



APPETIZERS

ARTICHOKE & OLIVE CHICKPEA HUMMUS • 9

vegetable crudité, heirloom radish, English cucumber, pita bread

CRISPY CALAMARI • 11

marinara, cornichons, saffron aioli, roasted garlic, Italian parsley

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, sweet drop peppers, cornichons, parmesan breadsticks, mustard aioli

TOGARASHI SEARED TUNA • 14

orange-chile napa cabbage slaw, soy mirin glaze, wasabi crema, crispy wontons

WOOD OVEN BAKED GOAT CHEESE • 14

spiced cranberry chutney, Parma prosciutto crisp, toasted baguette

SOUPS, SALADS AND SANDWICHES

CREAMY POTATO-LEEK SOUP • 8/5

smoked gouda-paprika crostini

SOUP DU JOUR • 8/5

SAVOY CAESAR SALAD • 9/6

romaine, sliced caperberry, garlic-crisped croutons, grana frico

HOUSE SALAD • 6

mixed lettuce, roasted red pepper, avocado, sunflower seeds, lemon-herb vinaigrette

PEPPER STEAK SANDWICH • 15

Shaved USDA prime rib, onions & peppers, gruyere cheese, tabasco remoulade, truffle cheese fries

CLASSIC WEDGE • 11/8

baby iceberg, cherry tomatoes, shaved red onions, bacon, creamy blue cheese dressing

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

CHICKEN ARTICHOKE ARRABIATA • 11

spicy red sauce, kalamata olives, smoked mozzarella, parmesan

CROQUE MADAME • 12

herb mascarpone, black forest ham, arugula, gruyere, sunny side egg, grain mustard aioli

GREEN CHILE MEAT LOVERS • 12

beef sausage, Genoa salami, bacon, green chile, red sauce, fontina

ENTRÉES

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

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

HOUSE-MADE IMPOSSIBLE SAUSAGE 23

artichoke hummus stuffed portobello with quinoa & leek crust, asparagus, roasted carrot puree

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 23

green chile cornbread, garlic braised rainbow chard and blackened onions, honey-mustard pan sauce
(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

CEDAR PLANKED ATLANTIC SALMON • 26

trinity cous cous, broccolini amandine, rosemary beurre l'orange

FILET MIGNON • 36/30

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

SESAME SEARED AHI TUNA • 29

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

PAN SEARED PORK LOIN MEDALLIONS • 26

baby sweet potatoes, julienne vegetables, Madeira-foie gras pan sauce

DESSERTS

CRÈME BRÛLÉE • 8

oatmeal-raisin cookie

CHOCOLATE HAZELNUT TORTE • 8

Bailey's anglaise, hazelnut praline

MANGO COCONUT CHEESECAKE • 8

Nilla wafer crust, strawberry-mango relish

CHOCOLATE TRUFFLES • 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
3-6PM

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 & ROSE • 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 |
| MAISON SAINT AIX ROSE COTEAUX-EN-PROVENCE, FRANCE | 11 | 44 |
| 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 |
| NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON | 12 | 48 |
| 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**

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