

THE SAVOY

AT 21c

wine by the glass

3oz 7

6oz 14

8oz 18

btl 56

red

Thevenet PINOT NOIR, 'Les Clos', Burgundy, France 2020

dark cherry, tree bark, baking spices

Luberri TEMPRANILLO, Rioja, Spain 2020

red raspberry, plum, fresh spices

Proemio CABERNET SAUVIGNON, 'Reserve', Mendoza, Argentina 2018

blackberry, cedar, cassis

FEATURED RED

ask your server for details

white

Erste+Neue PINOT BIANCO, Alto-Adige, Italy 2020

green apple, yellow pear, fresh minerality

Benoit Daridan SAUVIGNON BLANC, Cheverny, Loire Valley, France 2020

peach, citrus, white flowers, mineral

Kokomo CHARDONNAY 'Peters Vineyard', Russian River Valley, California 2019

honeysuckle, tropical breeze, vanilla, lemon

FEATURED WHITE

ask your server for details

pink

Domaine Les Aphillanthes GRENACHE Rosé, Rhône, France 2019

raspberry, strawberry, fresh minerality

sparkling

Hubert Clavelin 'BRUT COMTE' Crémant du Jura, France NV

pear, baked bread, lemon peel

sweet

Vietti MOSCATO d'Asti, Piedmont, Italy 2020

peach, rose petal, ginger

Chateau Doisy-Vedrine SAUTERNES, Bordeaux, France 2016 (2oz 10)

honey, apple, soufflé



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cocktails

classics

MARTINI 13

midwestern gin, marseilles vermouth

BEE'S KNEES 13

california gin, honey, lemon

SOUTHSIDE 13

chicago gin, mint, lime

NEGRONI 13

midwestern gin, apertivo blend, vermouth

OLD-FASHIONED 13

savoy bourbon blend, demerara, bitters

MANHATTAN 13

savoy rye blend, torino vermouth
maraschino bitters

variations

SHADES OF COOL 12

vodka, palo santo, rhum agricole,
cucumber, sage, pineapple, coconut
five spice

HOUSE OF THE RISING SUN 13

vodka, vino aperitivo blend, passion fruit
vanilla, lemon, high life pony

BUSINESS & PLEASURE 13

aged haitian rhum, tropical spiced mango,
banana, spanish vermut rojo, apertivo
rosso

SAVOY SOUR 15

unaged apple brandy, lemon, sugar
egg white, agrumato

PURE PROPHET 14

sotol, mezcal, ginger, honey, lemon
smoked clove foam

THE NEW AMERICAN 13

kentucky bourbon, damiana
salted honey gomme, clarified carrot, chili



DIRECTOR OF F&B TAYLOR TANTILLO
RESTAURANT MANAGER LUKE HOLSINGER
BAR MANAGER VAN ZARR
LEAD BARTENDER ALEXANDRA GRANT