

## - STARTERS -

### ULTIMATE CHARCUTERIE 58

A grand alpine-style board loaded w/ 3 premium meats & 4 worldly cheeses, olives, nuts, pickles, house infused butters, & homemade bread. Best for the table. **GFO +4**

*\*pair with a bottle of Collect Champagne*

### CLASSIC CHARCUTERIE 28

Selection of 2 finely chosen meats & 3 worldly cheeses w/ accompaniments. Perfect for sharing. **GFO +4**

*\*pair with a bottle of Super Tuscan*

### CHEESE FONDUE 35

Alpine Swiss & cheddar cheese, oven roasted potatoes, carrots, broccoli, fresh bread, Fuji apples, & cornichons.

**Elevate your dish!**

**Add 1/4lb tenderloin steak tips | 12**

**Add cedar-plank salmon | 12**

*\*Pair with a bottle of Crémant*

### LOADED POTATO SKINS 17

Thick potato skins filled w/ cheese fondue, cheddar cheese caramelized onions, prosciutto, spicy chorizo, & house ranch. **GF**

*\*pair with a bottle of Ex Post Facto Syrah*

### GARLIC & HERB MEATBALLS 18

(3) House made mix of veal, beef, & pork, red wine Demi-glace, shredded parmesan, & balsamic glaze.

Served w/ French bread. **GFO +4 \***

**Add (1) meatball | 6**

*\*pair with a bottle of Chianti Classico*

### FRESH BREAD & BUTTER 15

A large loaf of our hand pulled French, bread baked daily!

Served w/ two house infused butters; red wine berry & white wine garlic. **DF**

*\*pair with a bottle of Maison Rosé*

### BLISTERED OLIVES & MIXED NUTS 12

Oven roasted olives & mixed nuts w/ dried cranberries.

Contains peanuts. **\* GF /DF**

*\*pair with a bottle of Schlumberger Brut*

## - MAINS -

### SOUP DU JOUR 12oz Bowl 12 | 8oz Cup 8

Ask your server about our crafted homemade soup!

**Add a side of our homemade bread +4**

### ALPENGLOW SALAD Full 16 | Half 8

Spring mix tossed w/ red wine vinaigrette, fuji apples, shredded carrot, red onions, & roasted nuts.

**Elevate your dish!**

**Add 1/4lb tenderloin steak tips | 12**

**Add cedar-plank salmon | 12**

### HALF SOUP & SALAD COMBO 15

### MEATBALL SLIDERS 24

Smashed house made meatballs, caramelized onions, smoked Gouda, crispy prosciutto, & bbq dijonnaise. Served on (2) brioche buns w/ kettle potato chips.

**GFO +4**

*\*pair with Cooper Hall Pinot Noir*

### VEGAN BIRRIA TACOS 18

Pulled meaty mushrooms cooked in traditional birria style, layered between two fried corn tortilla & dairy-free mozzarella.

Served with birria consume, onions, & cilantro on the side.

**V GF DF**

*\*pair with Portillo Malbec*

### CRANBERRY CHICKEN CROISSANT 16

Our famous creamy chicken salad, spring mix.

Served w/ potato chips **GFO +4**

*\*pair with Stemmari Pinot Grigio*

### CACIO E PEPE 6" x 9" PIZZA 17

Roman style crust w/ pepper cream sauce, topped w/ black garlic manchego & parmesan cheese, cured egg yolk

Drizzled w/ rosemary honey

**Elevate your dish!**

**Add prosciutto | 6**

**Add salami | 6**

**Add black truffle shavings | 8**

*\*pair with King Estate Pinot Gris*

## - MAINS -

### BLACK TRUFFLE GNOCCHI 22

Potato gnocchi with oyster, shiitake, trumpet, & fresh black truffle mushrooms in white cheddar Mornay, finished w/ balsamic glaze. **GF**

