCIAL HOUR (WIT) NEW MEXICO **R**

BOSQUE LAGER NEW MEXICO **R**

STARR BLONDE NEW MEXICO **R**

HOPPY, AND EVEN HOPPIER

STARR IPA NEW MEXICO **R**

STARR RED NEW MEXICO **R**

ODELL 90 SHILLING ALE COLORADO* **R**

LA CUMBRE IPA NEW MEXICO **R**

BOSQUE BREWING SEASONAL NEW MEXICO* **R**

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

DARKER, AND IN MOST CASES RICHER

NEW BELGIUM 1554 COLORADO **R**

UPSLOPE BROWN ALE COLORADO **R**

DESCHUTES MIRROR POND PALE ALE OREGON* **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