

HAPPY HOUR

EVERY DAY 2PM-6PM

50% OFF CLASSIC CHARCUTERIE BOARD
WHEN PURCHASED W/ ANY BOTTLE OF WINE!

50% OFF ULTIMATE CHARCUTERIE BOARD
WHEN PURCHASED W/ ANY **TWO** BOTTLES OF WINE!

\$7 WINE OR COCKTAIL

Wine choices: Carboy Red Blend, Pinot Grigio,
Pratch Rosé

Cocktail choices: Sangria, Amalfi Spritz,
Dirty Monkey

**reference beverage menu*

\$10 FRESH BREAD & WINE INFUSED BUTTERS

\$7 BLISTERED OLIVES & MIXED NUTS

- DESSERTS -

**More on the next page*

THE CROOKIE MONSTER | 14

Chocolate chip cookie dough baked inside a buttery flaky croissant w/ vanilla bean ice cream

CHOCOLATE PECAN BAKLAVA | 5

Greek classic with our twist!

Flaky layers, salty, chocolate, & a rich chocolate syrup V

A LA MODE 9

WINE CHERRY SUNDAE | 10

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

ADD shot of Port or Amaretto +4

GIANT CHOCOLATE CHIP COOKIE | 4

JOIN US FOR WEEKLY SPECIALS

TACO TUESDAY!
WING WEDNESDAY!
OYSTER ON THE HALF SHELL FRI & SAT

TAKE ANY DESSERT OR FOOD TO-GO

TAKE & BAKE HOMEMADE 9" PIES

CHICKEN | 35 DF

***SIGNATURE WINE BERRY | 28 V**

MASON JARS

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

8OZ JAR OF WINE BERRY BUTTER | 14 GF V

8OZ JAR OF GARLIC & HERB BUTTER | 14 GF V

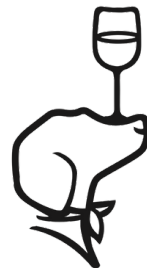
8OZ JAR OF OUR WINE INFUSED CHERRIES | 12 GF V

16OZ JAR OF BJORN'S VANILLA BEAN CO HONEY | 35 GF

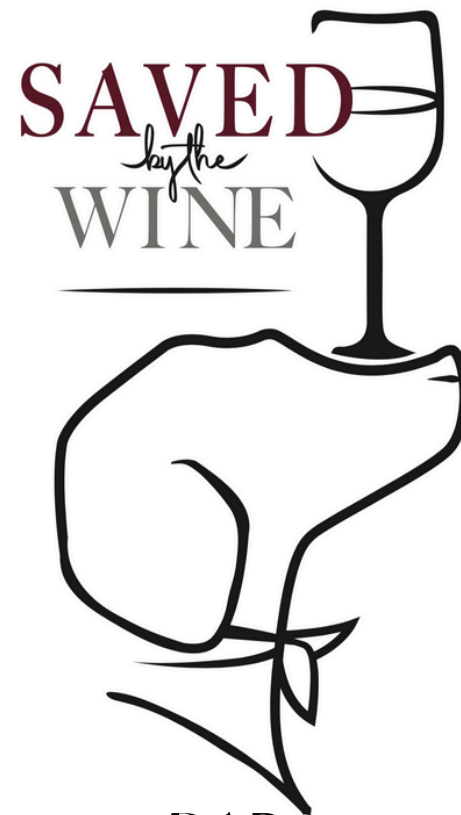
HOMEMADE DOG TREATS 4.5

JESSIE'S FAVORITE PUP CUP 6

**SAVE
ANIMALS
BY
DRINKING
WINE.**




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




**BAR
&
FOOD**

Food served until 10PM
Food served until 8pm Sunday

 +970-485-6182

 savedbythewine@gmail.com

 765 W. Anemone Trail, Unit B
Dillon CO, 80435

 savedbythewine.com

- SHARE & PAIR -

ULTIMATE CHARCUTERIE | 57

Selection of 3 finely chosen meats & 4 worldly cheeses w/ olives, nuts, pickles, homemade butters & bread

