

## RED WINE

|  | <i>glass/ bottle</i> |
|--|----------------------|
| COOPER HALL PINOT NOIR <b>on tap!</b><br><i>Willamette Valley, Oregon</i>                                | 14/49                |
| PORTILLO MALBEC <b>on tap!</b><br><i>Mendoza, Argentina</i>  | 12/42                |
| VINSPINA SANGIOVESE <b>on tap!</b><br><i>Chianti   Tuscany, Italy (Organic)</i>                          | 12/42                |
| KERMIT LYNCH CÔTES DU RHÔNE<br><i>Rhone Valley, France</i>   | 13/46                |
| RODNEY STRONG MERLOT<br><i>Sonoma, California</i>  | 14/49                |
| BEZEL <sup>BY CAKEBREAD</sup> CABERNET SAUVIGNON<br><i>Paso Robles, California</i>                       | 18/63                |
| NINER BOOTJACK BORDEAUX BLEND<br><i>Paso Robles, California</i>  | 16/56                |
| GANADERO TINTO GARNACHA<br><i>Méntrida, Spain</i>  | 16/56                |
| PEÑALOEN CABERNET SAUVIGNON<br><i>Maipo Valley, Chile</i>  | 45                   |
| BARISTA PINOTAGE<br><i>Western Cape, South Africa</i>  | 46                   |
| ANGELO NEGRO BRACHETTO<br><i>Unfiltered &amp; Served Chilled</i>   | 56                   |
| CHÂTEAU DE LA CHAIZE (GAMAY)<br><i>(Brouilly) Beaujolais, France (owner's favorite)</i>                  | 63                   |
| IL PRINCIPE LANGHE NEBIOLO<br><i>Peidmont, Italy</i>   | 52                   |
| TERRA COSTANTINO DEAEETNA ETNA ROSSO<br><i>Mt. Etna   Sicily, Italy</i>                                  | 54                   |
| GARBINADA PRIORAT<br><i>Priorat, Spain</i>   | 63                   |
| DIRECTOR'S CUT CINEMA RED BLEND<br><i>Cabernet, Zinfandel &amp; Petit Verdot from Sonoma, California</i> | 66                   |
| NEILSON PINOT NOIR<br><i>Santa Barbara, California</i>   | 55                   |
| LA QUERCE SECONDA CHIANTI CLASSICO<br><i>Tuscany, Italy (organic) (Sangiovese)</i>                       | 70                   |
| G.D. VAJRA BAROLO ALBE<br><i>Peidmont, Italy (Nebbiolo)</i>  | 72                   |
| CROGNOLO SUPER TUSCAN<br><i>Tuscany, Italy (organic)</i>   | 75                   |
| EX POST FACTO SYRAH<br><i>Sta. Rita Hills, California</i>  | 72                   |
| SANTI AMERONE DELLA VALPOLICELLA<br><i>Valpolicella, Italy</i>   | 84                   |
| CÔTE DE NUITS LOUIS JADOT<br><i>Burgundy, France (Pinot Noir)</i>  | 95                   |
| SEQUOIA GROVE CABERNET SAUVIGNON<br><i>Napa Valley, California</i>                                       | 78                   |
| HOURLASS MERLOT<br><i>Napa Valley, California</i>  | 165                  |

