

# 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

**AMEZTOI TXAKOLI ROSÉ**

**TORRE ORIA SPARKLING**

*drinks 8*

**FLOWER POWER**  
london dry gin,  
aromatic dry vermouth,  
licor strega,  
genepy des alpes,  
oleo saccharum

**ALL EARS**  
rum, warming spices, corn soda

**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 SOUP 6**  
goat cheese, lime, tajin

**GENOVESE BASIL RIGATONI 12**  
burrata, nettle, zucchini, shishito pepper

**SAVOY SMASH BURGER 13**  
american cheese, iceberg, savoy sauce

**FRENCH FRIES 4**  
sour cream & onion

*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.