



# LOUNGE MENU

## STARTERS

- SELECTION OF OYSTERS**  
ea • 2.75 1/2 dozen • 16 dozen • 30  
cocktail sauce, red wine mignonette
- PUMPKIN & 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,  
sweety drop peppers, cornichons, parmesan  
breadsticks, mustard aioli
- BAKED LOCAL GOAT CHEESE • 10**  
black pepper cranberry chutney,  
parma prosciutto crisp, toasted baguette

- SHRIMP COCKTAIL • 12**  
cocktail sauce, fresh lemon, fennel frond
- CHEESE PLATE • 12**  
today's three artisan cheeses, apple & pear butter,  
spiced pepitas, pickled jalapeno, grapes, house crackers
- CRISPY CALAMARI • 11**  
fire roasted piquillo pepper puree, balsamic aioli,  
fresh parsley
- CRAB CAKES • 14**  
fried caper remoulade, spaghetti squash, chives
- AUTUMN SQUASH FRITTERS • 8**  
sour cream, caramelized onions, fried sage
- TOGARASHI SEARED TUNA • 13**  
orange-chile napa cabbage slaw, soy mirin glaze,  
wasabi crema, crispy wontons

## SALADS & ENTRÉES

- VERTICAL GARDEN GREENS SALAD • 6**  
butternut squash, quinoa, tucumcari feta, dried cranberries, apple cider vinaigrette
- SAVOY CAESAR SALAD • 9/7**  
romaine, caper berry, rosemary focaccia croutons, shaved grana padano
- RED CHILE CANDIED BACON & GREEN APPLE SALAD • 11/8**  
baby kale & spinach, toasted walnuts, goat cheese, sweet pumpkin vinaigrette
- BIG SALAD • 15**  
baby kale, spinach, romaine, butternut squash, cranberries, sweety drop peppers,  
grapes, walnuts, grana padano
- TOASTED CAULIFLOWER FARRO BOWL • 18**  
roasted butternut squash & spinach, wild mushrooms, organic baby carrots, shoestring yams

### 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, BLEU CHEESE, CHEDDAR, OR BACON +1 EA**
- SUBSTITUTE CHICKEN BREAST +2 | LOCAL BUFFALO +4 | VEGAN IMPOSSIBLE BURGER +4 | SALMON +2**
- BEEF TENDERLOIN TIP TOSTADA • 12**  
flour tortilla, pickled red cabbage, avocado, Tucumcari feta, cilantro, fresh lime
- 'USDA PRIME' WOOD FIRE ROASTED PRIME RIB SANDWICH • 14**  
onions & peppers, gruyere cheese, tabasco remoulade, truffle cheese fries
- GREEN CHILE CHICKEN TACOS • 9**  
pico de gallo, cheddar, fresh lime

## FROM THE WOOD OVEN

- WHITE PIZZA • 11**  
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 • 11**  
shredded chicken, shaved red onions, bacon, smoked mozzarella
- TRUFFLED MUSHROOM PIZZA • 11**  
herbed mascarpone, crimini mushrooms, spinach, smoked mozzarella, white truffle oil

## 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**
- AUTUMN SQUASH FRITTERS • 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

### AUTUMN MULE • 8.5

Tito's vodka, fresh lime juice, cranberry juice, apple bitters and Goslings ginger beer **R**

### ROCA PATRON SILVER COIN MARGARITA • 14

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

### GINGER PEAR SNAP • 9

Absolut Pear vodka, Canton ginger liqueur, pear juice, fresh lemon, rhubarb bitters, Goslings ginger beer, gingerbread spice

### ONTARIO ORCHARD • 9

Crown Royal apple, hot spiced cider, whipped cream

### SAVOY G&T • 10

House-barreled Bulldog gin, Fever Tree tonic, fresh orange and rosemary

### FALL APEROL SPRITZ • 9

Cappelletti, Aperol, sparkling wine & 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

### LA CAPIRUCHA • 9

Illegal Mezcal, prickly pear syrup, fresh lime, chile-salt rim

### BROOKLYN • 11

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

### CARAMEL APPLE MARTINI • 9

Absolut vanilla vodka, apple and butterscotch schnaaps, caramel drizzle

## 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>ROEDERER ESTATE BRUT</b> ANDERSON VALLEY, CALIFORNIA	12	48
<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>J PINOT GRIS</b> CALIFORNIA	9	36
<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	9.5	38
<b>IL FAUNO DI ARCANUM MERLOT BLEND</b> ITALY	12	48
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE-COLUMBIA VALLEY	7	28
<b>PINE RIDGE CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	15	60
<b>RIDGE THREE VALLEYS ZINFANDEL</b> SONOMA COUNTY, CALIFORNIA	14.5	58

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**