



APPETIZERS

ROASTED PEPPER & CHICKPEA HUMMUS • 8

vegetable crudité, marinated mixed olives,
pita bread

CRISPY CALAMARI • 11

fire-roasted piquillo pepper puree,
blackened onion aioli, fresh parsley

SPICY CHICKEN WINGS • 12

carrots & celery, classic buffalo sauce,
herb buttermilk or creamy bleu cheese dressing

SHRIMP COCKTAIL • 12

cocktail sauce, fresh lemon

CHEESE & ANTIPASTO PLATTER • 14

two artisan cheese & sliced meats,
cured olives, sweetie drop peppers, cornichons,
parmesan breadsticks, mustard aioli

TOGARASHI SEARED TUNA • 14

seaweed and napa salad, soy mirin glaze,
pickled ginger, wonton curls

SOUPS, SALADS AND SANDWICHES

CREAMY SUMMER TOMATO BISQUE • 8/5

herbed oil, Manchego cheese

SAVOY CAESAR SALAD • 9/6

romaine, caper berry, rosemary focaccia croutons,
shaved Grana Padano

PETITE HOUSE SALAD • 5

mixed lettuces, slivered carrots, celery hearts,
champagne vinaigrette

CAPRESE SALAD • 10

house pulled mozzarella, heirloom tomatoes, fresh basil,
extra virgin olive oil, Maldon sea salt, balsamic glaze

HOUSE WEDGE • 8

iceberg lettuce, herb-buttermilk dressing,
blue cheese crumbles, cherry tomatoes, bacon

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB SANDWICH • 14

onions & peppers, gruyere cheese, tabasco remoulade,
truffle cheese fries

GRILLED ANGUS HAMBURGER • 11

grain mustard aioli, pickle, lettuce, tomato,
truffle cheese fries

ADD GREEN CHILE, AVOCADO, BLEU CHEESE, CHEDDAR, OR BACON +1 EA

ADD TO ANY SALAD

chicken • +6 | salmon • +7 | steak • +10 | shrimp • +7 | tuna • +10

PIZZAS

WHITE • 11

herb mascarpone, spinach, garlic,
zucchini ribbons, smoked mozzarella

MARGHERITA • 12

house pulled mozzarella, fresh basil,
heirloom tomatoes and sauce

CHICKEN PESTO • 12

sun dried tomatoes, shredded chicken,
parmesan, smoked mozzarella

ITALIAN MEAT PUTTANESCA • 12

Genoa salami, Parma Prosciutto, olives,
red sauce, fontina cheese

ENTRÉES

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 36/30

mashed potatoes, veg o day, jus, onion strings

VEGETARIAN EGGPLANT NAPOLEON • 26

goat cheese, heirloom tomatoes, fried eggplant, tomato coulis, balsamic reduction

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 23

basil pesto orzo, grilled summer squash, honey mustard pan sauce

CEDAR PLANKED ATLANTIC SALMON • 26

almond wild rice pilaf, sweet corn & cherry tomatoes, smoked paprika beurre blanc

FILET MIGNON • 36/30

mashed potatoes, garlic sautéed green beans, black truffle butter, cabernet demi-glace

SESAME SEARED AHI TUNA • 29

wasabi mashed potatoes, snow peas and mushrooms, soy beurre blanc, pickled ginger

PAN ROASTED PORK TENDERLOIN • 25

chorizo roasted Yukon Gold potatoes, orange glazed baby carrots, puya chile-apricot jus

DESSERTS

THE CLASSIC QUEEN BEE • 8

honey mousse, Bärenjäger butterscotch,
shortbread "bee", crisp meringue

CHOCOLATE HAZELNUT TORTE • 8

Bailey's anglaise, hazelnut praline

NEW YORK STYLE CHEESECAKE • 8

graham cracker crust, sour cream topping,
blackberry-cassis compote

TRUFFLES DU JOUR • 3.5

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SAVOY IS PROUD TO SUPPORT LOCAL FARMERS & RANCHERS.

WE ARE HAPPY TO ACCOMMODATE SPECIFIC FOOD NEEDS – PLEASE ASK YOUR SERVER!

COCKTAILS

SUMMER MULE • 8.5

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

ROCA PATRON SILVER COIN MARGARITA • 14

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

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, & house-made sweet & sour shaken & served up with a lemon twist

SIMPLY ART 1908 • 10

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

BROOKLYN • 11

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

HAPPY HOUR

DAILY
4-6PM

NO SUBSTITUTIONS | \$2 SPLIT PLATE CHARGE | NO TO-GO ON HAPPY HOUR ITEMS

HUMMUS PLATTER • 6

CRISPY CALAMARI • 8

TOGARASHI SEARED TUNA • 10

ANTIPASTO & CHEESE PLATTER • 10

SHRIMP COCKTAIL • 8

CHICKEN WINGS • 9

PRIME RIB SANDWICH • 11

BOSQUE SEASONAL DRAFT • 4

NEW BELGIUM 1554 • 4

SAVOY MARGARITA • 6

SPANISH RED SANGRIA • 6

HOUSE RED, WHITE & BUBBLES • 6

PREMIUM RED & WHITE • 11

CROSSBARN CHARDONNAY, PINE RIDGE CAB OR BELLE GLOS PINOT NOIR

HOUSE MADE MOJITO • 6

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
ROEDERER ESTATE BRUT ANDERSON VALLEY, CALIFORNIA	12	48
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
MORGON METALLICO UNOAKED CHARDONNAY CALIFORNIA	10	40
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
J PINOT GRIS CALIFORNIA	9	36
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC LOIRE VALLEY, FRANCE	8	32
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
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE-COLUMBIA VALLEY	7	28
PINE RIDGE CABERNET NAPA VALLEY, CALIFORNIA	15.5	62
RIDGE THREE VALLEYS ZINFANDEL 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: 4-6 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**