



# LOUNGE MENU

## STARTERS

### SELECTION OF OYSTERS

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

### SOUTHWEST CHICKPEA & CORN HUMMUS • 11

vegetable crudité, radishes, olive oil, pita bread

### CRISPY FRIED CALAMARI • 14

tomatillo salsa, pickled red onions, avocado butter, fresh cilantro

### SAVOY GLAZED CHICKEN WINGS • 14

choice of 'Chef's Signature sauce' or 'hot pepper honey', herb buttermilk dressing, carrots, celery  
**ADD** blue cheese dressing • +1

### SHRIMP COCKTAIL • 15

cocktail sauce, fresh lemon

### OYSTER ROCKEFELLER 'BORRACHO' • 20

tequila creamed spinach, tortilla crumb, grana, adobo hollandaise, cilantro

### CHEESE & ANTIPASTO PLATTER • 17

two artisan cheese & sliced meats, marinated gigante beans, marcona almonds, red grapes, parmesan breadsticks, green fig preserves

### TOGARASHI SEARED TUNA • 17

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

### OAK FIRED GOAT CHEESE • 15

cranberry-mango chutney, Parma prosciutto crisp, toasted baguette

## SOUPS SALADS & SANDWICHES

### SOUP OF THE DAY • 11/8

ask your server about chefs seasonal creation

### HOUSE SALAD • 9

mixed lettuce, carrot, cucumber, sunflower seeds, jalapeno-lemon vinaigrette

### SAVOY CAESAR SALAD • 11/8

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

### CAPRESE SALAD • 15

heirloom tomatoes, buratta, basil chiffonade, balsamic glaze, smoked maldon sea salt

### CLASSIC WEDGE SALAD • 13

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

### PEPPER STEAK SANDWICH • 17

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

### GRILLED ANGUS HAMBURGER • 14

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

cilantro lime crema, fried jalapenos, shaved cabbage, fresh house-made corn tortillas

## FROM THE WOOD OVEN

### WHITE ZA' • 15

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

### PIZZA O' DAY • 16

Ask your server about our daily Za'

### MARGHERITA FLAT BREAD • 15

heirloom tomatoes, fior di latte, basil pesto, olive oil

### GREEN CHILE MEAT LOVERS • 16

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 • 10

### CRISPY CALAMARI • 10

### TOGARASHI SEARED TUNA • 13

### ANTIPASTO & CHEESE PLATTER • 12

### SHRIMP COCKTAIL • 11

### CHICKEN WINGS • 11

### PEPPER STEAK SANDWICH • 14

### 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

### SAVOIE ROYALE • 14

Bombay Sapphire, St-Germain, lemon juice, grapefruit juice, Cava, lemon, cherry flag

### BULLITT COUNTY BERRY SMASH • 14

Knob Creek Rye, egg white, lime juice, lemon juice, muddled blueberries, lemon wedge

### TIBERIUS • 14

Nikle Vodka, cucumber simple puree, prickly pear liqueur, lemon juice, fresh basil garnish, soda water, cucumber slice

### COUNT CAMILLO NEGRONI • 14

Los Poblanos Western Gin, Italicus Bergamot Liqueur, Bianco Vermouth, orange twist

### ILHA DE CAMPECHE • 14

Santa Teresa Solera Rum, Luxardo Maraschino Liqueur, lime, grapefruit, simple syrup, lime wheel & cherry

## MARTINIS

### NAVIGATION • 14

Sip Smith Orange Gin, lemon juice, Luxardo Maraschino Liqueur, Violette, lemon twist

### BRANDEWIJN • 14

Raynal V.S.O.P. Brandy, raspberry syrup, Angostura bitters, Triple Sec, Maraschino Liqueur, orange twist

### PYRUS • 14

Absolut Pears Vodka, Pomegranate Liqueur, lime juice, lime wedge

### PENNSYLTUCKY • 14

Duke Bourbon, lemon juice, blueberry jam, agave, ignited orange twist

### PRIDE OF PADUA • 14

Espolon Blanco Tequila, Aperol, Luxardo Maraschino Liqueur, lime juice, lemon twist

## WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
<b>SEGURA VIUDAS BRUT CAVA</b> SPAIN	9/13	36
<b>MUMM BRUT ROSÉ NV</b> NAPA VALLEY, CALIFORNIA	14/21	56
<b>VIETTI MOSCATO D'ASTI</b> PIEDMONT, ITALY	10/15	40
<b>CHATEAU PILET SAUVIGNON BLANC</b> BORDEAUX, FRANCE	10/15	40
<b>'DECOY' SAUVIGNON BLANC</b> SONOMA COUNTY, CALIFORNIA	10/15	40
<b>'EROICA' RIESLING</b> COLUMBIA VALLEY, WASHINGTON	10/15	40
<b>VIGNERON DE MANCEY MACON CHARDONNAY</b> MACON-BURGUNDY, FRANCE	12/18	48
<b>PAUL HOBBS 'CROSSBARN' CHARDONNAY</b> SONOMA COAST, CALIFORNIA	14/21	56
<b>RAMÓN BILBAO ALBARIÑO</b> RIAS BAIXAS, SPAIN	10/15	40
<b>CHEHALEM 'CHEMISTRY' PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	8/12	32
<b>CAVE DE SAUMUR 'LES POUCHES' CHENIN BLANC</b> FRANCE	10/15	40
<b>MAISON SAINT AIX ROSÉ</b> COTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
<b>ROESSLER 'R2' BLACK BIRDS PINOT NOIR</b> CALIFORNIA	12/18	48
<b>BELLE GLOS 'CLARK &amp; TELEPHONE' PINOT NOIR</b> SANTA MARIA VALLEY, CALIFORNIA	16/24	64
<b>VIÑA COBOS 'FELINO' MALBEC</b> MENDOZA, ARGENTINA	12/18	48
<b>DOMAINE DE LA JANASSE RESERVE</b> CÔTES DU RHÔNE, FRANCE	12/18	48
<b>NORTHSTAR MERLOT</b> COLUMBIA VALLEY, WASHINGTON	12/18	48
<b>SEVEN FALLS CABERNET SAUVIGNON</b> WAHLUKE SLOPE, WASHINGTON	8/12	32
<b>ROBERT MONDAVI CABERNET SAUVIGNON</b> NAPA VALLEY, CALIFORNIA	16/24	64
<b>BERINGER 'KNIGHTS VALLEY' CABERNET</b> , CALIFORNIA	12/18	48
<b>ANCIANO GRAN RESERVA RIOJA TEMPRANILLO</b> SPAIN	12/18	48

## BEER ON TAP

### LIGHTER

**STELLA ARTOIS** BELGIUM

**STEEL BENDER KOLSCH** NEW MEXICO **R**

**SANTA FE BREWING SEASONAL** 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