



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS

ea • 2.95 1/2 dozen • 17 dozen • 34
red wine mignonette, cocktail sauce

ROASTED RED PEPPER HUMMUS • 10

confit mushroom tapenade, vegetable crudité,
bell pepper, radishes, pita bread

CRISPY CALAMARI 'VERA CRUZ' • 13

Guajillo chile salsa, capers, tomatoes, onions
& Castel Vetrano olives, lime aioli, cilantro

SAVOY GLAZED CHICKEN WINGS • 13

carrots & celery, Chef's wing sauce,
herb buttermilk or creamy bleu cheese dressing

PAN SEARED FOIE GRAS • 26

cherry marmalade, brioche toast points,
peanut butter snow

SHRIMP COCKTAIL • 14

cocktail sauce, fresh lemon

CHEESE & ANTIPASTO PLATTER • 16

two artisan cheese & sliced meats,
sweety drops, marinated artichoke hearts,
spicy pickled Brussels sprouts,
parmesan breadsticks, date paté

TOGARASHI SEARED TUNA • 16

kimchi & fresh cabbage slaw, soy mirin glaze,
miso aioli, crispy wontons, tobiko roe,
pickled ginger, wasabi

OAK FIRED GOAT CHEESE • 14

blueberry-cherry chutney, almonds,
Parma prosciutto crisp, toasted baguette

SOUPS SALADS & SANDWICHES

SOUP OF THE DAY • 10/7

ask your server about chefs seasonal creation

HOUSE SALAD • 8

mixed lettuce, apples, shaved celery, toasted walnuts, red grapes, creamy lemon dressing

SAVOY CAESAR SALAD • 10/7

romaine, sliced caper berries, garlic croutons, grana frico

CRISPY PROSCIUTTO & FIG SALAD • 14

arugula & spinach, brie cheese, Marcona almonds, Banyuls vinaigrette

CLASSIC WEDGE SALAD • 12

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

PEPPER STEAK SANDWICH • 16

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

GRILLED ANGUS HAMBURGER • 13

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

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

SAVOY STREET TACOS:

BRAZILIAN BRAISED BEEF TENDERLOIN • 14

chimichurri, pickled red onions, shaved cabbage, fresh house-made corn tortillas

PERI PERI CHICKEN • 13

avocado crema, fried poblano strips, shaved cabbage, fresh house-made corn tortillas

FROM THE WOOD OVEN

WHITE ZA' • 13

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

PIZZA O' DAY • 15

Ask your server about our daily Za'

PESTO & PANCETTA ZA' • 14

arugula pesto, artichoke hearts, fresh mozzarella, grana

GREEN CHILE MEAT LOVERS • 15

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

HAPPY HOUR

DAILY 3-6PM

LOUNGE & PATIO ONLY,

NO SUBSTITUTIONS,

\$2 SPLIT PLATE CHARGE,

NO TO-GO ON

HAPPY HOUR ITEMS

HUMMUS PLATTER • 8

PETITE PIZZA OF THE DAY • 9

CRISPY CALAMARI • 10

TOGARASHI SEARED TUNA • 13

ANTIPASTO & CHEESE PLATTER • 11

SHRIMP COCKTAIL • 9

CHICKEN WINGS • 10

PRIME RIB SANDWICH • 13

BOSQUE SEASONAL DRAFT • 5.5

STARR IPA • 5.5

SAVOY MARGARITA • 7.5

SPANISH RED SANGRIA • 7.5

HOUSE RED, WHITE & BUBBLES • 6.5

PREMIUM RED & WHITE • 11

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

HOUSE MADE MOJITO • 7.5

REALLY HUNGRY? ASK TO SEE OUR COMPLETE DINNER MENU – AVAILABLE MOST TIMES.

DYLAN DE JONCKHEERE, EXECUTIVE CHEF | CANDICE JACKSON-BROWN, SOUS CHEF | JOSH McMURRY, EXECUTIVE PASTRY CHEF | KEVIN ROESSLER, WINE DIRECTOR
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

EARL GREY OLD FASHIONED • 12

Woodford Reserve Bourbon, earl grey simple syrup, angostura bitters, orange peel garnish

ASTA COLLINS • 12

Bombay Dry Gin, Campari, simple syrup, grapefruit & lime juice topped with soda water

THE SPICY LADY • 12

Espolon Blanco Tequila, muddled cucumbers, St. Germain, lemon juice & splash lemonade

WHAT THE SHRUB • 12

Tito's Handmade Vodka, Canton Ginger Liqueur, cherry-rosemary shrub mix, lemon juice

THE BEE'S KNEES • 12

Nikle Co. Gin, lemon juice, honey simple syrup, lavender bitters

MARTINIS

HARVEST APPLE • 14

Grey Goose Vodka, apple cider, honey simple syrup, lemon juice, dash cranberry bitters

GINGER GOLD RUSH • 14

Makers Mark Bourbon, lemon juice Canton Ginger Liqueur

PAPER AIRPLANE • 14

High West Double Rye Whiskey, Lazazaroni Amaro, Aperol, fresh lemon

TEQUILA ESPRESSO MARTINI • 14

Espolon Reposado, espresso, Kahlua, simple syrup, espresso bean garnish

CRÈME DE VIOLETTE SOUR • 14

Nikle Gin, crème de violette, lemon juice, simple syrup, egg white

WINES BY THE GLASS

	6OZ	9OZ	BTL
SEGURA VIUDAS BRUT CAVA SPAIN	9		36
MUMM BRUT ROSÉ NV NAPA VALLEY, CALIFORNIA	14		56
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	10	15	40
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	10	15	40
'DECOY' SAUVIGNON BLANC SONOMA COUNTY, CALIFORNIA	9	13.5	36
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10.5	15.75	42
VIGNERON DE MANCEY MACON CHARDONNAY FRANCE	11	16.5	44
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	13	19.5	52
RAMON BILBAO ALBARINO RIAS BAIXAS, SPAIN	11	16.5	44
CHEHALEM 'CHEMISTRY' PINOT GRIS WILLAMETTE VALLEY, OREGON	8	12	32
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC FRANCE	10	15	40
MAISON SAINT AIX ROSE COTEAUX D'AIX-EN-PROVENCE, FRANCE	11	16.5	44
ROESSLER 'R2' BLACK PINE PINOT NOIR CALIFORNIA	11	16.5	44
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	15	22.5	60
VIÑA COBOS "FELINO" MALBEC MENDOZA, ARGENTINA	10.5	15.75	42
DOMAINE DE COURON CÔTES DU RHÔNE FRANCE	10	15	40
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12	18	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	7.5	11.25	30
ROBERT MONDAVI CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	15	22.5	60
RODNEY STRONG 'ALEXANDER VALLEY' CABERNET , CALIFORNIA	12	18	48
ANCIANO GRAN RESERVA RIOJA TEMPRANILLO SPAIN	12	18	48

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**

EX NOVO 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