

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 SWEET PETITE OYSTERS 9
3 per order

CARAMELIZED BRUSSELS SPROUTS 9
green goddess, garlic, cayenne

ROASTED GARLIC CEASAR 10
parmesan, brioche, anchovy

MAINE DIVER SCALLOPS 20
brussels sprouts, garlic, bacon

ROUGIE FOIE GRAS 18
pineapple "pain perdu" black truffle

SAVOY SMASH BURGER 14
american cheese, iceberg, savoy sauce

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
F&B MANAGER ANDREW CRAWFORD
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.