

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

CHILLED BLUE POINT OYSTERS 9
3 per order

ROASTED GARLIC CEASAR 9
parmesan, brioche, anchovy

AMISH CORN GAZPACHO 6
goat cheese, lime, tajin

BASIL RIGATONI 12
burrata, nettle, zucchini, shishito pepper

SAVOY SMASH BURGER 13
american cheese, iceberg, savoy sauce

FRENCH FRIES 4
duck fat, aioli, ketchup

dessert

TOASTED MARSHMALLOW AFFOGATO 6
marcel 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.