



# LOUNGE MENU

## STARTERS

- SELECTION OF OYSTERS**  
ea • 2.75 | 1/2 dozen • 16 | dozen • 30  
cocktail sauce, red wine mignonette
- ROASTED PEPPERS & 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, sweetie 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, date-walnut pâté, spiced pepitas, pickled jalapeno, grapes, house crackers
- CRISPY CALAMARI** • 11  
fire roasted piquillo pepper puree, balsamic aioli, fresh parsley
- CRAB CAKES** • 14  
orange supremes, mint aioli, crispy sunchokes
- WINTER SQUASH ARANCINI** • 8  
saffron aioli, creamy leeks, fresh herbs
- TOGARASHI SEARED TUNA** • 13  
orange-chile napa cabbage slaw, soy mirin glaze, wasabi crema, crispy wontons

## SALADS & ENTRÉES

- MIXED GREENS SALAD** • 7  
orange supremes & pomegranate seeds, spiced pepitas, raspberry vinaigrette
- SAVOY CAESAR SALAD** • 9/7  
romaine, white anchovies, caper berry, garlic croutons, grana padano
- BUTTER LETTUCE WEDGE SALAD** • 11/8  
bacon, cherry tomatoes, bleu cheese, herb-buttermilk dressing
- BIG SALAD** • 15  
spinach, baby kale, romaine, roasted beets, orange supremes, toasted walnuts, cherry tomatoes, grana padano, balsamic vinaigrette
- TOASTED QUINOA BOWL** • 18  
roasted beets, baby bok choy, crimini mushrooms, micro greens

### 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
- CHICKEN PESTO PIZZA** • 12  
shredded chicken, house made pesto, diced tomatoes, fresh mozzarella
- BROCCOLI CHEDDAR PIZZA** • 11  
herbed mascarpone, broccoli, shaved potatoes, bacon, cheddar

## 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
- WINTER SQUASH ARANCINI** • 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, ROUND POND 'KITH & KIN' 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

### WINTER 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

### BOSQUE BLOSSOM • 9

Algodones Gin, St. Germain, house-made lemonade, soda water, fresh lemon **R**

### SAVOY 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

### MEZCALRITA • 9

Illegal Mezcal, Patrón Citrónge liqueur, fresh lime, agave nectar, 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>NORTHSTAR MERLOT</b> COLUMBIA VALLEY, WASHINGTON	12	48
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE-COLUMBIA VALLEY	7	28
<b>ROUND POND 'KITH &amp; KIN' CABERNET</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

## 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