

Savanna

ROOFTOP

2 Hour Table Limit

Happy Hour

Monday - Friday | 4pm - 7pm

Beer 5

Elevated Well 7

Wine | Cocktail Of The Day 9

Chef's Tasting Menu 39/pp

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,

Dessert: Nutella Crêpes

Jumbo Cocktail Carafe Package 35/pp

All Guests Must Participate

Go on a Mixologist Journey and sample our
Specialty Cocktails in STYLE!

Enjoy our Specialty Cocktails served in Jumbo
Carafes for the table to share. Served as one Jumbo
Cocktail Carafe for every 2 guests at the table.

Each Jumbo Carafe serves approximately
6 Cocktails.

Bites

Watermelon Cup 6

lime juice, Tajin chile

Corn On The Cob 9

chipotle mayo, cotija cheese, lime

Kale Salad 12

avocado, grilled peach, candied pecans,
peach-habanero dressing

Guacamole 14

tortilla chips or summer veggies

Cheeseburger 14

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

Chicken Satay 15

sweet chili sauce

Zucchini-Corn Cakes 15

dill yogurt sauce

Beef Sliders (3pc) 15

grilled red onion, Gruyère, Sriracha mayo,
pickles; brioche bun

Grilled Adobo Chicken Tacos (3pc) 16

pickled red onion, charred salsa verde, corn tortillas

Spinach & Artichoke Dip 16

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

Carne Asada Tacos (3) 18

Tijuana-style steak, Serrano-avocado salsa, corn tortillas

Crispy Coconut Shrimp (8pc) 18

Thai ginger-chili sauce

Spicy Ahi Tuna Tartare (5pc) 18

avocado, Serrano chile purée, wasabi sprouts,
sea salt, crispy rice cake

Charcuterie Board (for 2) 20

seasonal Chef selection, grapes, almonds,
olives, crackers

Cocktails 16 Jumbo Carafes 75

Serves 6 Cocktails

Sky Blue

mezcal, coconut cream, pineapple, lime, blue Curaçao

Rye On The Rooftop

rye whiskey, elderflower, ginger, lime, Prosecco

Imperial Punch

aged rum, lime, pineapple, cinnamon, dark rum float

Skyline

vodka, Aperol, grapefruit, lime

Savanna Buck

aged rum, sherry, cinnamon, pineapple, lime,
bitters, soda

Noche de Fantasia

reposado tequila, ginger, lime, cassis, soda

Caribbean Passion

dark rum, aged rum, passionfruit, pineapple, ginger, lime

Guava Mezcal Margarita

mezcal, poblano liqueur, orange liqueur, guava, lime

Mojito

rum, mint, lime, soda



Scan For Menu

NYSLA requires food to be purchased at the same time as alcoholic beverages. Shareable food must sufficiently serve the number of people in the party. This is mandated by NY State law.

Mocktails 7

Fauxjito

mint, lime, sugar, soda

A Ginger's Blush

strawberry, ginger, lemon, soda

Coco-A-GoGo

mango, coconut, yogurt, lemon, cardamom

Caught In The Rain

coconut, pineapple, lime, soda

Bottle Menu

WINE

White 90

Rosé 110

BUBBLES

Prosecco 115

Moët Champagne 200

Moët Rosé 250

Dom Perignon 450

SPIRITS

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

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%

Wine 12

Water 7

Acua Panna | San Pellegrino 1L

Sweets

Chocolate Molten Cake 12

strawberry sauce

Nutella Crêpes 12

strawberries

Key Lime Pie 14

raspberry coulis

Sea Salt Caramel Cheesecake 14

candied pecans

Assorted Mini Macaroons (8pc) 14