



LOUNGE MENU

STARTERS

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

CALAMARI • 14
roasted tomato salsa, lemon 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

ROASTED GARLIC HUMMUS • 12
vegetable crudité & warm pita chips

SALADS & SANDWICHES

WEDGE SALAD • 14
bacon, cherry tomatoes, blue cheese, candied walnuts, blue cheese dressing

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

CRISPY SHRIMP PO’BOY • 17
tabasco remoulade, shaved napa slaw, crisp pickle, sliced tomato, 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

GRILLED CHICKEN TACOS • 15
shredded cabbage, curry aioli, pickled radish, Cotjia, corn tortillas

CRISPY SHRIMP TACOS • 15
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

CAPRESE PIZZA • 15
fresh mozzarella cheese, heirloom tomato, roasted garlic aglio, oregano, fresh basil, & balsamic glaze

GF CAULIFLOWER CRUST AVAILABLE +5

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
ROASTED GARLIC HUMMUS • 10

TRADITIONAL MARGARITA • 9
SAVOY GIMLET • 9
SUMMER ROSÉ SPRITZ • 7
HOUSE RED, WHITE, PINK OR BUBBLES
• 7 6OZ • 10.5 9OZ
PREMIUM RED & WHITE • 12 6OZ • 18 9OZ
DUCKHORN SAUVIGNON BLANC, DAVIS BYNUM CHARDONNAY, BELLE GLOS PINOT NOIR & CHARLES KRUG CABERNET SAUVIGNON
CRAFT BEER OF THE DAY • 6

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!**

SPECIALTY
COCKTAILS

• 14

- LET’S DRIVE TO VEGAS ~ UP ~ complex, tangy, layered**
JIM BEAM BOURBON, RAYNAL VSOP, NOVEIS AMARO, APRICOT, SUGAR, LIME
- EMPTY PROMISES ~ ROCKS ~ floral, smoky, soft**
ESPOLON REPOSADO, LEMON, ILLEGAL MEZCAL, HOUSE ORGEAT, CRÈME DE VIOLETTE
- PINK SKIES ~ ROCKS ~ herbaceous, bitter, vibrant**
BOMBAY DRY GIN, APEROL, LEMON, AGAVE, CAMPARI
- DIAMONDS AREN’T FOREVER ~ UP ~ bright, crisp, light**
FORDS GIN, DOLIN BLANC, PAMPLEMOUSSE, BERGAMOT, HOPPED GRAPEFRUIT BITTERS
- WISHFUL SINKING ~ ROCKS ~ tropical, smooth, creamy**
ESPOLON BLANCO, LIME, COCONUT, PEACH, BUTTERFLY PEA FLOWER
- CLOSER TO THE HEART ~ ROCKS ~ classic, spiced, cozy**
WOODFORD RESERVE BOURBON, SUGAR, HOUSE BITTERS BLEND
- ELECTRIC RELAXATION ~ ROCKS ~ basic, citrusy, sweet**
SVEDKA VODKA, GRAPEFRUIT, COCCHI AMERICANO ROSA, LEMON, HONEY
- FOOLISH BEHAVIOR ~ UP ~ bold, balanced, rich**
ELDORADO 5 YR RUM, BANANA, ITALIAN VERMOUTH, MONTENEGRO AMARO, COFFEE

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
Susana Balbo Malbec	Mendoza, Argentina	14/21 56
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
Hoppy, and even hoppier	
La Cumbre IPA New Mexico R	Odell 90 Shilling Ale Colorado R
Darker, and in most cases richer	
New Belgium 1554 Colorado R	
Seasonal	
Santa Fe Brewing New Mexico R	Ex Novo New Mexico R
Marble New Mexico R	

BEER IN
THE BOTTLE
OR CAN

LOCAL/REGIONAL **R**

Bud & Bud Light Brewed All Over!	Coors Light Colorado R
Miller Lite Wisconsin	Michelob Ultra Missouri
Heineken Netherlands	Negra Modelo Mexico
Corona Mexico	Guinness Ireland
Non-Alcoholic – Corona Mexico	