

# 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*

**LUBERRI TEMPRANILLO**

**OSTATU RIOJA BLANCO**

**APHILLANTHES ROSÉ**

**TORRE ORIA SPARKLING**

*drinks 8*

**FLOWER POWER**

london dry gin,  
aromatic dry vermouth,  
licor strega,  
genepy des alpes,  
oleo saccharum

**SILK TONIC**

white rum, rooibos, lemongrass,  
grapefruit, milk clarification

**IF IT'S UP**

amaro blend, black lime,  
coriander, lime

*beer 5*

**BOULEVARD PALE ALE**

**BOULEVARD WHEAT**

**MILLER HIGH LIFE**

**CHILLED MISTY POINT OYSTERS 9**

3 per order

**CRUM'S HEIRLOOM LETTUCES 8**

buttermilk, black olive, sunflower seed, scallion

**WHITE CHEDDAR RILLETTES 9**

hazelnut, sunflower seeds, carrot

**AKUSHI BEEF TARTARE 9**

brick pastry, xo, mimolette

**VADOUVAN CAULIFLOWER 7**

coconut, coriander, lime

**SAVOY SMASH BURGER 16**

american cheese, iceberg, savoy sauce

*dessert*

**VANILLA AFFOGATO 6**

chestnut, marcel espresso

**FRENCH FRIES & ICE CREAM 8**

seasonal selection

**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  
PASTRY CHEF TIA THROCKMORTON**



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