## WHITE WINE

|  | <i>glass/ bottle</i> |
|--|----------------------|
| TABLAS CREEK PETELIN BLANC <b>on tap!</b><br><i>Rhône style blend from Paso Robles, California (Biodynamic/ Organic)</i> | 15/52                |
| ST. FRANCIS CHARDONNAY <b>on tap!</b><br><i>Sonoma, California</i>   | 12/42                |
| STEMMARI PINOT GRIGIO <b>on tap!</b><br><i>Sicily</i>  | 10/35                |
| DOMAINE PICHOT CHENIN BLANC<br><i>Vouvray, France (peachy &amp; elegantly sweet)</i>                                     | 13/46                |
| MOHUA SAUVIGNON BLANC<br><i>Marlborough, New Zealand</i>   | 13/46                |
| KING ESTATE PINOT GRIS (ARTISAN SERIES)<br><i>Willamette Valley, Oregon (biodynamic, organic)</i>                        | 15/52                |
| LA GARENNE SANCERRE<br><i>Sauvignon blanc from Sancerre, France (owner's favorite)</i>                                   | 22/68                |
| TORRES PAZO BRUXAS ALBARIÑO<br><i>Rías Baixas, Spain</i>   | 52                   |
| VILLA SPARINA GAVI<br><i>Gavi, Piedmont Italy (cortese)</i>  | 46                   |
| MÂCON-LUGNY LES CHARMES<br><i>Burgundy, France (Chardonnay)</i>  | 55                   |
| 50 DEGREE RIESLING<br><i>Rheingau, Germany (Qualitätswein)</i>   | 42                   |
| SAINT MONT FRENCH WHITE BLEND<br><i>Gascogne, France</i>   | 40                   |
| CASTEL PUJOL FOLKLORE ORANGE WINE<br><i>Uruguay</i>  | 56                   |
| STAGS LEAP VIOGNER<br><i>Napa Valley, California</i>   | 65                   |

## ROSÉ &/OR BUBBLES

|  | <i>glass/ bottle</i> |
|--|----------------------|
| BOUVET ROSÉ BRUT<br><i>Loire Valley, France (bubbly rosé)</i>                | 13/45                |
| LA PRATCH ROSÉ<br><i>Austria (still rosé) (organic)</i> <b>on tap!</b>       | 12/42                |
| CAPOSALDO PROSECCO<br><i>Prosecco, Italy (bubbly)</i>                        | 10/35                |
| IOPPA ROSÉ OF NEBBIOLO<br><i>Peidmont, Italy (still rosé)</i>                | 14/49                |
| BARON AIME CRÉMANT BRUT<br><i>Burgundy, France (100% Champagne Method)</i>   | 55                   |
| APALTAGUA ROSÉ<br><i>Colchagua Valley, Chile (still rosé)</i>                | 35                   |
| SCHLUMBERGER BRUT<br><i>Austria (owner's favorite bubbly)</i>                | 50                   |
| MAISON SALEYA ROSÉ<br><i>Provance, France (still rosé)</i>                   | 40                   |
| COLLET CHAMPAGNE<br><i>Champagne, France - celebrate with true Champagne</i> | 90                   |

## DESSERT WINE

|  | <i>glass</i> |
|--|--------------|
| TAYLOR FLADGATE LBV PORT<br><i>Porto, Portugal</i> | 12           |
| LIMONCELLO<br><i>Italy</i>                         | 10           |