**Elevate your dish!**

**Add 1/4lb tenderloin steak tips | 12**

**Add cedar-plank salmon | 12**

**Add extra black truffle shavings | 8**

*\*Pair with Kermit Lynch Côtes du Rhône*

### CEDAR PLANK SALMON 28

Cedar-plank roasted salmon w/ a bright citrus white wine sauce, garlic mashed potatoes, & our vegetable of the day cooked to perfection. **\* DF GF**

*\*pair with La Garenne Sancerre*

### SUNDAY CHICKEN POT PIE 20

A hearty slice of our hand-rolled pie, dairy-free flaky crust filled w/ tender chicken, garden vegetables, & savory herbs. Topped with a generous scoop of pot pie filling & balsamic glaze **DF**

**Elevate your dish!**

**Add 1/4lb tenderloin steak tips | 12**

*\*pair with St. Francis Chardonnay*

### MAC & CHEESE 12

Classic shell noodles, creamy three-cheese blend & a slice of our homemade bread

**Elevate your dish!**

**Add 1/4lb tenderloin steak tips | 12**

**Add cedar-plank salmon | 12**

*\*pair with Ganadero Garnacha*

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*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness*

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*\*Please inform your server if anyone in your party has a food allergy. Some items may contain coconut or soy.*

# - DESSERTS -

## ULTIMATE S'MORES 25

**Table-side experience. Roast & build your own!**

Fluffy marshmallows, honey grahams, strawberries, & Boulder Chocolate bar **V GFO**

\*pair with Fireside Manhattan

## SKILLET COOKIE SUNDAE 16

**Baked-to-order!** Homemade dairy free cookie dough w/ chocolate chips, marshmallow, vanilla ice-cream, , sprinkles **GF DFO**

\*pair with Bezel Cabernet Sauvignon

## PEANUT BUTTER MOUSSE PIE 12

Chocolate cookie crust, rich peanut butter mouse, caramel & chocolate drizzle **GF**

\*pair with a glass of LBV Porto

## WINE BERRY PIE SLICE 8

Our delicious wine berry jam & homemade flaky crust **V**

**A LA MODE 12**

\*pair with Ioppa Rosé

## WINE CHERRY SUNDAE 12

Vanilla ice-cream, wine-infused cherries, hot fudge, mixed nuts , whip cream **GF VO**

**ADD shot of Porto +4**

## GIANT CHOCOLATE CHIP COOKIE 5

## AFFAGOTO 10

Fresh pull of rich espresso & vanilla bean ice cream.

## MADAGASCAR VANILLA BEAN ICECREAM 5

# TRIVIA TUESDAYS @ 7PM

GF - Gluten Free  
GFO - Gluten Free Option  
DF - Dairy Free  
DFO- Dairy Free Option  
V - Vegan  
VO - Vegan Option

Our Roman style pizza crust has been crafted for easy digestibility. It is made with a non-GMO blend of rice, soy, and sourdough wheat flour. This recipe combined with high hydration levels and a long term fermentation process (72 hours) results in a crust that's light, low gluten, and guilt-free.

## ASK YOUR SERVER FOR A KIDS MENU

## TAKE & BAKE HOMEMADE 9" PIES

CHICKEN | 40 DF

\*SIGNATURE WINE BERRY | 30 V

## MASON JARS

8OZ JAR OF HOMEMADE WINE BERRY JAM | 15 GF V

8OZ JAR OF WINE BERRY BUTTER | 15 GF V

8OZ JAR OF GARLIC & HERB BUTTER | 15 GF V

8OZ JAR OF OUR WINE INFUSED CHERRIES | 12 GF V

## HOMEMADE DOG TREATS 6

## JESSIE'S FAVORITE PUP CUP 8

SAVE  
ANIMALS  
BY  
DRINKING  
WINE.



\*Gratuities are shared by team-members  
\*2.5% net profits donated to help animals

SAVED  
*by the*  
WINE



BAR

&

RESTAURANT

Fresh ingredients. Made with intention.

Food served until 10PM

Food served until 8pm Sunday

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