



# LOUNGE MENU

## STARTERS

- SELECTION OF OYSTERS**  
ea • 2.75 1/2 dozen • 16 dozen • 30  
cocktail sauce, red wine mignonette
- ROASTED RED PEPPER & CHICKPEA HUMMUS • 8**  
vegetable crudité, mixed olives, pita bread
- SPICY CHICKEN WINGS • 12**  
carrots & celery, herb buttermilk or creamy bleu cheese dressing
- ANTIPASTO PLATTER • 12**  
parma prosciutto, genoa salami, mixed olives, sweet & sour peppers, parmesan breadsticks, mustard aioli
- BAKED LOCAL GOAT CHEESE • 10**  
black pepper dried fig chutney, pancetta crisp, toasted baguette

- SHRIMP COCKTAIL • 12**  
cocktail sauce, fresh horseradish
- CHEESE PLATE • 12**  
today's three artisan cheeses, grilled peaches, toasted hazelnuts, pickled jalapeno, house crackers
- CRISPY CALAMARI • 11**  
fire roasted tomato salsa, lemon aioli, fresh cilantro
- CRAB CAKES • 14**  
green tomato coulis, corn succotash
- BEER CHEESE & PRETZEL BITES • 8**  
Bosque Lager & three cheese dipping sauce
- TOGARASHI SEARED TUNA • 13**  
orange-chile napa cabbage slaw, soy mirin glaze, wasabi crema, crispy wontons

## SALADS & ENTRÉES

- VERTICAL GARDEN GREENS SALAD • 6**  
pickled watermelon, Tucumcari feta cheese, shaved red onion, champagne vinaigrette
- SAVOY CAESAR SALAD • 9/7**  
romaine, white anchovies, caper berry, garlic croutons, grana padano
- CAPRESE SALAD • 10**  
heirloom tomatoes, house pulled mozzarella, maldon sea salt, balsamic caviar, fresh basil, extra virgin olive oil
- CHOPPED SALAD • 15**  
butter lettuce & baby arugula, diced heirloom tomatoes, mixed olives, sweet & sour peppers, shaved red onions, Tucumcari feta cheese, toasted almonds, champagne vinaigrette
- CORN SUCCOTASH BOWL • 18**  
herbed red potatoes, roasted beets, snap peas, crimini mushrooms, avocado, micro greens
- CRISPY EGGPLANT NAPOLEON • 20**  
heirloom tomatoes, creamy goat cheese, tomato coulis, basil oil

### ADD TO ANY SALAD

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
- HOUSE GROUND BEEF TENDERLOIN & BEAN BURRITO • 12**  
flour tortilla, New Mexico green chile, cheddar cheese, cilantro rice, fire roasted tomato salsa
- CRISPY COD TACOS • 10**  
deep fried Alaskan cod, napa cabbage slaw, fresh corn salsa, lemon aioli
- 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, garlic, zucchini, smoked mozzarella
- GREEN CHILE MEAT LOVERS PIZZA • 12**  
red sauce, green chile, prime rib, genoa salami, sausage, smoked mozzarella
- BARBEQUE CHICKEN PIZZA • 12**  
shredded chicken, shaved red onions, bacon, smoked mozzarella
- MARGHERITA PIZZA • 11**  
red sauce, sliced tomatoes, fresh basil, house pulled 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 • 6**
- BEER CHEESE & PRETZEL BITES • 6**
- PETITE PIZZA OF THE DAY • 7**
- CRISPY CALAMARI • 7**
- TOGARASHI SEARED TUNA • 9**
- ANTIPASTO PLATTER • 8**
- SHRIMP COCKTAIL • 8**
- CHICKEN WINGS • 9**
- PRIME RIB SANDWICH • 10**

- BOSQUE SEASONAL DRAFT • 4**
- NEW BELGIUM 1554 • 4**
- SAVOY MARGARITA • 5.5**
- SPANISH RED SANGRIA • 5.5**
- HOUSE RED, WHITE & BUBBLES • 5.5**
- PREMIUM RED & WHITE • 11**  
CROSSBARN CHARDONNAY, PINE RIDGE CAB OR BELLE GLOS PINOT NOIR
- PREMIUM WINE FLIGHT TRIO • 10**
- HOUSE MADE MOJITO • 5.5**
- PREMIUM MARGARITA • 10**  
MADE WITH ROCA PATRON SILVER TEQUILA

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

- '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

### SIMPLY ART 1908 • 10

Empress Gin, St. Germain, fresh lemon juice, splash lemonade, lemon garnish

### 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
<b>SEGURA VIUDAS BRUT CAVA</b> SPAIN	7.5	30
<b>MUMM BRUT ROSÉ</b> NAPA VALLEY 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> MOSEL, GERMANY	7.5	30
<b>SEVEN FALLS CHARDONNAY</b> WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	7	28
<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>ELK COVE PINOT NOIR ROSÉ</b> WILLAMETTE VALLEY, OREGON	9.5	38
<b>MARTIN WOODS GAMAY NOIR</b> WILLAMETTE VALLEY, OREGON	11	44
<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	9.5	38
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE-COLUMBIA VALLEY	7	28
<b>PINE RIDGE CABERNET SAUVIGNON</b> 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**

**NEW BELGIUM 1554** COLORADO\* **R**

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

### DARKER, AND IN MOST CASES RICHER

**NEW BELGIUM 1554** COLORADO **R**

**NEWCASTLE BROWN ALE** NETHERLANDS

**DESCHUTES MIRROR POND PALE ALE** OREGON

**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**