## COCKTAILS

|   |    |
|---|----|
| THE COLORADO  | 16 |
| <i>Breckenridge port cask finish whiskey, orange bitters, wine-infused cherry. Local favorite!</i>  |    |
| SANGRIA <b>on tap!</b>  | 9  |
| <i>Red wine after soaking with fruit and brandy</i>   |    |
| ALPINE BREEZE   | 10 |
| <i>Breckenridge Vodka, Grapefruit, Cranberry</i>  |    |
| APPLE CIDER MARGARITA   | 13 |
| <i>Tequila, Colorado apple cider, lime, cinnamon</i>  |    |
| 4 WAY HOT TODDY   | 14 |
| <i>Branch &amp; Barrel 3 way spiced whiskey, Amaretto, hot water, lemon, cinnamon stick</i>   |    |
| MULLED WINE   | 12 |
| <i>Red wine, spices and fruit, warm!</i>  |    |
| DIRTY MONKEY  | 10 |
| <i>Banana/ peanut butter whiskey &amp; caramel Irish cream. Kind of like a white Russian</i>  |    |
| BEAR'S PEAR MULE  | 14 |
| <i>Breckenridge pear vodka, vanilla bean, honey, ginger beer, white wine</i>  |    |
| AMALFI SPRITZ   | 10 |
| <i>Limoncello, orange bitters &amp; Prosecco</i>  |    |
| PERU EXPRESS  | 14 |
| <i>Pisco Añejado, Lemon, Mango, Aquafaba</i>  |    |
| PINK PEPPERCORN GIMLET  | 14 |
| <i>Breckenridge gin, house-made pink peppercorn simple, lime</i>  |    |
| AVIATION  | 14 |
| <i>Breckenridge gin, creme de violette, house-made cherry liqueur</i>   |    |
| CALL ME BEET ME PALOMA  | 14 |
| <i>Mezcal, tequila, house-made beet simple, grapefruit juice.</i>   |    |
| FIRESIDE MANHATTEN  | 17 |
| <i>Branch &amp; barrel 3 way spiced whiskey, vermouth, cherry espresso bitters, pomegranate and orange</i>  |    |
| CHOCOLATE ORANGE MARTINI  | 16 |
| <i>Cacao rum, creme de cocoa, chocolate topped with orange bitters &amp; orange liqueur cold foam.</i>  |    |
| COLD FOAM ESPRESSO MARTINI  | 18 |
| <i>A fresh pull of espresso shaken till foamy with marble distillery's moonlight vodka, then topped with our Irish cream cold foam.....this is bound to <u>save your life</u></i> |    |
| CLASSIC COCKTAILS   | MP |
| <i>Margarita, Old Fashioned, Manhattan, Cosmopolotin, Negroni, Martinis, Mix drinks</i>   |    |

## MIX SHOTS

|  |    |
|--|----|
| THE PEARFECT SHOT  | 8  |
| <i>Breckenridge pear vodka, sauvignon blanc, chilled</i>                         |    |
| FULL SEND SHOT   | 10 |
| <i>Espresso vodka, Irish cream, rimmed with hot fudge &amp; topped with whip</i> |    |
| PEANUT BUTTER JELLY SHOT   | 10 |
| <i>dirty monkey whiskey &amp; chambord</i>                                       |    |

## SPIRIT LIST

|                                  |    |
|----------------------------------|----|
| FOUR ROSES BOURBON               | 10 |
| BRECKENRIDGE PORT CASK FINISH    | 15 |
| BRANCH & BARREL FLAGSHIP BOURBON | 12 |
| BRANCH & BARREL 3 WAY            | 14 |
| <i>Vanilla, cinnamon, honey</i>  |    |
| BASIL HAYDEN KENTUCKY BOURBON    | 14 |
| BULLET RYE WHISKEY               | 14 |
| MACALLAN 12 SCOTCH               | 22 |
| BRECKENRIDGE VODKA               | 10 |
| BRECKENRIDGE PEAR VODKA          | 10 |
| GRAY GOOSE VODKA                 | 14 |
| BRECKENRIDGE GIN                 | 12 |
| STRANGE NATURE GIN               | 14 |
| KOLOA HAWAIIAN RUM               | 12 |
| AGAVALS TEQUILA                  | 10 |
| CLASE AZUL REPASADO              | 35 |
| AMARO PELLEGRINO                 | 12 |
| FERNET-BRANCA                    | 10 |

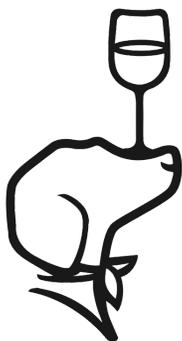
## BEER

|   |    |
|---|----|
| ROTATING OUTER RANGE IPA                      | 11 |
| <i>Tall can of our neighbor's IPA</i>         |    |
| WIBBY SHINE LIGHT LAGER                       | 7  |
| <i>Light beer from Fort Collins, Colorado</i> |    |
| BEST DAY IPA NON-ALC BEER                     | 7  |
| <i>Denver, Colorado</i>                       |    |
| ANGRY JAMES RED                               | 11 |
| <i>Tall can of our neighbor's pilsner</i>     |    |
| TELLURIDE FACEBROWN ALE                       | 8  |
| <i>Telluride, Colorado</i>                    |    |

