

# THE SAVOY

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AT 21c

wine by the glass

3oz 7

6oz 14

8oz 18

btl 56

## red

### Laurent PINOT NOIR, 'Culpable', Itata, Chile 2020

dark cherry, tree bark, baking spices

### Produttori del Barbaresco NEBBIOLO, Langhe, Piedmont, Italy 2020

red raspberry, mineral, fresh spices

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

blackberry, cedar, cassis

#### FEATURED RED

ask your server for details

## white

### Ameztoi TXAKOLI, Basque, Spain 2020

green apple, yellow pear, fresh minerality

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

peach, citrus, white flowers, mineral

### Boschkloof CHARDONNAY 'Peters Vineyard', Stellenbosch, S. Africa 2019

honeysuckle, tropical breeze, vanilla, lemon

#### FEATURED WHITE

ask your server for details

## pink

### Coutale MALBEC, Cahors, France 2020

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

### *variations*

### *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

#### **HOUSE OF THE RISING SUN 13**

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

#### **CALL THIS # NOW 13**

chicago gin, sugar snap, tarragon, lime  
falernum, wormwood, yogurt clarification

#### **BRONSON'S TROPICAL PUNCH 13**

caribbean rums, pineapple, makrut lime  
ginger, lemongrass, milk clarification

#### **BUSINESS & PLEASURE 13**

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

#### **SAVOY SOUR 15**

unaged apple brandy, lemon, sugar  
egg white, agrumato

#### **MOMOTARO 13**

japanese whisky, toasted rice, peach  
hyssop soda



**DIRECTOR OF F&B TAYLOR TANTILLO**  
**BAR MANAGER VAN ZARR**  
**LEAD BARTENDER ALEXANDRA GRANT**