

# THE SAVOY

AT 21c

cocktails



Much like The Savoy, cocktails have played an important role in the history of Kansas City, and the region at large. This menu seeks to reflect on our storied past, while being firmly rooted in the present. We invite you to enjoy an old favorite, or explore our modern interpretation. Cheers.

*seasonal features*

**BEE'S KNEES**  
california gin, honey, lemon

13

**WINNER WINNER**  
cognac, jamaican rum, pumpkin seed, sweet potato, vadouvan, honey, lemon

13

**DAIQUIRI**  
savoy rum blend, lime, demerara

13

**LA JOLLA COVE**  
vodka, guadalupe rhum, honeydew, lime, spirulina, sea spray air

13

**NEGRONI**  
chicago gin, apertivo rosso, vermouth blend

13

**THE CONCORDE**  
mezcal, bergamot, amaro meletti, bitter orange

13

**PALOMA**  
reposado tequila, salted pink peppercorn cordial, lime, grapefruit soda

13

**WITCHES WELL**  
blended whisky, acidulated grapefruit, honey, thyme, south african aperitif, creole bitters

14

**DIRECTOR OF F&B:** Taylor Tantillo  
**BAR MANAGER:** Van Zarr  
**LEAD BARTENDER:** Alexandra Grant

**OLD FASHIONED**  
savoy bourbon blend, demerara, bitters

13

**CASSIOPEIA**  
rye whiskey, overproof jamaican rum, trinidadian amaro, banana oleo saccharum, cinnamon

14

**MANHATTAN**  
savoy rye blend, torino vermouth, maraschino, bitters

13

**FLIP IT AND REVERSE IT**  
amontillado, penny bun mushroom, house pick bourbon, italian vermouth blend, cacao, purple thistle, savoy bitters

13

*unique features*

**SAVOY HOLIDAY NOG**  
sugar, spice & everything nice

13

**SAVOY SOUR**  
unaged apple brandy, lemon, sugar, egg white, agrumato

15

**Rachelle Harris, BARTENDER**  
**Ben Roberts, BARTENDER**

<h1>WINE</h1> <p>by the glass</p>	<i>white</i>		<i>red</i>		
	<p><b>Meinklang GRUNER VELTLINER BLEND</b>, Burgenland, Austria 2020 <i>peach, melon, lemon, floral</i></p> <p><b>Santa Venere GRECO BIANCO 'Ciro'</b> Calabria, Italy 2020 <i>straw, honey, herbal</i></p> <p><b>Van Loggerenberg CHARDONNAY</b> "Break a Leg," Stellenbosch, S.Africa <i>honeysuckle, tropical breeze, vanilla, lemon</i></p> <p><b>Whitcraft CHARDONNAY, 'Zotovich'</b> Sta Rita Hills, CA 2019 3oz 12    6oz 24    8oz 32</p>		<p><b>Bellula PINOT NOIR</b>, Languedoc, France '19 <i>cherry, dried flowers, minerality</i></p> <p><b>Matias Riccitelli MALBEC</b>, Uco Valley, Argentina 2020 <i>red raspberry, currant, floral</i></p> <p><b>Enos CABERNET SAUVIGNON</b>, Sonoma County, CA 2017 <i>dark cherry, currant, baking spices</i></p> <p><b>Drew PINOT NOIR, 'Morning Dew Ranch'</b> Anderson Valley, CA 2018 3oz 16    6oz 32    8oz 42</p>		
<p>3oz 7    6oz 14    8oz 18    btl 56</p>					
<i>pink</i>		<i>sweet</i>		<i>sparkling</i>	
<p><b>Clarendelle, Rose' CABERNET FRANC</b>, Bordeaux, France 2021 <i>raspberry, strawberry, fresh minerality</i></p>		<p><b>Vietti MOSCATO d'Asti</b>, Piedmont, Italy 2020 <i>peach, rose petal, ginger</i></p> <p><b>Chateau Doisy-Vedrines SAUTERNES</b>, Bordeaux, France 2016 (2oz 10) <i>honey, apple, soufflé</i></p>		<p><b>pALS (people with ALS), BRUT CAVA</b>, Catalonia, Spain NV <i>pear, baked bread, lemon peel</i></p> <p><b>pALS (people with ALS), BRUT ROSE' Cava</b>, Catalonia, Spain NV <i>strawberry, rose petal, peach</i></p>	
<p><b>Austin Eastciders Dry Cider</b> 7 <i>Cider, 5% Austin, TX</i></p> <p><b>Miller High Life</b> 5 <i>American Lager, 4.5% Milwaukee, WI</i></p> <p><b>Miller Lite</b> 5 <i>American Lager, 4.2% Milwaukee, WI</i></p> <p><b>Montucky Cold Snack</b> 5 <i>American Lager, 4.1%</i></p>		<p><b>Kaliber N/A Pale Lager</b> 6 <i>Non-alcoholic lager, .05% Dublin, Ireland</i></p> <p><b>Bell's Two Hearted Ale</b> 7 <i>American style IPA, 7% Comstock, MI</i></p> <p><b>City Barrel RAD AF</b> 8 <i>New England IPA, 6.4% Kansas City, MO</i></p> <p><b>Boulevard Pale Ale</b> 6 <i>APA, 5.4%</i></p>		<p><b>Boulevard Tank 7</b> 8 <i>Belgian style saison, 8.5% Kansas City, MO</i></p> <p><b>Boulevard Unfiltered Wheat</b> 6 <i>American wheat, 4.4% Kansas City, MO</i></p> <p><b>Tallgrass Buffalo Sweat Oatmeal Cream Stout</b> 7 <i>American stout, 5.0% Wichita, KS</i></p>	
		<h1>BEER</h1> <p>by the bottle and can</p>			