



# LOUNGE MENU

## STARTERS

### SELECTION OF OYSTERS

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

### BAKED OYSTER • 21

creamed spinach, panko grana crust,  
citrus garlic sauce

### CARAMELIZED ONION HUMMUS • 11

vegetable crudité, roasted squash, pita  
bread, harissa oil, shoestring potatoes

### CRISPY FRIED CALAMARI • 14

creole tomato sauce, fried capers,  
charred lemon emulsion

### SAVOY GLAZED CHICKEN WINGS • 14

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

crispy glass noodle & napa slaw,  
soy mirin glaze, toasted nori aioli, masago,  
ginger, wasabi

## SALADS & SANDWICHES

### HOUSE SALAD • 10

mixed lettuce, fresh pears, gorgonzola, pancetta crisps, balsamic vinaigrette

### SAVOY CAESAR SALAD • 11/8

romaine, sliced caper berries, garlic croutons, grana frico, wood fired lemon

**ADD WHITE ANCHOVIES +1**

**ADD TO ANY SALAD CHICKEN • +6 | SALMON • +8 | STEAK • +12 | SHRIMP • +7 | TUNA • +10**

### 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

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

#### CHICKEN TINGA • 13

jalapeno-cilantro crema, pico de gallo, shaved cabbage, 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'

### TRUFFLE MUSHROOM • 15

herb mascarpone, mushroom, caramelized shallots, arugula, truffle oil, three-cheese blend

### GREEN CHILE MEAT LOVERS • 16

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 • 12

### CRISPY CALAMARI • 10

### TOGARASHI SEARED TUNA • 13

### CHICKEN WINGS • 11

### PEPPER STEAK SANDWICH • 15

### STARR IPA • 5.5

### SAVOY MARGARITA • 7.5

### SPANISH RED SANGRIA • 7.5

### HOUSE RED, WHITE OR BUBBLES • 6.5

### PREMIUM RED & WHITE • 11.5

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

### HOUSE MADE MOJITO • 7.5

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

CANDICE JACKSON-BROWN, EXECUTIVE CHEF | SAMUEL DAVIS, 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

### MODERN OLD FASHIONED • 13

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

### MARGARET FROM OAXACA • 13

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

### RYE RENEWAL • 13

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

### PEAR SOUR • 12

Grey Goose Pear Vodka, lemon juice, simple syrup, egg white

### SPIKED CHAI LATTE • 11

Rumchata Spiced Rum, organic chai, steamed milk

## MARTINIS

### CARACAS SIDECAR • 12

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

### GIN MARE-TINI • 13

Gin Mare, Lustau Blanco Vermouth, goat cheese stuffed olive, flamed rosemary

### NOCHEBUENA • 12

Italicus Bergamot Liqueur, blood orange syrup, lemon juice, float of Segura Viudas Cava, thyme sprig

### SAVOY ESPRESSO MARTINI • 13

Villon Vanilla Cognac, fresh espresso, simple syrup

### LION'S TAIL • 13

Buffalo Trace Bourbon, St. Elizabeth's Allspice Dram, lime juice, simple syrup, angostura bitters

## WINES BY THE GLASS

BOTTLE	6OZ/9OZ	
<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>DUCKHORN SAUVIGNON BLANC</b> NAPA VALLEY, CALIFORNIA	14/21	56
<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>CHEHALEM 'CHEMISTRY' PINOT GRIS</b> WILLAMETTE VALLEY, OREGON	8/12	32
<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>L'ECOLE NO. 41 MERLOT</b> COLUMBIA VALLEY, WASHINGTON	15/22	60
<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