



APPETIZERS

SOUTHWEST CHICKPEA HUMMUS • 9

vegetable crudité, mixed olives,
pita bread

CRISPY CALAMARI • 11

roasted garlic cream, charred tomato-capsicum coulis

SAVOY GLAZED CHICKEN WINGS • 12

carrots & celery, Chef's wing 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

SESAME SEARED TUNA • 14

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

WOOD OVEN BAKED GOAT CHEESE • 14

spiced cranberry chutney, Parma prosciutto crisp,
toasted baguette

SOUPS, SALADS AND SANDWICHES

BROCCOLI CHEDDAR SOUP • 8/5

bacon, scallions

SAVOY CAESAR SALAD • 9/6

romaine, sliced caperberry, rosemary focaccia croutons,
shaved Grana Padano

PETITE HOUSE SALAD • 5

mixed lettuce, golden raisins, roasted beets,
apple cider vinaigrette, pumpkin seeds

POACHED PEAR SALAD • 10

spinach & arugula, goat cheese, pancetta lardons,
black pepper-balsamic vinaigrette, toasted walnuts

SPANISH WEDGE • 10

iceberg lettuce, chorizo, piquillo pepper, Valdeon cheese,
sherry vinaigrette, sliced almonds

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB SANDWICH • 15

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, roasted garlic,
zucchini ribbons, smoked mozzarella

GREEN CHILE BBQ CHICKEN • 11

house bbq sauce, pulled chicken, green onions,
cheddar & smoked mozzarella

TRUFFLED MUSHROOM • 12

herb mascarpone, wild mushroom mélange,
spinach, gouda, white truffle oil

QUATTRO STAGIONI • 12

artichoke hearts, tomato/basil, bell peppers,
Genoa salami, olives, red sauce, fontina

ENTRÉES

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

mashed potatoes, vegetable of the day, jus, onion strings

HERBED GOAT CHEESE AGNOLOTTI • 20

spaghetti & butternut squash, wilted spinach, garlic & sage cream, toasted pecans

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 23

gouda potato soufflé, pancetta Brussels sprouts, tarragon pan sauce

CEDAR PLANKED ATLANTIC SALMON • 26

red beet risotto, haricots verts, confit fennel, crème fraîche

FILET MIGNON • 36/30

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

TOGARASHI SEARED AHI TUNA • 29

sesame mashed potatoes, baby bok choy and mushrooms, wasabi beurre blanc, pickled ginger, soy pearls

PAN-ROASTED PORK TENDERLOIN • 25

soft polenta, wood-fired root vegetables, cranberry apple chutney, autumn spiced jus

DESSERTS

CRÈME BRÛLÉE • 8

ginger snap cookie

CHOCOLATE HAZELNUT TORTE • 8

Bailey's anglaise, hazelnut praline

AUTUMN PUMPKIN CHEESECAKE • 8

graham cracker crust, sour cream topping,
maple pecan caramel

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

ORCHARD MULE • 9

Tito's Handmade Vodka, quince syrup, pear, apple & lemon juice, Goslings ginger beer **R**

ROCA PATRON SILVER COIN MARGARITA • 14

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

PEAR VANILLA GIN FIZZ • 9

Algodones Gin, house-made vanilla pear puree, topped with soda water **R**

SAVOY APEROL SPRITZ • 9

Cappelletti, Aperol, sparkling wine & soda

MARTINIS

THE GEMINI • 10

Absolut Grapefruit Vodka, St. Germain, grapefruit juice, topped with prosecco

Q 1908 • 11

Empress Gin, fresh lemon juice, splash simple syrup, egg white

PAPER AIRPLANE • 11

High West Double Rye Whiskey, Nonino Amaro liqueur, lemon juice, Aperol

MEZCALRITA • 10

Illegal Mezcal, Patrón Citrónge, fresh lime, simple syrup, chile-lime salted rim

HAPPY HOUR

DAILY
4-6PM

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

HUMMUS PLATTER • 6

CRISPY CALAMARI • 8

PETITE PIZZA OF THE DAY • 7

TOGARASHI SEARED TUNA • 10

ANTIPASTO & CHEESE PLATTER • 10

SHRIMP COCKTAIL • 8

CHICKEN WINGS • 9

PRIME RIB SANDWICH • 11

BOSQUE LAGER 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
ADAMI GARBEL PROSECCO ITALY	11	44
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
HARTFORD COURT CHARDONNAY RUSSIAN RIVER, CALIFORNIA	11.5	46
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
ROSÉ OF THE DAY	9.5	38
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
VIÑA COBOS "FELINO" MALBEC MENDOZA, ARGENTINA	10.5	42
JL CHAVE 'MON COEUR' CÔTES-DU-RHÔNE FRANCE	11	44
CHÂTEAU PARENCHÈRE MERLOT BLEND BORDEAUX, FRANCE	9.5	38
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	15	60
RODNEY STRONG CABERNET SAUVIGNON ALEXANDER VALLEY, CALIFORNIA	11.5	46
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**

STARR HEFEWEIZEN 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**

MARBLE SEASONAL NEW MEXICO **R**

KILT CHECK AMBER IPA NEW MEXICO **R**

DARKER, AND IN MOST CASES RICHER

NEW BELGIUM 1554 COLORADO **R**

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