- STARTERS-

ULTIMATE CHARCUTERIE 59
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 Veuve Champange

CLASSIC CHARCUTERIE 29
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 36
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 Avissi Prosecco

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, shaved parmesan, & balsamic glaze.
Served w/ French bread. **GFO +4** *

Add (1) meatball | 6

*pair with a bottle of Ceretto Barolo

FRESH BREAD & BUTTER 16
A large loaf of our hand pulled French bread baked daily!
Served w/ two house infused butters; red wine berry & white wine garlic w/ herbs. **DF**

*pair with a bottle of Sancerre Rosé

BLISTERED OLIVES & MIXED NUTS 12
Oven roasted olives & mixed nuts w/ dried cranberries. Contains peanuts. * **GF /DF**

*pair with a bottle of Crémant De Bordeaux

- 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 16

MEATBALL SLIDERS 24
Smashed house made meatballs, caramelized onions, smoked Gouda, crispy prosciutto, & bbq.
Served on (2) brioche buns w/ kettle potato chips.
GFO +4

*pair with Elouan 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 on a fresh baked croissant.
Served w/ potato chips. **GFO +4**

*pair with Stella 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 Albariño

-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 29
Cedar-plank roasted salmon w/ a bright coconut citrus sauce, garlic mashed potatoes, & our vegetable of the day cooked to perfection. * **DF GF**

*pair with Enclos De Miambray 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 Fossil Point 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 Tiamo Barbera

---

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

---

*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 Chocolove bar. **V GFO**
*pair with The Colorado

SKILLET COOKIE SUNDAE 16
Baked-to-order! Homemade dairy free cookie dough w/ chocolate chips, marshmallow, vanilla ice-cream, , sprinkles. **GF DFO**
*pair with Hussonet Cabernet Sauvignon

PEANUT BUTTER MOUSSE PIE 13
Chocolate cookie crust, rich peanut butter mouse, caramel & chocolate drizzle. **GF**
*pair with a glass of LBV Porto

WINE BERRY PIE SLICE 10
A large slice of delicious wine berry jam & homemade, hand rolled flaky crust baked with brown sugar. **V**
A LA MODE 16
*pair with Bouvet Rosé

WINE CHERRY SUNDAE 12
Vanilla ice-cream, wine-infused cherries, chocolate fudge, mixed nuts, whip cream. **GF VO**
ADD shot of Porto +4

GIANT CHOCOLATE CHIP COOKIE 7

AFFOGATO 10
Fresh pull of rich espresso & vanilla bean ice cream.

THE BEST VANILLA BEAN ICE CREAM 6

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

OUR 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

JESSIE'S FAVORITE PUP CUP 8

HOMEMADE DOG TREATS 6

TWIST DOG TREATS 2

***Gratuities are shared by team-members**

To help offset rising processing costs, a 3% fee applies to credit card payments. Debit card & cash are always fee-free.

SAVED by the WINE

BAR & RESTAURANT

Fresh ingredients. Made with intention.

Food served until close!

Save Animals By Drinking Wine
We donate to animal welfare!