



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS

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

SPINACH ARTICHOKE HUMMUS • 10

vegetable crudité, bell pepper, radishes, olive oil, fresh herbs, 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

FOIE GRAS 'FRENCH TOAST' • 26

brioche, strawberry jam, maple sage reduction

SHRIMP COCKTAIL • 14

cocktail sauce, fresh lemon

CHEESE & ANTIPASTO PLATTER • 16

two artisan cheese & sliced meats, country olives, marinated yellow tomatoes, curry pickled cauliflower, parmesan breadsticks, piquillo jalapeno spread

TOGARASHI SEARED TUNA • 16

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

OAK FIRED GOAT CHEESE • 14

papaya-pineapple chutney crust, 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, soy marinated egg, sesame seeds, cucumber, radishes, rice wine vinaigrette

SAVOY CAESAR SALAD • 10/7

romaine, sliced caper berries, garlic croutons, grana frico **ADD WHITE ANCHOVIES +1**

FRIED CAPER & SMOKED SALMON SALAD • 14

butter lettuce & watercress, red onion, shaved bagel crisps, lingonberry 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'

PROSCIUTTO & RICOTTA • 14

ricotta-garlic sauce, sliced tomatoes, fresh arugula, smoked provolone, balsamic reduction

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

PEPPER STEAK SANDWICH • 13

BOSQUE SEASONAL DRAFT • 5.5

STARR IPA • 5.5

SAVOY MARGARITA • 7.5

SPANISH RED SANGRIA • 7.5

HOUSE RED, WHITE OR 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

AIRMAIL • 13

Myer's Rum, lime juice, honey-simple syrup, sparkling Cava float, lime wheel

ANCHO-PINEAPPLE MEZCALRITA • 13

Chile-infused Illegal Mezcal, Grandeza, pineapple & lime juice, tajin rimmed, lime wedge

CARDBOARD PLANE • 13

Maker's Mark, triple sec, Lazzarone Amaro, lemon & grapefruit juice, lemon peel

BLUE BEAR • 13

Los Poblanos Gin, simple syrup, lime juice, blackberries, mint, rhubarb bitters

PIMM'S CUP • 13

Pimm's No. 1, lemonade, ginger beer, cucumber wheel & mint

MARTINIS

BLACKBERRY BALSAMIC MANHATTAN • 14

Woodford Reserve, Lustau Rojo vermouth, muddled berries, dash bitters

PISCO SOUR • 14

Barsol Pisco, lime juice, simple syrup, splash egg white, dash bitters

BEE'S KNEES • 14

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

POMEGRANATE COSMO • 14

Ketel One Vodka, Stirrings Pomegranate Liqueur, triple sec, lime juice, lime wheel garnish

ROSITA • 14

Espolón Blanco Tequila, Campari, Lustau Rojo vermouth, dash bitters, orange peel

WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
SEGURA VIUDAS BRUT CAVA SPAIN	8/12	36
MUMM BRUT ROSÉ NV NAPA VALLEY, CALIFORNIA	14/21	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	10/15	40
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10/15	40
VIGNERON DE MANCEY MACON CHARDONNAY MACON-BURGUNDY, FRANCE	12/18	48
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	14/21	56
RAMÓN BILBAO ALBARIÑO RIAS BAIXAS, SPAIN	10/15	40
CHEHALEM 'CHEMISTRY' PINOT GRIS WILLAMETTE VALLEY, OREGON	8/12	32
CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC FRANCE	10/15	40
MAISON SAINT AIX ROSÉ COTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
ROESSLER 'R2' BLACK BIRDS PINOT NOIR CALIFORNIA	12/18	48
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	16/24	64
VIÑA COBOS 'FELINO' MALBEC MENDOZA, ARGENTINA	12/18	48
DOMAINE DE LA JANASSE RESERVE CÔTES DU RHÔNE, FRANCE	12/18	48
NORTHSTAR MERLOT COLUMBIA VALLEY, WASHINGTON	12/18	48
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	8/12	32
ROBERT MONDAVI CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	16/24	64
BERINGER 'KNIGHTS 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