

HAPPY HOUR

EVERY DAY 2PM-6PM

50% OFF ANY BOTTLE OF WINE
WHEN PURCHASED WITH EITHER
CHARCUTERIE BOARD

\$7 WINE OR COCKTAIL

Wine choices: N X NW Red Blend, Caposaldo

Pinot Grigio, Provence Rosé

Cocktail choices: Sangria, Amalfi Spritz,

Dirty Monkey

**reference beverage menu*

\$10 FRESH BREAD & BUTTERS

\$7 BLISTERED OLIVES & MIXED NUTS

- DESSERTS -

**More on the next page*

GIANT CHOCOLATE CHIP COOKIE | 4

CHOCOLATE PECAN BAKLAVA | 7

Greek classic with our twist!

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

A LA MODE 10

WINE CHERRY SUNDAE | 10

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

ADD shot of Port or Chambord +4

AFFOGATO | 8

Vanilla ice-cream, espresso **GF VO**

ADD shot of Moonlight Espresso Liqueur +4

SOMETHING TO TAKE HOME

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

9OZ JAR OF PINES' HONEY PISTACHIO BUTTER | 25 GF

HOMEMADE DOG TREATS 4

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


KINDLY ORDER AT THE BAR

SAVED
by the
WINE





**BAR
&
FOOD**

Food served until 10PM

 +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**

*pair with Penner-Ash Syrah

CLASSIC CHARCUTERIE | 27

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

*pair with Provence Rosé

MUSHROOM & ESCARGOT | 18

Wild mushrooms & snails in a rich garlic & herb white wine butter sauce & fresh bread **DF GFO**

*pair with Domaine Pichot Chenin Blanc

CHEESE FONDUE | 27

Gruyère & double-cream gouda, 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

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**

*pair with Vinho Verde

BOWL OF SOUP DU JOUR | 11

HOUSE SIDE SALAD | 7 **GF**

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

- FOOD -

ADD 1/4 lb TENDERLOIN STEAK TIPS

OR GARLIC SHRIMP

TO ANY PLATE | 10

WINTER WEDGE SALAD | 16

Butter leaf w/ black garlic vinaigrette, buttermilk blue cheese, candied prosciutto, roasted tomato, & pear **GF**

*pair with King Estate Pinot Gris

DUCK CASSOULET | 27

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

*pair with Claudine Petit Verdot

CRANBERRY CHICKEN CROISSANT | 16

Creamy chicken salad, spring mix, & red wine vinegar chips **GFO +2**

*pair with St. Francis Chardonnay

CRANBERRY CHICKPEA SANDWICH | 15

Refreshing chickpea salad, spring mix, & red wine vinegar chips **V GFO +2**

*pair with Ostatu Rosé

BLACK TRUFFLE GNOCCHI | 17

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

*pair with Cuevo Manos Malbec

SLICE OF CHICKEN POT PIE | 15

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

*pair with N x NW Red Blend

MUSHROOM BOURGUIGNON | 16

French-style stew braised in red wine, carrots, onions, garlic, served w/ a cauliflower & potato puree **V GF**

*pair with Cooper Hall Pinot Noir

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 Pessimist Red Blend

WINE BERRY PIE SLICE | 8

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

ALA MODE 11

*pair with Sparklet Rosé

SKILLET COOKIE SUNDAE | 14

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

*pair with Candy Red

WHITE CHOCOLATE CREME BRULEE | 10

Creamy vanilla & white chocolate custard, caramelized sugar **V GF**

*pair with Villa Sparina Gavi

PEANUT BUTTER MOUSSE CAKE | 11

Rich peanut butter mousse on top of a chocolate crust, & covered w/ chocolate ganache **GF**

*pair with Beringer Cabernet

OREO CHURRO DUNKERS | 14

Chocolate cookie churro filled w/ vanilla Bavarian creme & homemade hot fudge, bourbon caramel, Oreo crumbs

*pair with Mulled Wine

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