## NOT ALCOHOL & MOCKTAILS

|   |    |
|---|----|
| NA ROSÉ   | 9  |
| <i>Gruvi Rosé</i>   |    |
| NA SAUVIGNON BLANC  | 9  |
| <i>Marlborough, New Zealand</i>   |    |
| BEST DAY IPA NA BEER  | 7  |
| <i>Northern California</i>  |    |
| TROPICAL RESCUE   | 12 |
| <i>Coconut water, pineapple, hibiscus, sea salt</i>   |    |
| IMMUNITY PALOMA   | 12 |
| <i>Cold pressed grapefruit juice, beet juice, honey, elderberry, zinc &amp; vitamin C drops</i> |    |
| NA APPLE CIDER MARGARITA  | 12 |
| <i>Non- spirit tequila, Colorado apple cider, lime, cinnamon</i>                                |    |
| NA ESPRESSO MARTINI   | 10 |
| <i>A fresh pull of espresso with vanilla, shaken &amp; up with Madagascar vanilla cold foam</i> |    |
| ESPRESSO  | 4  |
| <i>Latte? +2</i>  |    |
| SARATOGA SPARKLING WATER  | 4  |
| <i>Our favorite palate cleanser</i>   |    |

# WELCOME TO *Saved by the Wine*



*Allison & Erin met while working as ski instructors for Keystone Resort. As long time participants in the restaurant industry, with a love of wine, food, and dogs; they created Saved by the Wine. Established in August of 2020.*

*We donate 2.5% of our net profits to various local animal non-profits.*

ERIN- INTRODUCTORY COURT OF MASTERS

SOMMELIER & WSET IN WINE LEVEL 2

ALLISON- CULINARY ARTS, BAKING/PASTRIES & RESTAURANT MANAGEMENT



## KID FAVORITES

KID'S LOOSE MOOSE 9  
*Orange sorbet & vanilla ice cream, sprite, gummy bears*

ROOT BEER (float? +3) 6  
*Rocky Mountain Soda*

SHIRLEY TEMPLE 6  
*Sprite, grenadine & a cherry*

KID'S COSMO 6  
*Lemonade & cranberry, gummy bear skewer*

MOCKTAILS, COFFEE & MORE  
*Listed on the last page of this menu*

BUILD YOUR OWN HOT COCOA 6

Choose any or all:

- whipped cream
- sprinkles
- chocolate chips
- sliced strawberries

## FLIGHTS

Served in small carafes on a labeled board

*Full Flight - 4 different (6 oz) pours of wine; this is the best option to share*

*Half flight- 4 different (3oz) pours of wine*

REDS OF THE WORLD half/30  
FLIGHT full/54

*Ganadero Garnacha, Kermit Lynch Rhône, Portillo Malbec, Bootjack Blend*

RAINBOWS & BUTTERFLIES half/24  
FLIGHT full/42

*Bouvet Sparkling Rosé, Domain Pichot Chenin Blanc, Vinspina Sangiovese, Sangria!*

PREMIUM WHITES FLIGHT half/30  
full/54

*Mohua Sauvignon Blanc, Le Mont Sancerre, King Estate Pinot Gris, Tablas Creek Petelin Blanc*

BUBBLES & ROSÉ FLIGHT half/28  
full/48

*Caposaldo Prosecco, Bouvet Rosé Brut, La Pratch Rosé, Ioppa Rosé*

A.V.A FLIGHT half/30  
full/54

*St. Francis Chardonnay, Cooper Hall Pinot Noir, Rodney Strong Merlot, Bezel Cabernet Sauvignon*

BUILD YOUR OWN FLIGHT half/30  
full/54

*Pick out any "by the glass" wines on the next page for your very own flight combination; or ask your server for their personal recommendation catered to you!*

WHISKEY FLIGHT 38

*Four shots of our rotating whiskey selection served with a rock glass and a whiskey cube*

DESSERT PETITE 3 PAIRING half/32  
full/56

*Rotating gourmet chocolate bonbons paired with wine*

*3 bonbons and 3- 3 oz pours (half)  
6 bonbons and 3- 6 oz pours (full)*