



APPETIZERS

SELECTION OF OYSTERS

ea • 2.75 1/2 dozen • 16 dozen • 32

red wine mignonette, cocktail sauce

13 HALF DZ/27 DZ FROM 3-4:30 PM DAILY

GREEN GODDESS HUMMUS • 9

vegetable crudité, sliced beets, snap peas, pita bread

CRISPY CALAMARI • 12

sweet n' spicy tomato agrodolce, black garlic aioli, pickled red onion

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

SALT SPRING BLACK MUSSELS 3/4lb • 14

roasted garlic cream, spinach, grilled bread, parsley

CHEESE & ANTIPASTO PLATTER • 14

two artisan cheese & sliced meats, cornichons, peppadew peppers, grilled marinated artichoke, parmesan breadsticks, fig spread

TOGARASHI SEARED TUNA • 14

seaweed napa cabbage slaw, soy mirin glaze, wasabi crema, crispy wontons

OAK FIRED GOAT CHEESE • 14

fall spiced dried fruit chutney, Parma prosciutto crisp, toasted baguette

SOUPS, SALADS AND SANDWICHES

CREAM OF CAULIFLOWER SOUP • 8/5

smoked paprika, chorizo chips

SAVOY CAESAR SALAD • 9/6

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

HOUSE SALAD • 6

mixed lettuce, gala apple, cranberries, almonds, Dijon-cider vinaigrette

PEPPER STEAK SANDWICH • 16

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

WARM DUCK CONFIT SALAD • 12

arugula & spinach, shaved radish, toasted pistachios, caramelized onion vinaigrette

CLASSIC WEDGE • 11/8

baby romaine, cherry tomatoes, bacon, blue cheese crumbles, buttermilk-herb dressing

GRILLED ANGUS HAMBURGER • 12

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

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

CHIPOTLE CHICKEN TACOS • 12

pico de gallo, smoked cheddar, cilantro lime crema, fresh house-made corn tortillas

ADD TO ANY SALAD chicken • +6 | salmon • +7
steak • +11 | shrimp • +7 | tuna • +10

PIZZAS

WHITE • 12

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

SMOKED HAM & BLUE • 12

marinara, blue cheese, whole milk mozzarella, arugula, balsamic reduction

TRUFFLE MUSHROOM • 14

herb mascarpone, autumn green chiffonade, smoked mozzarella

GREEN CHILE MEAT LOVERS • 14

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

ENTRÉES

'USDA PRIME' WOOD FIRE ROASTED PRIME RIB • 44/38/32

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

BAKED WINTER SQUASH CANNELLONI • 24

sun dried tomato béchamel, port salut gratinée, broccoli, piquillo coulis

PARMESAN CRUSTED NATURAL CHICKEN BREAST • 25

herbed potato pave, duck fat seared Brussels sprouts, country ham-mushroom pan sauce

(PLEASE ALLOW 30 MINUTES FOR THIS SPECIALTY SIGNATURE DISH)

WOOD-OVEN BAKED ATLANTIC SALMON • 28

forbidden black rice, baby bok choy, mango relish, green curry sabayon

'USDA PRIME' ANGUS FILET MIGNON • 39/32

mashed potatoes, winter greens & caramelized onions, black truffle butter, cabernet demi-glace

SESAME SEARED AHI TUNA • 30

wasabi mashed potatoes, stir fried snap peas, bell peppers & water chestnuts, lemon beurre blanc, soy pearls, pickled ginger

HOUSE-AGED PITMAN FARMS DUCK BREAST • 28

baby sweet potatoes, garden vegetable mélange, port wine-cherry demi

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE • 8

Pfeffernüsse cookie

CHOCOLATE HAZELNUT TORTE • 8

Bailey's anglaise, hazelnut praline

WARM PECAN PIE • 8

turmeric pastry crust, maple brown butter ice cream, cran-apple relish, spiced pepitas

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

LOCAL BLOSSOM • 11

Vara Gin, St. Germain Elderflower liqueur, fresh lemon juice, champagne float

IF I HAD A NIKLE • 11

Nikle Vodka, muddled cucumber and basil, fresh lemon juice and peach liqueur

MODERN OLD FASHION • 12

Woodford Reserve Bourbon, orange, cherry and whiskey barrel bitters, simple syrup, burnt orange peel, bordeaux cherry

MARTINIS

THE GEMINI • 10

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

THE VIOLET VESPER • 11

Empress Gin, Tito's Handmade Vodka, Lillet Blanc, orange bitters

MIDNIGHT STINGER • 11

High West Double Rye, Lazzaroni Amaro, fresh lemon juice, simple syrup

SIERRA MADRE PALOMA • 11

Illegal Mezcal, fresh grapefruit & lime juice, organic agave nectar, 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
SEGURA VIUDAS BRUT CAVA SPAIN	7.5	30
ADAMI GARBEL PROSECCO ITALY	11	44
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	9	36
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	9	36
DUCKHORN SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA	12	48
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10.5	42
HARTFORD COURT CHARDONNAY RUSSIAN RIVER, CALIFORNIA	11.5	46
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	52
J PINOT GRIS CALIFORNIA	9	36
LES COSTIERES DE POMEROL PICPOUL DE PINET FRANCE	9	36
MAISON SAINT AIX ROSE COTEAUX D'AIX-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
DOMAINE DE COURON CÔTES DU RHÔNE FRANCE	10	40
CHÂTEAU PARENCHÈRE MERLOT BLEND BORDEAUX, FRANCE	9.5	38
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	7	28
L'ECOLE NO. 41 CABERNET SAUVIGNON COLUMBIA VALLEY, WASHINGTON	14	56
ROBERT MONDAVI CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	14	56
ANCIANO "10 YEAR" GRAN RESERVA TEMPRANILLO 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