



LOUNGE MENU

STARTERS

SELECTION OF OYSTERS

ea • 3 1/2 dozen • 18 dozen • 34
red wine mignonette, cocktail sauce

CALAMARI • 14

lemon chile aioli & soy mirin

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

WARM SPINACH ARTICHOKE DIP • 14

crisp fried pita

SALADS & SANDWICHES

WEDGE SALAD • 14

bacon, cherry tomatoes, blue cheese, wilted chives, honey yogurt vinaigrette

SAVOY CAESAR SALAD • 11

romaine, sliced caperberries, garlic croutons, grana frico **ADD ANCHOVIES +1**

ADD TO ANY SALAD

CHICKEN • +7 | SALMON • +11 | STEAK • +12 | SHRIMP • +7 | 2 CRAB CAKES • +11 | 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:

TENDERLOIN TIP TACOS • 15

slow cooked tenderloin tips, onions & peppers, Cotija, corn tortillas

ROASTED CHICKEN TACOS • 15

pickled cabbage, radish, red onion, cilantro crema & Cotija, corn tortillas

CRISPY SHRIMP TACOS • 14

sweet napa cabbage, radish, red onion, cilantro crema & lime wedge, corn tortillas

FROM THE WOOD OVEN

WHITE PIZZA • 15

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

PIZZA OF THE DAY • 16

~ ask about our daily pizza ~

GREEN CHILE MEAT LOVERS • 17

beef sausage, genoa salami, bacon, green chile, red sauce, provolone

GF CAULIFLOWER CRUST AVAILABLE +5

SPRING GREENS FLATBREAD • 15

roasted garlic oil, spinach, green onions, shaved asiago

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, PINK OR BUBBLES • 7 6OZ

PREMIUM RED & WHITE • 12 6OZ

DUCKHORN SAUVIGNON BLANC, DAVIS BYNUM CHARDONNAY, MUMM
BRUT ROSÉ, BELLE GLOS PINOT NOIR & CHARLES KRUG CABERNET

HOUSE MADE MOJITO • 8

FEATURED PREMIUM BOURBON/WHISKEY • 13

ANY WAY YOU LIKE IT!

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

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

ELDER MARGARITA • 14

Lalo Blanco, St. Germain Elderflower Liqueur, lime and grapefruit juice, simple syrup

MARGARET FROM OAXACA • 14

Ilegal Mezcal, Alma Finca Orange Liqueur, Agave Nectar & fresh lime

PEAR SOUR • 14

Grey Goose Pear Vodka, fresh lemon, egg whites, simple syrup

SPRING 75-ISH • 14

Italicus Bergamot Liqueur, Segura Viudas Cava, blood orange

FEATURED PREMIUM BOURBON/WHISKEY • 15

any way you like it!

MARTINIS

BLACK ROSE • 14

Buffalo Trace Bourbon, Courvoisier Cognac, Peychaud's Bitters, dark cherry syrup

FRENCH MARTINI • 14

Ketel One Vodka, Chambord Liqueur, Segura Viudas Cava, pineapple juice

LAST WORD • 14

Ford's Gin, Chartreuse, Maraschino Liqueur, lime juice

SAVOY SAZERAC • 14

Knob Creek Rye, Pernod rinse, Peychaud's Bitters, simple syrup

HEMINGWAY DAIQUIRI • 14

Bacardi Silver Rum, Maraschino Liqueur, lime and grapefruit juice, simple syrup

WINES BY THE GLASS

	6OZ/9OZ BOTTLE
SEGURA VIUDAS BRUT CAVA PENEDES, SPAIN	10/15 40
MUMM BRUT ROSÉ NAPA VALLEY, CALIFORNIA	16/24 64
VIETTI MOSCATO D'ASTI PIEDMONTE, ITALY	12/18 48
CRAGGY RANGE 'TE MUNA' SAUVIGNON BLANC MARTINBOROUGH, NEW ZEALAND	14/21 56
DUCKHORN SAUVIGNON BLANC NORTH COAST, CALIFORNIA	15/22 60
MUSSIO PINOT GRIGIO ITALY	10/15 40
SEVEN FALLS CHARDONNAY WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	9/14 36
DAVIS BYNUM 'RIVER WEST VINEYARD' CHARDONNAY RUSSIAN RIVER VALLEY, CA	14/21 56
AIX ROSÉ CÔTEAUX D'AIX EN-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
SAINT COSME SYRAH COTES-DU-RHONE, FRANCE	14/21 56
VIÑA COBOS 'FELINO' MALBEC MENDOZA, ARGENTINA	12/18 48
ANCIANO GRAN RESERVA TEMPRANILLO RIOJA SPAIN	14/21 56
CHATEAU PARENCHERE MERLOT BORDEAUX, FRANCE	12/18 48
DUCKHORN MERLOT NAPA VALLEY, CALIFORNIA	19/29 76
SEVEN FALLS CABERNET SAUVIGNON WAHLUKE SLOPE-COLUMBIA VALLEY, WASHINGTON	9/14 36
CHARLES KRUG CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA	16/24 64
VIETTI BARBERA D'ASTI PIEDMONTE, FRANCE	13/19 52

BEER ON TAP

LIGHTER

STELLA ARTOIS BELGIUM

STEEL BENDER KOLSCH NEW MEXICO **R**

SANTA FE BREWING SEASONAL NEW MEXICO **R**

HOPPY, AND EVEN HOPPIER

LA CUMBRE IPA NEW MEXICO **R**

ODELL 90 SHILLING ALE COLORADO **R**

EX NOVO SEASONAL NEW MEXICO **R**

DARKER, AND IN MOST CASES RICHER

NEW BELGIUM 1554 COLORADO **R**

MARBLE SEASONAL NEW MEXICO **R**

BEER IN THE BOTTLE OR CAN

LOCAL/REGIONAL **R**

BUD & BUD LIGHT BREWED ALL OVER!

MILLER LITE WISCONSIN

HEINEKEN NETHERLANDS

CORONA MEXICO

NON-ALCOHOLIC – CORONA MEXICO

COORS LIGHT COLORADO **R**

MICHELOB ULTRA MISSOURI

NEGRA MODELO MEXICO

GUINNESS IRELAND