

# 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*

**20<sup>TH</sup> CENTURY**

American dry gin, lemon, vino aperitivo bianco, cacao

13

**GOLDEN SPIKE**

unaged apple brandy, broiled carrot, caramelized white chocolate, mezcal, lemon, fino sherry

13

**QUEENS PARK SWIZZLE**

savoy rum blend, mint, lime, angostura bitters

13

**REVOLUTION 909**

vodka, jamaican rum, dragonfruit, mint, coconut, lime, peppercorn

13

**NEGRONI**

chicago gin, aperitivo 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, savoy bitters

13

**make it a flip w/ whole egg \$3**

*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

**GRAD SCHOOL DROP OUT**

pisco, fruity pebbles, earl grey, honey, madeira, lemon, blended whisky, milk clarification

14

**BARTENDER:** Ben Roberts  
**BARTENDER:** Mike Wood

<h1>WINE</h1> <p>by the glass</p>	<i>white</i>		<i>red</i>	
	<p><b>Boundary Breaks RIESLING</b> Finger Lakes, New York 2021 <i>peach, honey, minerality</i></p> <p><b>Leth Steinagrund GRUNER VELTLINER</b> Wagram, Austria 2020 <i>green apple, citrus, floral</i></p> <p><b>Van Loggerenberg CHARDONNAY</b> "Break-a-Leg," Stellenbosch, S.Africa <i>honeysuckle, tropical breeze, vanilla, lemon</i></p> <p><b>Featured White</b> <i>ask your server for details</i></p>		<p><b>MWC PINOT NOIR</b> Victoria, Australia 2021 <i>tart cherry, raspberry, warm spice</i></p> <p><b>Akutain TEMPRANILLO</b> Rioja Alta, Spain 2020 <i>black currant, leather, game</i></p> <p><b>Chateau Hyot BORDEAUX BLEND</b> Bordeaux, France 2018 <i>blackberry, currant, baking spices</i></p> <p><b>Featured Red</b> <i>ask your server for details</i></p>	
<p><b>3oz 7</b>   <b>6oz 14</b>   <b>8oz 18</b>   <b>btl 56</b></p>				
<p><i>pink</i></p> <p><b>Lone Birch, 'Rose'</b> SYRAH, Yakima Valley, WA 2021 <i>raspberry, strawberry, fresh minerality</i></p>				
<p><i>sweet</i></p> <p><b>Vietti MOSCATO d'Asti,</b> Piedmont, Italy 2020 <i>peach, rose petal, ginger</i></p> <p><b>Chateau Doisy-Vedrines</b> SAUTERNES, Bordeaux, France 2016 (2oz 10) <i>honey, apple, soufflé</i></p>	<p><i>sparkling</i></p> <p><b>pALS (people with ALS), BRUT CAVA, Catalonia, Spain NV</b> <i>pear, lemon, baked bread</i></p> <p><b>pALS (people with ALS), BRUT ROSE' Cava, Catalonia, Spain NV</b> <i>strawberry, rose petal, peach</i></p>			
<p><b>Austin Eastciders Dry Cider</b> 7 <i>Cider, 5%</i> Austin, TX</p> <p><b>Miller High Life</b> 5 <i>American Lager, 4.5%</i> Milwaukee, WI</p> <p><b>Miller Lite</b> 5 <i>American Lager, 4.2%</i> Milwaukee, WI</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%</i> Dublin, Ireland</p> <p><b>Bell's Two Hearted Ale</b> 7 <i>American style IPA, 7%</i> Comstock, MI</p> <p><b>City Barrel RAD AF</b> 8 <i>New England IPA, 6.4%</i> Kansas City, MO</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%</i></p> <p><b>Boulevard Unfiltered Wheat</b> 6 <i>American wheat, 4.4%</i></p> <p><b>Tallgrass Buffalo Sweat</b> 7 <i>Oatmeal Cream Stout</i> <i>American stout, 5.0%</i> Wichita, KS</p> <p><b>Prairie Artisan Ales</b> 12 <b>Tiny Esses</b> <i>American sour with candy, 5.9%</i></p>	<div style="border: 1px solid black; padding: 20px; text-align: center;"> <h1>BEER</h1> <p>by the bottle and can</p> </div>	