

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

FEATURED WHITE

ask your server for details

FEATURED RED

ask your server for details

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

HEIRLOOM TOMATOES 12

bufala mozzarella, basil, fresno

CORNMEAL CRUSTED GREEN TOMATO 8

red cabbage, red onion, mustard

BAY SCALLOP "AGUACHILE" 12

sunflower seeds, seasonal crudité

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
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.