

THE SAVOY

— AT 21c

happy hour
5-6:30 Tues-Fri

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

WELL SPIRITS 5

WINE 8

'SAVOY' ZINFANDEL BLEND
WIMMER GRÜNER VELTLINER
TORRE ORIA SPARKLING

COCKTAILS 8

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

OVERSIZED SWEATER
rye whiskey, brown butter,
ginger beer

BEER 5

BOULEVARD PALE ALE
BOULEVARD WHEAT
MILLER HIGH LIFE

ENDIVE & SPINACH SALAD 9

walnut, tarragon, garlic

HEIRLOOM SQUASH SOUP 10

crème fraiche, sage, jalapeño

WHITE CHEDDAR RILLETES 9

cameo apple, brioche

SAVOY SMASH BURGER 16

american cheese, dijon, caramelized onion
pickles, mayo

dessert

FRENCH FRIES & ICE CREAM 8

scoop of chocolate or vanilla



EXECUTIVE CHEF BRANDON BRUMBACK
DIRECTOR OF F&B TAYLOR TANTILLO
RESTAURANT MANAGER LUKE HOLSINGER
BAR MANAGER VAN ZARR
CHEF DE CUISINE JOEY ATTWATER
SOUS CHEF JOHN KENNEDY
LEAD BARTENDER ALEXANDRA GRANT



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