

# SAVOY GRILL

bar selections

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 offerings

**JUNGLE BIRD** c. 1978  
rum, red bitter blend, pineapple, lime, molasses

14

**CASSOWARY** c. 2024  
amaro, mezcal, blueberry pineapple, coffee

13

**DIRTY MARTINI** c. 1901  
vodka, house brine

12

**OSIRIS** c. 2024  
gin, vermouth, onion, garlic, thyme

13

**APPLETINI**  
fresh pressed pink lady apples vodka

13

**BONE DRY GIN (apple) TINI**  
navy strength gin fortified dry basque cider

14

**PALOMA** c. 1938  
tequila blanco, salted pink peppercorn cordial, lime grapefruit soda

13

**DAHLIA** c. 2024  
tequila blanco, bergamot grapefruit, trebbiano bitter sparkling wine

15

**DIRECTOR OF F&B:** Van Zarr  
**BARTENDER LEAD:** Brian Zabel

**OLD FASHIONED** c. 1880  
savoy bourbon blend demerara, bitters

13

**FIG-ETABOUTIT** c. 2024  
bourbon, fig, sherry, brown sugar, vanilla

14

**MANHATTAN** c. 1870  
savoy rye blend, torino vermouth maraschino, bitters

13

**THE TRUMAN** c. 2024  
rye whiskey, nonino amaro dry curacao, cherry heering aromatic bitters

14

## unique features

**BRONSON'S PUNCH** c. 2016  
whiskey, lemon, ginger apple, aromatics

13

**CLOVER CLURB** c. 2024  
gin, aromatized wine, lemon dry vermouth raspberry, egg white

13

**FLIP IT AND REVERSE IT** c. 2022  
angel's envy bourbon, amontillado penny bun italian vermouth blend cacao savoy bitters  
**make it a flip w/ whole egg \$3**

15

**BARTENDER:** Ben Roberts  
**BARTENDER:** Reece Everts

<h1>WINE</h1> <p>by the glass</p>	<i>white</i>		<i>red</i>					
	<p><b>Savee Sea SAUVIGNON BLANC</b> Marlborough, NZ 2021 <i>tropical fruit, herbaceous, mineral</i></p> <p><b>Meinklang GRUNER VETLINER</b> Osterreich, Austria 2022 <i>lean green fruits, herbaceous, white pepper</i></p> <p><b>Boschkloof CHARDONNAY</b> Stellenbosch, South Africa 2022 <i>citrus, apricot, lime, oak</i></p> <p><b>Featured White</b> <i>ask your server for details</i></p>		<p><b>Delta PINOT NOIR</b> Central Coast, California 2021 <i>cranberry, dried mushroom, rose petal</i></p> <p><b>Hey Malbec! MALBEC</b> Lujan de Cuyo, ARGENTINA 2023 <i>juicy black fruits, violet, black pepper</i></p> <p><b>Enos CABERNET SAUVIGNON</b> Sonoma County, California 2021 <i>plum, black cherry, violets, spice</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>Prisma PINOT NOIR</b> Casablanca, Italy 2022 <i>passion fruit, crushed stone bright acid</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>Carmes de Rieussec SAUTERNES,</b> Bordeaux, France 2019 (2oz 10) <i>honey, apple, soufflé</i></p>	<p><i>sparkling</i></p> <p><b>pALS (people with ALS), BRUT CAVA,</b> Catalonia, Spain NV <i>pear, lemon, baked bread</i></p> <p><b>pALS (people with ALS), BRUT ROSE' Cava,</b> 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><b>Austin Eastciders Dry Cider</b>      <b>7</b> <i>Cider, 5% Austin, TX</i></p> <p><b>Miller High Life</b>      <b>5</b> <i>American Lager, 4.5%</i></p> <p><b>Miller Lite</b>      <b>5</b> <i>American Lager, 4.2% Milwaukee, WI</i></p> <p><b>Montucky Cold Snack</b>      <b>5</b> <i>American Lager, 4.1% Bozeman, MT</i></p> </td> <td style="width: 25%; vertical-align: top;"> <p><b>Bell's Two Hearted Ale</b>      <b>7</b> <i>American style IPA, 7% Comstock, MI</i></p> <p><b>City Barrel RAD AF</b>      <b>8</b> <i>New England IPA, 6.4% Kansas City, MO</i></p> <p><b>Boulevard Tank 7</b>      <b>8</b> <i>Belgian style saison, 8.5%</i></p> <p><b>Boulevard Barrel Aged Wheat Wine Ale</b>      <b>8</b> <i>APA, 9.9%</i></p> </td> <td style="width: 25%; vertical-align: top;"> <p><b>7 Boulevard Pale Ale</b>      <b>6</b> <i>APA, 5.4%</i></p> <p><b>Boulevard Unfiltered Wheat</b>      <b>6</b> <i>American wheat, 4.4%</i></p> <p><b>Tallgrass Buffalo Sweat Oatmeal Cream Stout</b>      <b>7</b> <i>American stout, 5.0% Wichita, KS</i></p> <p><b>8 Crane Tea Weiss</b>      <b>8</b> <i>Sour Ale Brewed with Rooibos Tea, 4.2%</i></p> </td> <td style="width: 25%; vertical-align: top;"> <p><b>City Barrel Old School</b>      <b>6</b> <i>Lager 4%</i></p> <p><b>Bud Light</b>      <b>6</b></p> </td> </tr> </table>					<p><b>Austin Eastciders Dry Cider</b>      <b>7</b> <i>Cider, 5% Austin, TX</i></p> <p><b>Miller High Life</b>      <b>5</b> <i>American Lager, 4.5%</i></p> <p><b>Miller Lite</b>      <b>5</b> <i>American Lager, 4.2% Milwaukee, WI</i></p> <p><b>Montucky Cold Snack</b>      <b>5</b> <i>American Lager, 4.1% Bozeman, MT</i></p>	<p><b>Bell's Two Hearted Ale</b>      <b>7</b> <i>American style IPA, 7% Comstock, MI</i></p> <p><b>City Barrel RAD AF</b>      <b>8</b> <i>New England IPA, 6.4% Kansas City, MO</i></p> <p><b>Boulevard Tank 7</b>      <b>8</b> <i>Belgian style saison, 8.5%</i></p> <p><b>Boulevard Barrel Aged Wheat Wine Ale</b>      <b>8</b> <i>APA, 9.9%</i></p>	<p><b>7 Boulevard Pale Ale</b>      <b>6</b> <i>APA, 5.4%</i></p> <p><b>Boulevard Unfiltered Wheat</b>      <b>6</b> <i>American wheat, 4.4%</i></p> <p><b>Tallgrass Buffalo Sweat Oatmeal Cream Stout</b>      <b>7</b> <i>American stout, 5.0% Wichita, KS</i></p> <p><b>8 Crane Tea Weiss</b>      <b>8</b> <i>Sour Ale Brewed with Rooibos Tea, 4.2%</i></p>	<p><b>City Barrel Old School</b>      <b>6</b> <i>Lager 4%</i></p> <p><b>Bud Light</b>      <b>6</b></p>
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