



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS

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

OYSTERS ROCKEFELLER • 21

creamed spinach, panko grana crust,
hollandaise

BLACK EYED PEA AND ROASTED PEPPER HUMMUS • 11

vegetable crudité, pita bread,
roasted garlic oil

CRISPY FRIED CALAMARI • 14

sweet chile sauce, lemon aioli, & green onion

SAVOY GLAZED CHICKEN WINGS • 15

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

SHRIMP COCKTAIL • 15

cocktail sauce, fresh lemon

TOGARASHI SEARED TUNA • 17

wasabi pea, napa slaw, soy mirin glaze,
toasted nori aioli, masago, ginger, wasabi

SALADS & SANDWICHES

HOUSE SALAD • 10

mixed greens, strawberries, feta, onion crisp, roasted garlic vinaigrette

SAVOY CAESAR SALAD • 11

romaine, sliced caper berries, garlic croutons, grana frico

ADD ANCHOVIES +1

ADD TO ANY SALAD CHICKEN • +7 | SALMON • +9 | STEAK • +12 | SHRIMP • +7 | TUNA • +11

PEPPER STEAK SANDWICH • 18

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

GRILLED ANGUS HAMBURGER • 14

whole 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

cilantro & onion, pickled radish, shaved cabbage, cojita, corn tortillas

CHICKEN TINGA • 13

jalapeno-cilantro crema, pico de gallo, shaved cabbage, corn tortillas

TOGARASHI TUNA TACO • 17

napa slaw, soy mirin glaze, toasted nori aioli, ginger, & wasabi, 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'

CROQUE MADAME • 17

herb mascarpone, gruyere cheese, shaved ham, arugula, mustard aioli, & two over-easy eggs

GREEN CHILE MEAT LOVERS • 17

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

HAPPY HOUR

DAILY 3-6PM

LOUNGE & PATIO ONLY,

NO SUBSTITUTIONS,

\$2 SPLIT PLATE CHARGE,

NO TO-GO ON
HAPPY HOUR ITEMS

PIZZA OF THE DAY • 13

CRISPY CALAMARI • 11

TOGARASHI SEARED TUNA • 14

CHICKEN WINGS • 12

PEPPER STEAK SANDWICH • 16

CRAFT BEER OF THE DAY • 6

SAVOY MARGARITA • 8

SPANISH RED SANGRIA • 7

HOUSE RED, WHITE OR BUBBLES • 7

PREMIUM RED & WHITE • 12

CROSSBARN CHARDONNAY, BERINGER CABERNET,
DUCKHORN SAUVIGNON BLANC, OR BELLE GLOS PINOT NOIR

HOUSE MADE MOJITO • 8

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

BENJAMIN WILKEN, EXECUTIVE CHEF | BRYANT MISKELL, SOUS CHEF | JOSH McMURRY, EXECUTIVE PASTRY CHEF | BENJAMIN WILLIAMS, 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

MODERN OLD FASHIONED • 14

Woodford Reserve Bourbon, cherry, orange and whiskey barrel bitters, simple syrup & flamed orange peel

MARGARET FROM OAXACA • 14

Illegal Mezcal, Grandeza Orange Liqueur, agave nectar, fresh lime juice and tajin rim

RYE RENEWAL • 14

Knob Creek Rye, Crème de Cassis, lemon juice, simple syrup, dash of angostura bitters

CHERRY SOUR • 14

Effen Dark Cherry Vodka, lemon juice, simple syrup, egg whites

SAVOY 75 • 14

Los Poblanos Western Gin, lemon juice, simple syrup & Segura Viudas Cava

MARTINIS

CARACAS SIDECAR • 14

Santa Teresa Solera Rum, Grandeza Orange Liqueur, lemon juice, simple syrup, raw sugar rim

NOCHEBUENA • 14

Italicas Bergamot Liqueur, blood orange syrup, lemon juice, Segura Viudas Cava

LALO'S FOLLY • 14

Lalo Blanco Tequila, Alma Tepec Liqueur, lime juice, agave nectar

COPA DE JACO • 14

Pimm's No. 1, Hendrick's Gin, cucumber, mint, lemonade

KENTUCKY CALLING • 14

Buffalo Trace Bourbon, Lazzaroni Amaro, Lustau Sherry, mole bitters

WINES BY THE GLASS

BOTTLE	6OZ/9OZ	
SEGURA VIUDAS BRUT CAVA SPAIN	9/13	36
MUMM BRUT ROSÉ NV NAPA VALLEY, CALIFORNIA	14/21	56
VIETTI MOSCATO D'ASTI PIEDMONT, ITALY	11/17	44
CHATEAU PILET SAUVIGNON BLANC BORDEAUX, FRANCE	11/17	44
DUCKHORN SAUVIGNON BLANC NAPA VALLEY, CALIFORNIA	14/21	56
'EROICA' RIESLING COLUMBIA VALLEY, WASHINGTON	10/15	40
VIGNERON DE MANCEY MACON CHARDONNAY BURGUNDY, FRANCE	12/18	48
PAUL HOBBS 'CROSSBARN' CHARDONNAY SONOMA COAST, CALIFORNIA	14/21	56
CHEHALEM 'CHEMISTRY' PINOT GRIS WILLAMETTE VALLEY, OREGON	8/12	32
MAISON SAINT AIX ROSÉ COTEAUX D'AIX-EN-PROVENCE, FRANCE	12/18	48
ROESSLER BLACK PINE PINOT NOIR CALIFORNIA	13/19	52
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
L'ECOLE NO. 41 MERLOT COLUMBIA VALLEY, WASHINGTON	15/22	60
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE, WASHINGTON	9/15	36
BERINGER 'KNIGHTS VALLEY' CABERNET CALIFORNIA	15/22	60
ANCIANO GRAN RESERVA RIOJA TEMPRANILLO 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**

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