



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS

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

OYSTERS KILPATRICK • 21

shallot herb butter, crisp prosciutto,
worcestershire sauce

CALAMARI • 14

sweet mango glaze, roasted poblano aioli

SHRIMP COCKTAIL • 15

cocktail sauce, fresh lemon

TOGARASHI SEARED TUNA • 17

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

SAVOY GLAZED CHICKEN WINGS • 15

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

CLASSIC ROASTED GARLIC HUMMUS • 12

vegetable crudité, pita bread, roasted garlic oil

SALADS & SANDWICHES

HOUSE SALAD • 10

peach/mint vinaigrette, toasted almond honey ricotta smear, fresh peach garnish

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 • 15

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

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

SAVOY STREET TACOS:

BARBACOA BEEF TACOS • 15

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

ELOTE CORN CHICKEN TACOS • 14

avocado salsa, pico de gallo, shaved cabbage, corn tortilla

TOGARASHI TUNA TACOS • 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'

CAPRESE PIZZA • 17

burrata, heirloom tomatoes, roasted garlic oil, balsamic glaze

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

ROUND POND SAUVIGNON BLANC, FROGS LEAP CHARDONNAY,
BELLE GLOS PINOT NOIR & CHARLES KRUG CABERNET

HOUSE MADE MOJITO • 8

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

BENJAMIN WILKEN, EXECUTIVE CHEF | RICHARD RAESLY, 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 & whiskey barrel bitters, simple syrup, flamed orange peel

MARGARET FROM OAXACA • 14

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

RYE RENEWAL • 14

Knob Creek Rye, Creme De Cassis, lemon juice, simple syrup, dash of angostura bitters

SPRITZO BERGAMOTTO • 14

Italicus Bergamot Liqueur, blood orange, Segura Vjudascava

SAVOY 75 • 14

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

MARTINIS

NAPOLEON • 14

Buffalo Trace Bourbon, Lustau Dry Vermouth, Campari, fresh lemon, raspberries, egg white, simple syrup

LIMONCELLO SOUR • 14

Lazzaroni Limoncello, fresh lemon, simple syrup, egg white

JASMINE • 14

Hendrick's Gin, Campari, orange liqueur, fresh lemon & simple syrup

TEQUILA SUNSET • 14

Lalo Blanco Tequila, Lustau Dry Vermouth, raspberries, simple syrup

CARACAS SIDECAR • 14

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

WINES BY THE GLASS

	6OZ/9OZ	BOTTLE
SEGURA VIUDAS BRUT CAVA PENEDES, SPAIN	10/15	40
VIETTI MOSCATO D'ASTI PIEDMONTE, ITALY	12/18	48
Craggy Range 'Te Muna' Sauvignon Blanc MARTINBOROUGH, NEW ZEALAND	14/21	56
ROUND POND ESTATE SAUVIGNON BLANC RUTHERFORD, NAPA VALLEY, CALIFORNIA	15/22	60
HUGEL 'GENTIL' PINOT GRIS/RIESLING/GEWURZTRAMINER BLEND ALSACE, FRANCE	12/18	48
FROG'S LEAP 'SHALE & STONE' CHARDONNAY NAPA VALLEY, CALIFORNIA	15/22	60
SACHA LICHINE 'THE PALE' ROSE PROVENCE, FRANCE	12/18	48
ROESSLER 'BLACK PINE' PINOT NOIR SONOMA COAST, CALIFORNIA	13/19	52
BELLE GLOS 'CLARK & TELEPHONE' PINOT NOIR SANTA MARIA VALLEY, CALIFORNIA	16/24	64
COLLAZZI 'BASTIONI' CHIANTI CLASSICO DOCG TOSCANA, ITALY	12/18	48
VIÑA COBOS 'FELINO' MALBEC MENDOZA, ARGENTINA	12/18	48
BODEGAS HIDALGO 'LA GITANA' GRAN RESERVA TEMPRANILLO RIOJA, SPAIN	14/21	56
CHARLES KRUG CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	16/24	64
RIDGE 'THREE VALLEYS' ZINFANDEL SONOMA COUNTY, CALIFORNIA	16/24	64
LASSEGUE 'LES CADRANS' MERLOT ST-EMILION GRAND CRU, BORDEAUX, FRANCE	16/24	64

RESERVE WINES BY THE GLASS

FRESHNESS PRESERVED VIA CORAVIN

	3OZ / 6OZ / 9OZ
DOMAINE MICHEL THOMAS SAUVIGNON BLANC SANCERRE, LOIRE VALLEY, FRANCE	10 / 20 / 30
FREEMARK ABBEY CHARDONNAY NAPA VALLEY, CALIFORNIA	10 / 20 / 30
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	12 / 24 / 36
BEAULIEU VINEYARD 'BV TAPESTRY' RED BLEND NAPA VALLEY, CALIFORNIA	14 / 28 / 42

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