

# THE SAVOY

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AT 21c

happy hour  
5-6:30 Tues-Fri

**SHOTS OF OUR HOUSE BLEND  
AMARO, WHISKEY OR RUM 5**

**WELL SPIRITS 5**

wine 8

**FEATURED WHITE**  
ask your server for details

**FEATURED RED**  
ask your server for details

**LONE BIRCH ROSÉ**

**TORRE ORIA SPARKLING**

drinks 8

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

**SPRITZER WITH WINGS**  
vodka, aperol, lemon  
sparkling water, red bull

**BRB**  
bourbon, rosemary, blackberry  
pineapple

**SALTY K-9**  
vodka, aperol, vermouth rouge  
grapefruit, salt

beer 4

**BOULEVARD PALE ALE**

**BOULEVARD WHEAT**

**MILLER HIGH LIFE**

**TWO PITCHER'S BREWING  
RADLER**

**CHILLED OYSTERS 11**

3 per order, on the half shell

**SAVOY CAESAR SALAD 10**  
brioche, anchovy, cured egg yolk

**BRUSSELS SPROUTS 10**  
red onion, rice wine vinegar

**FRENCH FRIES 7**  
garlic aioli, duck fat

**SAVOY SMASH BURGER 15**  
american cheese, pickle  
mortadella, pommery mustard

dessert

**HAZELNUT GATEAUX 10**  
milk chocolate, espresso ice cream

**HAZELNUT AFFOGATO 10**  
hazelnut ice cream, marcel espresso

**ICE CREAM + SORBET 4**  
seasonal selection, by the scoop

**DIRECTOR OF F&B TAYLOR TANTILLO  
BAR MANAGER VAN ZARR  
F&B MANAGER ANDREW CRAWFORD  
EXECUTIVE CHEF ERIC MICHAEL  
CHEF DE CUISINE JOHN KENNEDY  
SOUS CHEF AUSTIN SUEDEMEYER  
PASTRY CHEF ELIZABETH WELLS**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.