

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

CLARENDELLE ROSÉ
TORRE ORIA SPARKLING

drinks 8

WINGDING
palo santo infused vodka
cinnamon, lime, pineapple,
angostura

BANANA DAIQUIRI
puerto rican rum
housemade banana aperitif, lime

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 10
parmesan, brioche, anchovy

ENDIVE + FENNEL SALAD 11
blue cheese, grapefruit, walnut

NEW ENGLAND FRIED CLAMS 10
white bbq, cocktail sauce

SAVOY SMASH BURGER 14
american cheese, iceberg, savoy sauce

FRENCH FRIES 8
sauce béarnaise

dessert

APPLE CIDER AFFOGATO 6
marcel espresso

FRENCH FRIES & ICE CREAM 9
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.