

# Savanna

ROOFTOP

2 Hour Table Limit

## Happy Hour

Monday - Friday | 5pm - 7pm

Beer 5

Elevated Well 7

Wine | Cocktail of the day 9

## For The Table

**Charcuterie Board** For 2-20 | For 4-35  
seasonal selection; grapes, almonds, olives, crackers

**S'mores Kit** For 2-25 | For 4-40  
Hershey bars, graham crackers, marshmallows

**Cheese Fondue** For 2-35 | For 4-60  
creamy blend of Swiss cheese, cheddar, Gruyère, Parmesan, & white wine; grilled bratwurst, roasted sweet potato cubes, apple wedges, pretzel bites

## Hot Drinks

Served in a thermos for the table 49

Non-Alcoholic 28

Serves 6 Cocktails

### Spiked Hot Cider

apple cider, fall spices, ginger, honey, citrus

### Spiked Mexican Hot Chocolate

cinnamon, vanilla, ancho pepper essence



Scan For Menu

## Bites

**Guacamole** 15  
corn tortilla chips

**Warm Kale Salad** 15  
red quinoa, beets, roasted sweet potato, cauliflower, balsamic vinaigrette

**Chicken Satay** 15  
sweet chili sauce

**Avocado Crostini** 15  
watermelon radish, serrano chile, almonds, balsamic pearls, micro cilantro

**Savanna Beef Sliders** (3pc) 15  
grilled red onion, Gruyère, Sriracha mayo, pickles, brioche bun

**Spinach & Artichoke Dip** 16  
baby artichoke hearts, spinach, cream cheese, Gruyère, sourdough crisp

**Burger** 16  
Pat Lafrieda blend patty, American cheese, secret sauce, lettuce, tomato, pickles; Cape Cod chips

**Grilled Adobo Chicken Tacos** 16  
pickled red onion, charred salasa verde, corn tortillas

**Crispy Coconut Shrimp** (8pc) 18  
Thai chili sauce

**Spicy Ahi Tuna Tartare** (5pc) 18  
avocado, serrano chile purée, wasabi sprouts, sea salt, crispy rice cake

## Chef's Tasting Menu 39/pp

Assortment of Appetizers & Dessert Platter For the Table

Served Family Style

All Guests Must Participate

Crispy Coconut Shrimp    Spicy Ahi Tuna Tartare

Savanna Beef Sliders    Spinach & Artichoke Dip

Adobo Chicken Tacos    Crispy Crab Spring Rolls  
(secret item)

Dessert: Nutella Crêpes Platter

## Cocktails 16

### Jumbo Carafes 75

Serves 6 Cocktails

**Mojito**  
rum, mint, lime, soda

**Guava Mezcal Margarita**  
mezcal, poblano liqueur, orange liqueur, guava, lime

**Hotel Nacional**  
aged rum, pineapple, apricot, lime, cane, Angostura

**Skyline**  
vodka, Aperol, grapefruit, lime

**Pumpking**  
rye, scotch, all-spice, passionfruit, pineapple, lime, pumpkin spiced whipped cream float

**Bitter Winter**  
aged rums, Campari, orange liqueur, almond, lime

**Noche de Fantasia**  
reposado tequila, ginger, lime, cassis, soda

**This'll Fight the Cold**  
12yr single malt scotch, Aperol, Averna, sweet vermouth, bitters

**Classic Margarita**  
blanco tequila, triple, lime

## Bottomless Cocktail Package 49/pp

Served In Carafes | 90 Minutes of Refills  
All Guests Must Participate

Go on a mixologist journey & sample  
our Specialty Cocktails in style!

Served as one Jumbo Carafe at a time  
for every TWO Guests.

Carafes are REFILLED once all are finished.  
(stick with your FAV or try something new)

\*Last Refill is 20 minutes before the 90  
minutes is up! Bottoms up!

## Bottle Menu

**White** 90

**Rosé** 110

**Prosecco** 115

**Moët Champagne** 200

**Moët Rosé** 250

**Dom Perignon** 450

**Casamigos Blanco** 295

**Don Julio Blanco** 275

**Hennessy** 300

**Johnnie Walker Black** 275

**Tito's** 250

**Grey Goose** 275

**Tanqueray** 250

**Don Julio 1942** 500

## Wine 12

inquire for current selection

## Water 7

**Acua Panna** 1L

**San Pellegrino** 1L



Scan For Menu

## Brunch

Saturday & Sunday | 12pm - 4pm

**Yogurt & Granola Parfait** 12

**Egg Sandwich** 13

cheddar, bacon, avocado, lettuce, Sriracha mayo, ciabatta roll; mixed greens

**Warm Kale Salad** 15

red quinoa, beets, roasted sweet potato, cauliflower, balsamic vinaigrette

**Chicken Satay** 15

sweet chili sauce

**Farmer's Breakfast** 15

two fried eggs, breakfast sausage, grilled tomato, toast, home fries

**Spinach & Artichoke Dip** 16

baby artichoke hearts, spinach, cream cheese, Gruyère, sourdough crisp

**Grilled Adobo Chicken Tacos** 16

pickled red onion, charred salsa verde, corn tortillas

**Burger** 16

Pat Lafrieda blend patty, American cheese, secret sauce, lettuce, tomato, pickles; Cape Cod chips

**Smoked Salmon Toast** 17

whipped herb cream cheese, tomato, red onion, capers, dill on sourdough  
Add poached egg • 3

**Poached Eggs, Avocado & Parmesan Salad** 18

baby arugula, pickled Brussels sprouts, balsamic vinaigrette, parsley

**Charcuterie Board** 20

seasonal selection; grapes, almonds, olives, crackers

**Nutella Crêpes** 12

## Brunch Cocktail Carafes 60

Serves 6 Cocktails

**Mimosas**

**Belinnis**

**Bloody Mary**



## Beer 8

**Five Borough Tiny Juicy** IPA | 5%

**LIC Beer Project** Coded Tiles Pale Ale | 5%

**LIC Beer Project** Higher Burnin IPA | 7%

**Collective Arts** Guava Gose Sour | 4.9%

**Radeberger** Pilsner | 5%

**Narragansett** Lager | 5%

**Lager of the Lakes** Pilsner | 5%

**Allagash** White | 5.2%

**Hudson North** Cider | 5%

**Wolffer Estate** Rose Cider | 6.9%

**Athletic Brewing** Run Wild Non-Alcoholic | 0.5%

## Sweets

**Nutella Crêpes** 12

strawberries

**Apple Crumb Pie** 10

bourbon caramel sauce

**Chocolate Molten Cake** 10

fresh whipped cream

**Assorted Mini Macarons** (10pc) 14