

# 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 & 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

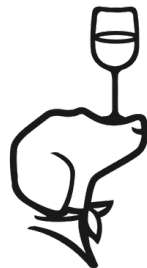
8OZ JAR OF OUR WINE INFUSED CHERRIES | 12 GF V

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 Vinospina 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

### PEACH & TOMATO BRUSCHETTA | 18

Colorado peaches, Juicy tomatoes, garlic, basil, & honey ricotta on homemade crostini's, & balsamic glaze **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**

### GREEK ORZO PASTA SALAD SIDE | 8 **DF**

### 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

### PALISADE PEACH SALAD | 18

Colorado peaches, cucumbers, creamy burrata, prosciutto, candied pecans mix 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/ a side of orzo pasta salad **V GFO +3**

\*pair with Pichot Chenin Blanc

### CRANBERRY CHICKEN CROISSANT | 16

Creamy chicken salad, spring mix, & red wine vinegar chips **GFO +3**

\*pair with St. Francis Chardonnay

### DUCK HERBES DE PROVENCE | 27

Duck confit leg w/ a greek orzo pasta salad, cucumbers, tomatoes, red onions, feta & lemon vinaigrette **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

### GREEN GODDESS PIZZA SLICE | 14

Sicilian style crust w/ pesto, roasted artichoke, wild mushrooms, prosciutto, ricotta & Swiss 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

### STRAWBERRY SHORTCAKE | 10

Layered strawberry cake w/ strawberry gelee, whipped cream, & white chocolate

\*pair with Bouvet Rosé Brut

### 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