

# 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

LES ROSETTES CHINON

XARMANT TXAKOLI

COUTALE MALBEC 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

## CRUM'S HEIRLOOM LETTUCES 8

buttermilk, black olive, sunflower seed, scallion

## DI BUFALA BURRATA 11

apricot, garbanzo, green strawberry, radicchio

## HATCH CHILE LABNEH 9

sunflower seeds, seasonal crudité

## AKUSHI BEEF TARTARE 9

brick pastry, xo, mimolette

## CORNMEAL CRUSTED GREEN TOMATO 8

red cabbage, red onion, mustard

## SAVOY SMASH BURGER 16

american cheese, iceberg, savoy sauce

*dessert*

## GOLDEN MILK AFFOGATO 6

cardamom, black pepper, cinnamon, 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.