

HAPPY HOUR

EVERY DAY 2PM-6PM

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

\$7 WINE OR COCKTAIL

Wine choices: Portillo Malbec, 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*

THE CROOKIE MONSTER | 14

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

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 Amaretto +4

GIANT CHOCOLATE CHIP COOKIE | 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 4.5

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

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 +2**

*pair with Claudine Petit Verdot

CLASSIC CHARCUTERIE | 27

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

*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

TOMATO BRUSCHETTA | 18

Juicy tomatoes, garlic, basil, & lemon ricotta on homemade crostini's, & balsamic glaze **GFO +2**

*pair with Crémant Brut

FRESH BREAD & BUTTER | 13

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

*pair with Neilson Pinot Noir

BLISTERED OLIVES & MIXED NUTS | 9

*contains peanuts **GF**

*pair with Vinho Verde

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 | 16

ADD 1/4 lb TENDERLOIN STEAK TIPS

OR GARLIC SHRIMP TO ANY PLATE | 10

ORANGE CITRUS SALAD | 16

Spring mix w/ fennel, citrus supremes, cucumbers, feta, & candied pecans, mint & a red wine vinegarette **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+2**
*pair with Vouvray Chenin Blanc

CRANBERRY CHICKEN CROISSANT | 16

Creamy chicken salad, spring mix, & red wine vinegar chips **GFO +2**
*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 vinagarette **GFO**
*pair with Chateau de la chaize (GAMAY)

BLACK TRUFFLE GNOCCHI | 17

Locally sourced wild mushrooms, white cheddar béchamel, potato gnocchi, balsamic glaze **GF**
*pair with Portillo Malbec

GREEN GODDESS PIZZA | 14

Thick dough baked w/ pesto, roasted artichoke, mushrooms, prosciutto, ricotta & Swiss cheese
*pair with Cooper Hall Pinot Noir

SLICE OF CHICKEN POT PIE | 15

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 Bouvet Rosé Brut

SKILLET COOKIE SUNDAE | 14

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

PEANUT BUTTER MOUSSE CAKE | 11

Rich peanut butter mousse on top of a chocolate crust, & covered w/ chocolate ganache **GF**
*pair with Bezel Cabernet Sauvignon

APEROL CITRUS CREME BRULEE | 9

Creamy vanilla custard w/ citrus & Aperol. Bruleed in an orange rind **GF V**

*pair with Tablas Creek Petelin Blanc

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