

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
make it a flip w/ whole egg \$3

13

unique features

BRONSON'S PUNCH
carribbean rums, pineapple makrut lime, lemongrass milk clarification

13

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

15

BARTENDER: Ben Roberts
BARTENDER: Mike Wood

<h1>WINE</h1> <p>by the glass</p>	<i>white</i>		<i>red</i>					
	<p>Savee Sea SAUVIGNON BLANC Marlborough, New Zealand '21 <i>grapefruit, fresh cut grass, floral</i></p> <p>Château de Cranne SEMILLON 'Vin Orange' Bordeaux, France '21 <i>apricot, herbal, minerality</i></p> <p>Van Loggerenberg CHARDONNAY "Break-a-Leg," Stellenbosch, S.Africa <i>honeysuckle, tropical breeze, vanilla, lemon</i></p> <p>Whitcraft CHARDONNAY, 'Zotovich' Sta Rita Hills, CA 2019 3oz 12 6oz 24 8oz 32</p>		<p>Bellula PINOT NOIR, Languedoc, France '19 <i>cherry, dried flowers, minerality</i></p> <p>Antica Masseria NEGRAMARO Puglia, Italy 2019 <i>red raspberry, currant, floral</i></p> <p>Enos CABERNET SAUVIGNON Sonoma County, CA 2017 <i>dark cherry, currant, baking spices</i></p> <p>Drew PINOT NOIR, 'Morning Dew Ranch' Anderson Valley, CA 2018 3oz 16 6oz 32 8oz 42</p>					
<p>3oz 7 6oz 14 8oz 18 <i>btl</i> 56</p>								
<i>pink</i>								
<p>Lone Birch, Rose' SYRAH, Yakima Valley, WA 2021 <i>raspberry, strawberry, fresh minerality</i></p>								
<i>sweet</i>		<i>sparkling</i>						
<p>Vietti MOSCATO d'Asti, Piedmont, Italy 2020 <i>peach, rose petal, ginger</i></p> <p>Chateau Doisy-Vedrines SAUTERNES, Bordeaux, France 2016 (2oz 10) <i>honey, apple, soufflé</i></p>		<p>pALS (people with ALS), BRUT CAVA, Catalonia, Spain NV <i>pear, baked bread, lemon peel</i></p> <p>pALS (people with ALS), BRUT ROSE' Cava, Catalonia, Spain NV <i>strawberry, rose petal, peach</i></p>						
<table border="0" style="width: 100%;"> <tr> <td style="width: 25%; vertical-align: top;"> <p>Austin Eastciders Dry Cider 7 <i>Cider, 5% Austin, TX</i></p> <p>Miller High Life 5 <i>American Lager, 4.5% Milwaukee, WI</i></p> <p>Miller Lite 5 <i>American Lager, 4.2% Milwaukee, WI</i></p> <p>Montucky Cold Snack 5 <i>American Lager, 4.1%</i></p> </td> <td style="width: 25%; vertical-align: top;"> <p>Kaliber N/A Pale Lager 6 <i>Non-alcoholic lager, .05% Dublin, Ireland</i></p> <p>Bell's Two Hearted Ale 7 <i>American style IPA, 7% Comstock, MI</i></p> <p>City Barrel RAD AF 8 <i>New England IPA, 6.4% Kansas City, MO</i></p> <p>Boulevard Pale Ale 6 <i>APA, 5.4%</i></p> </td> <td style="width: 25%; vertical-align: top;"> <p>Boulevard Tank 7 8 <i>Belgian style saison, 8.5% Kansas City, MO</i></p> <p>Boulevard Unfiltered Wheat 6 <i>American wheat, 4.4% Kansas City, MO</i></p> <p>Tallgrass Buffalo Sweat Oatmeal Cream Stout 7 <i>American stout, 5.0% Wichita, KS</i></p> </td> <td style="width: 25%;"></td> </tr> </table>					<p>Austin Eastciders Dry Cider 7 <i>Cider, 5% Austin, TX</i></p> <p>Miller High Life 5 <i>American Lager, 4.5% Milwaukee, WI</i></p> <p>Miller Lite 5 <i>American Lager, 4.2% Milwaukee, WI</i></p> <p>Montucky Cold Snack 5 <i>American Lager, 4.1%</i></p>	<p>Kaliber N/A Pale Lager 6 <i>Non-alcoholic lager, .05% Dublin, Ireland</i></p> <p>Bell's Two Hearted Ale 7 <i>American style IPA, 7% Comstock, MI</i></p> <p>City Barrel RAD AF 8 <i>New England IPA, 6.4% Kansas City, MO</i></p> <p>Boulevard Pale Ale 6 <i>APA, 5.4%</i></p>	<p>Boulevard Tank 7 8 <i>Belgian style saison, 8.5% Kansas City, MO</i></p> <p>Boulevard Unfiltered Wheat 6 <i>American wheat, 4.4% Kansas City, MO</i></p> <p>Tallgrass Buffalo Sweat Oatmeal Cream Stout 7 <i>American stout, 5.0% Wichita, KS</i></p>	
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				<h1>BEER</h1> <p>by the bottle and can</p>				