

# THE SAVOY

— AT 21c

**SHOTS OF OUR HOUSE BLEND  
AMARO, WHISKEY OR RUM \$2**

**HOUSE RED & WHITE WINE \$8**

**TORRE ORIA SPARKLING \$8**

**COCKTAILS \$8**

## DAISY CHAIN

ford's gin,  
dolin blanc vermouth,  
yellow chartreuse,  
saler's aperitif,  
fresh lemon, soda

## MADRE EN SANTIAGO

savoy rum blend, fresh lime,  
demerara syrup,  
savoy tiki bitters

## OLD JACK'S DERBY HAT

jack daniel's sour mash,  
old forester 86 bourbon,  
fresh grapefruit,  
honey syrup,  
peychaud's bitters,  
angostura bitters

## REYES LIMÓN

silver tequila, fresh lemon,  
ancho reyes chile liqueur

*savoy happy hour*  
(penguin power-hour)

## CHILLED MALPEQUE OYSTERS 6

rosé wine mignonette & house hot sauce, 3 per order

## MARINATED BURRATA SALAD 8

english peas, spinach, spring garlic, raspberry

## WHITE CHEDDAR RILLETTES 9

cauliflower, jalapeño, black truffle, brioche

## CARAMELIZED CAULIFLOWER 6

green goddess, garlic, thai chili, lime

## ROASTED GARLIC & CHICKPEA PANISSE 12

sprouting broccoli, black truffle, fennel

## SAVOY SMASH BURGER 8/15

american cheese, dijon  
caramelized onion, pickles, mayo

*dessert*

## SELECTION OF ICE CREAMS AND SORBETS 4

vanilla, chocolate, ruby chocolate  
morello cherry, mango

**EXECUTIVE CHEF BRANDON BRUMBACK**

**DIRECTOR OF F&B TAYLOR TANTILLO**

**RESTAURANT MANAGER LUKE HOLSINGER**

**BAR MANAGER VAN ZARR**

**SOUS CHEF JOEY ATTWATER**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.