

- SHARE & PAIR -

ULTIMATE CHARCUTERIE | 58

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

[feeds 4] **GFO +3**

*pair with Ganadero Garnacha

CLASSIC CHARCUTERIE | 28

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

*pair with Vinspina Sangiovese

CHEESE FONDUE | 32

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

ADD 1/4lb tenderloin steak tips | 10

ADD cedar plank salmon | 10

ADD confit duck leg | 21

* Pair with Le Mont Sancerre

LOADED POTATO SKINS | 16

Thick potato skins filled w/ cheddar cheese, Swiss
cheese, feta, caramelized onions, prosciutto, spicy
chorizo, & creamy ranch **GF**

*pair with Portillo Malbec

GARLIC & HERB MEATBALLS | 17

House made mix of veal, beef, & pork, red wine Demi
glace, grated parmesan, French bread **GFO +3 ***

*pair with Crémant or Niner Red

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 Bouvet rosé brut

- FOOD -

12 oz BOWL OF SOUP DU JOUR | 11

w/ a slice of our homemade bread

HOUSE SIDE SALAD | 7 **GF**

Spring Mix, Carrot, Red Onion, Apple

HOUSE SALAD & 1/2 SOUP | 14 **GFO**

Choice of dressing - Red Wine Vinaigrette or
Buttermilk Ranch

TOMATO BRUSHETTA | 18

Heirloom tomatoes, garlic, basil, & lemon ricotta on
homemade crostini's, balsamic glaze

*Pair with Crémant Brut

STRAWBERRY SALAD | 17

Red wine cherries, sliced Fuji apples, strawberries, feta,
candied pecans w/ a red wine vinaigrette & spring mix **GF**

ADD 1/4lb tenderloin steak tips | 10

ADD cedar plank salmon | 10

ADD confit duck leg | 21

*pair with Tablas Creek Petelin Blanc

CRANBERRY CHICKEN CROISSANT | 16

Our famous creamy chicken salad, spring mix, & Zapp's
potato chips **GFO +3**

*pair with St. Francis Chardonnay

CURRIED CHICKPEA WRAP | 16

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

Served with Zapp's potato chips **V GFO +3**

*pair with Pichot Chenin Blanc

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

- FOOD -

MAC & CHEESE | 12

Classic shell noodles, creamy three-cheese blend & a slice
of our homemade bread

ADD 1/4lb tenderloin steak tips | 10

ADD cedar plank salmon | 10

ADD confit duck leg | 21

*pair with Ganadero Garnacha

BLACK TRUFFLE GNOCCHI | 19

Locally sourced Oyster, Shiitake, Trumpets, white
cheddar béchamel, potato gnocchi, balsamic glaze **GF**

ADD 1/4lb tenderloin steak tips | 10

ADD cedar plank salmon | 10

ADD confit duck leg | 21

*Pair with Kermit Lynch Côtes du Rhône

SLICE OF CHICKEN POT PIE | 16

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

ADD 1/4lb tenderloin steak tips | 10

*pair with Cooper Hall Pinot Noir

PESTO SALMON BOWL | 22

Roasted cauliflower, chickpea, & farro salad w/
refreshing tomatoes medley, artichokes, & feta cheese

*pair with Caposaldo Prosecco

GREEN GODDESS 8" PIZZA | 16

Light crust w/ basil pesto, onion jam, wild mushrooms,
artichokes, lemon ricotta, & Swiss cheese

ADD Prosciutto | 6

ADD Salami | 6

*pair with Angelo Negro Bracheto

GF - Gluten Free

GFO - Gluten Free Option

DF - Dairy Free

V - Vegan

VO - Vegan Option

*Please inform your server if anyone in your party has a
food allergy. Some items may contain coconut or soy.

- DESSERTS -

ULTIMATE S'MORES | 28

Roast & build your own s'mores!

Dandies marshmallows, honey grahams, hot fudge, strawberries, & Boulder Chocolive 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 GF**
*pair with Bezel Cabernet Sauvignon

PEANUT BUTTER MOUSSE PIE | 11

Chocolate cookie crust, rich peanut butter mouse, caramel & chocolate drizzle **GF**
*pair with a glass of LBV Porto

WINE BERRY PIE SLICE | 8

Our delicious wine berry jam & homemade flaky crust **V**
A LA MODE 11
*pair with loppa Rosé

SKILLET COOKIE SUNDAE | 14

Baked-to-order, chocolate chips, Dandies marshmallow, vanilla ice-cream, hot fudge, sprinkles **GF VO**
*pair with Niner Bootjack Blend

CHOCOLATE PECAN BAKLAVA | 6

Greek classic with our twist!
Flaky layers, salty, chocolate, & a rich chocolate syrup **V**
A LA MODE 9

WINE CHERRY SUNDAE | 12

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

GOURMET CHOCOLATE BONBONS

Rotating selection of specialty petite chocolates
3 for 6 | 6 for 12 Ask to add wine pairings!

JOIN US FOR WEEKLY SPECIALS

TRIVIA TUESDAYS @ 7PM

WING WEDNESDAY & THURSDAY!

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

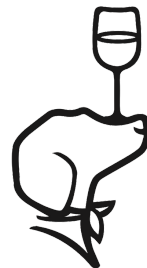
8OZ JAR OF OUR WINE INFUSED CHERRIES | 12 GF V

**SAVED BY THE WINE'S VERY FIRST WINE
JESSIE'S RESERVE RED \$38 BOTTLE TO GO**

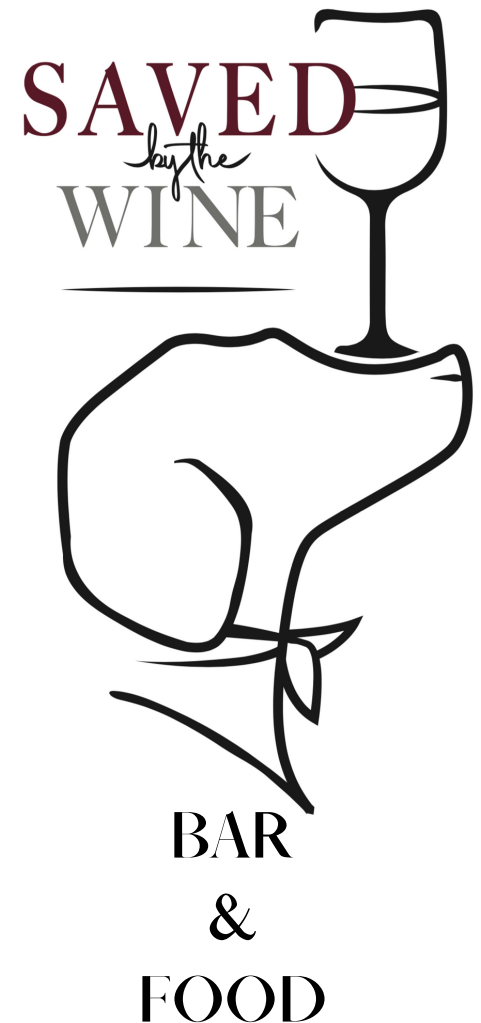
HOMEMADE DOG TREATS 4.5

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



Food served until 10PM
Food served until 8pm Sunday

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