



## APPETIZERS

### SELECTION OF OYSTERS

ea • 2.75 1/2 dozen • 16 dozen • 32

red wine mignonette, cocktail sauce

50¢ OFF FROM 3-4:30 PM DAILY (MIN. 3 OYSTERS) / 13 HALF DZ/27 DZ

### PESTO TOPPED CHICKPEA HUMMUS • 9

vegetable crudité, heirloom radish, English cucumber, pita bread

### CRISPY CALAMARI • 12

roasted tomatillo salsa, tabasco aioli, red cabbage chiffonade

### 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

### CRAB CAKES • 14

avocado butter, orange supreme, toasted coconut crema

### CHEESE & ANTIPASTO PLATTER • 14

two artisan cheese & sliced meats, cornichons, peppadew peppers, balsamic cipollini onions, parmesan breadsticks, sour cherry-date spread

### TOGARASHI SEARED TUNA • 14

seaweed 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

### TOMATO BISQUE • 8/5

basil oil, fried cheese curd

### SAVOY CAESAR SALAD • 9/6

romaine, sliced caperberry, garlic crisped croutons, grana frico

### HOUSE SALAD • 6

mixed lettuce, cucumber, avocado, sunflower seeds, green goddess dressing

### PEPPER STEAK SANDWICH • 16

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

### CAPRESE SALAD • 12

heirloom tomatoes, house pulled mozzarella, balsamic glaze, maldon sea salt, basil chiffonade

### FRESH RASPBERRY WEDGE • 11/8

baby iceberg, shaved red onions, blue cheese crumbles, bacon, raspberry vinaigrette

### GRILLED ANGUS HAMBURGER • 12

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

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

### GREEN CHILE CHICKEN TACOS • 12

pineapple salsa, Cotija cheese, cilantro lime crema, fresh house-made corn tortillas

### ADD TO ANY SALAD

chicken • +6 | salmon • +7 | steak • +11  
crab cakes • +11 | tuna • +10

## PIZZAS

### WHITE • 12

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

### PIZZA AL PASTOR • 12

NM red chile marinara, pulled pork, pineapple, scallion, asadero cheese

### MARGHERITA PIZZA • 12

red sauce, house pulled mozzarella, sliced tomatoes, fresh basil

### GREEN CHILE MEAT LOVERS • 14

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

## ENTRÉES

### 'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 38/32

mashed potatoes, veg o day, jus, onion strings

### EGGPLANT NAPOLEON • 24

tomato coulis, heirloom tomatoes, goat cheese, fresh basil, balsamic glaze, herb oil

### PARMESAN CRUSTED NATURAL CHICKEN BREAST • 24

polenta fries, 'suffering' succotash, country ham-mushroom pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

### CEDAR PLANKED ATLANTIC SALMON • 27

red rice tabbouleh, cherry tomatoes & summer squash, cucumber raita

### 'USDA PRIME' ANGUS FILET MIGNON • 39/32

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

### SESAME SEARED AHI TUNA • 30

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

### PAN SEARED PORK LOIN MEDALLIONS • 26

bacon farro pilaf, farmers' garden vegetables, bourbon peach velouté

## DESSERTS

### THE CLASSIC QUEEN BEE • 8

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

### CHOCOLATE HAZELNUT TORTE • 8

### STRAWBERRY ICE CREAM CAKE • 8

white chocolate frozen custard, cornflake crunch orange zest-Grand Marnier gastrique

### CHOCOLATE TRUFFLES • 4

### HOUSE MADE ICE CREAMS & SORBETS • 4

PLEASE ASK YOUR SERVER FOR OUR SEASONAL OFFERINGS!

## COCKTAILS

### STUBBORN AS A TEXAS MULE • 9

Tito's Handmade Vodka, fresh lime juice, Goslings Ginger Beer

### PIMM'S CUP ROYALE • 9

Pimm's No. 1, Stirrings Peach liqueur, sparkling wine, orange bitters, lemonade, basil & cucumber

### CAPTAIN'S COOLER • 8

Captain Morgan Spiced Rum, fresh strawberry & basil, soda water

### KENTUCKY PEACH SOUR • 8

Jim Beam Bourbon, muddled peach, egg white & house-made sweet & sour

## 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 • 7

### CRISPY CALAMARI • 9

### PETITE PIZZA OF THE DAY • 7

### TOGARASHI SEARED TUNA • 11

### ANTIPASTO & CHEESE PLATTER • 10

### SHRIMP COCKTAIL • 8

### CHICKEN WINGS • 10

### PRIME RIB SANDWICH • 12

### BOSQUE LAGER DRAFT • 5\*

### NEW BELGIUM 1554 • 5\*

### SAVOY MARGARITA • 7

### SPANISH RED SANGRIA • 7

### HOUSE RED, WHITE, BUBBLES & ROSE • 6.5

### PREMIUM RED & WHITE • 11

CROSSBARN CHARDONNAY, ROBERT MONDAVI CABERNET SAUVIGNON OR BELLE GLOS PINOT NOIR

### HOUSE MADE MOJITO • 7

## 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>ADAMI GARBEL PROSECCO</b> ITALY	11	44
<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>'EROICA' RIESLING</b> COLUMBIA VALLEY, WASHINGTON	10.5	42
<b>HARTFORD COURT CHARDONNAY</b> RUSSIAN RIVER, CALIFORNIA	11.5	46
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA	13	52
<b>GIANNI GAGLIARDO ROERO ARNEIS DOCG</b> LANGHE, ITALY	10.5	42
<b>J PINOT GRIS</b> CALIFORNIA	9	36
<b>LES COSTIERES DE POMEROL PICPOUL DE PINET</b> FRANCE	9	36
<b>MAISON SAINT AIX ROSE</b> COTEAUX D'AIX-EN-PROVENCE, FRANCE	11	44
<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>VIÑA COBOS "FELINO" MALBEC</b> MENDOZA, ARGENTINA	10.5	42
<b>DOMAINE DE COURON CÔTES DU RHÔNE</b> FRANCE	10	40
<b>CHÂTEAU PARENCHÈRE MERLOT BLEND</b> BORDEAUX, FRANCE	9.5	38
<b>NORTHSTAR MERLOT</b> COLUMBIA VALLEY, WASHINGTON	12	48
<b>RODNEY STRONG CABERNET SAUVIGNON</b> ALEXANDER VALLEY, CALIFORNIA	11.5	46
<b>ROBERT MONDAVI CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	14	56
<b>ANCIANO "10 YEAR" GRAN RESERVA TEMPRANILLO</b> SPAIN	10	40

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

**STEEL BENDER KOLSCH** 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**

### 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