[feeds 4] **GFO +3**

*pair with Claudine Petit Verdot

CLASSIC CHARCUTERIE | 27

Selection of 2 finely chosen meats & 3 worldly cheeses w/ accompaniments [feeds 2] **GFO +3**

*pair with Vinspina Sangiovese

CHEESE FONDUE | 27

Alpine Swiss & cheddar cheese, oven roasted potatoes, carrots, cauliflower, broccoli, w/ fresh bread, Fuji apples

ADD 1/4lb tenderloin steak tips | 10

ADD garlic shrimp | 10

*pair with Tapi Sauvignon Blanc

GARLIC & HERB MEATBALLS | 17

House made mix of veal, beef, & pork, white wine & herb garlic butter, grated parmesan, French bread **GFO +3**

*pair with Crémant Brut

FRESH BREAD & BUTTER | 13

Red wine w/ berry infused butter & white wine w/ garlic infused butter **DF**

*pair with Neilson Pinot Noir

BLISTERED OLIVES & MIXED NUTS | 9

*contains peanuts **GF DF**

*pair with Txakoli Primo

HOUSE SIDE SALAD | 6 **GF**

HOUSE SALAD & 1/2 SOUP | 13 **GFO**

BOWL OF SOUP DU JOUR | 11

w/ slice of our homemade bread

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

- FOOD -

ADD CONFIT DUCK LEG | 17

ADD 1/4 lb TENDERLOIN STEAK TIPS

OR GARLIC SHRIMP TO ANY PLATE | 10

HARVEST SALAD | 17

Roasted butternut squash, wine infused cherries, creamy burrata, prosciutto, candied pecans w/ a red wine vinaigrette & spring mix **GF**

*pair with King Estate Pinot Gris

CURRIED CHICKPEA SALAD WRAP | 16

Smashed chickpea salad w/ red onions, carrots, dried cranberries & sliced almonds in a spinach wrap.

Served w/ salt & vinegar chips **V GFO +3**

*pair with Pichot Chenin Blanc

CRANBERRY CHICKEN CROISSANT | 16

Creamy chicken salad, spring mix, & salt & vinegar chips

GFO +3

*pair with St. Francis Chardonnay

DUCK CASSOULET | 28

Duck confit leg in a rich Southern France white bean stew, spicy chorizo, tomatoes, garlic bread crumbs & bread **GFO**

*pair with Chateau de la chaize (GAMAY)

BLACK TRUFFLE GNOCCHI | 18

Locally sourced wild mushrooms, white cheddar béchamel, potato gnocchi, balsamic glaze **GF**

*pair with Portillo Malbec

FIG & PIG PIZZA SLICE | 14

Sicilian style crust w/ onion jam, dried figs, prosciutto, burrata & cheddar cheese

*pair with Cooper Hall Pinot Noir

SLICE OF CHICKEN POT PIE | 16

Homemade flaky pie crust loaded with a robust herb, chicken, & mix vegetable filling **DF**

*pair with Maquis Cabernet Franc

MAC & CHEESE | 12

Classic shell noodles, creamy three-cheese blend

*pair with Caposaldo Prosecco

- DESSERTS -

ULTIMATE S'MORES | 22

Roast & build your own s'mores!

Dandies marshmallows, honey grahams, hot fudge, strawberries, & Boulder Chocolove bar **V GFO**

*pair with Branch & Barrel 3 way

CHOCOLATE TURTLE FONDUE | 22

Homemade hot fudge, salted caramel, candied pecans, marshmallows, fruit, frozen cheesecake bites **VO GFO**

*pair with Bottle Pascual Malbec

WINE BERRY PIE SLICE | 8

Our delicious wine berry jam & homemade flaky crust

A LA MODE 11

*pair with Carboy Red Blend

SKILLET COOKIE SUNDAE | 14

Baked-to-order, chocolate chips, Dandies marshmallow, vanilla ice-cream, hot fudge, sprinkles **GF VO**

*pair with Niner Bootjack Blend

SEASONAL ROTATING COBBLER | 14

Ask your server about our rotating fruit fillings topped w/ brown butter sugar cookie crust & vanilla ice cream

*pair with Villa Sparina Gavi

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