

Saved by the Wine Beverage Menu

We've created this menu to offer unique wines & specialty cocktails to be perfectly accompanied by homemade appetizers, desserts, & small plates.

FLIGHTS

served in small carafes on a labeled board

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

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

RED BLENDS OF THE WORLD FLIGHT <i>La Nerthe Côtes du Rhône, N x NW Blend, La Segreta Planeta, Pessimist Red Blend</i>	half/26 full/44	TAP FLIGHT <i>Pine Ridge Chenin Blanc/ Viogner, Carboy's Rosé, N X NW blend, Portillo Malbec</i>	half/22 full/38
RAINBOWS & BUTTERFLIES FLIGHT <i>Rosé Prosecco, Dachshund Reisling, Blizzard Moscato, Sangria</i>	half/22 full/38	LOCALLY PRODUCED FLIGHT <i>Blizzard Moscato, Carboy's Rosé, Chairlift Mingle, Colteris Coloradeaux</i>	half/26 full/44
REFRESHING & LIGHT FLIGHT <i>Poema Cava Brut, Aveleda Vinho Verde, Caposaldo Pinot Grigio, "Grooner!" Grüner Veltliner</i>	half/22 full/38	CALIFORNIA FLIGHT <i>St. Francis Chardonnay, Castoro Zinfandel, Greg Norman Cabernet, Bar Dog Cabernet</i>	half/26 full/44
FOODIE FLIGHT (COMES WITH CHEESE PAIRING) <i>We paired our favorite cheeses (& 1 chocolate) to 4 wines: Cava Brut, St. Francis Chard, Starry Night Merlot, Pessimist Blend</i>	half/32 full/52	OWNER'S FAVORITE'S FLIGHT <i>Kono Sauvignon Blanc, Apaltagua Rosé, Starry Night Merlot, Chairlift Mingle</i>	half/26 full/44



BRECKENRIDGE WHISKEY FLIGHT <i>four craft bourbons served with a rock glass and a whiskey cube</i>	38	BUILD YOUR OWN FLIGHT <i>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</i>	half/28 full/46
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All Day, Every Day Happy Hour \$40 carafes of wine on tap 1.5 bottles per carafe

Afternoon Happy Hour 2-5pm

half off any bottle with charcuterie board purchase

\$2 off any glass of wine

PM Happy Hour 9-close

half off bottle of bubbles with chocolate fondue or BYO S'mores

Buy One Get One glass of wine on tap!

The Wine List

RED WINE

	<i>glass/ bottle</i>
PORTILLO MALBEC on tap! <i>Argentina</i>	10/35
A TO Z PINOT NOIR on tap! <i>Oregon</i>	10/35
N X NW RED BLEND on tap! <i>Washington State</i>	10/35
BAR DOG CABERNET SAUVIGNON <i>California</i>	10/35
LA SEGRETA PLANETA <i>Sicily, Italy</i>	10/35
CASTORO ZINFANDEL <i>Organic wine from Paso Robles</i>	10/35
STARRY NIGHT MERLOT <i>Pays D'oc, France</i>	12/42
COLTERRIS "COLORADEAUX" <i>Bordeaux style blend from Grand Valley, Colorado</i>	12/42
GREG NORMAN CABERNET SAUVIGNON <i>Paso Rables, California</i>	12/42
PESSIMIST RED BLEND <i>Paso Robles, California</i>	14/49
LA NERTH CÔTES DU RHÔNE <i>Rhône, France- staff favorite</i>	14/49
WILD MOUNTAIN CELLARS BLEND <i>Locally produced "Chairlift Mingle"</i>	14/49
"NEVER LOOK BACK" CABERNET SAV <i>South Africa</i>	35
CHATEAU TOUR CHAPOUX BORDEAUX <i>Bordeaux, France</i>	35
BARDA PATAGONIA PINOT NOIR <i>Pataagonia, Argentina</i>	44
MAQUIS GRAND RESERVA CAB FRANC <i>Colchagua Valley, Chile- ooooo so good</i>	45
WILD MOUNTAIN CELLARS OLD VINE ZIN <i>Locally produced, sourced from Lodi, California</i>	45
MICHAEL POZZAN PINOT NOIR <i>Russian River Valley, California</i>	46
TENUTA DI NOZZOLE CHIANTI RISERVA <i>Tuscany, Italy</i>	48
MARQUÉS DE MURRIETA <i>Rioja Reserva 2016</i>	58
"NO NAME" BORGOGNO <i>Barolo, Italy [2016]</i>	78
CHATEAU LA FORTUNE <i>Margaux, France [2018]</i>	100
CAHMBOLLE-MUSIGNY LOUIS JADOT <i>Burgundy, France [2018]</i>	135
KRUPP BROTHERS DOCTOR BLEND <i>[2015] Napa Valley, California</i>	190
KRUPP BROTHERS VERASIAN CAB <i>[2016] Napa Valley, California</i>	190

WHITE WINE

	<i>glass/ bottle</i>
CAPOSALDO PINOT GRIGIO <i>Italy</i> on tap!	8/35
PINE RIDGE CHENIN BLANC/VIOGNIER <i>California- staff favorite</i> on tap!	10/32
ST.FRANCIS CHARDONNAY <i>Sonoma, California</i> on tap!	10/35
AVELEDA VINHO VERDE <i>Portugal</i>	8/35
KONO SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	10/35
DACHSHUND RIESLING <i>Germany</i>	10/35
CONTINENTAL DIVIDE BLIZZARD <i>Locally produced moscato blend</i>	10/35
"GROONER!" GRÜNER VELTLINER <i>Austria</i>	10/35
ALAIA ALBARIÑO <i>Galicia, Spain</i>	42
VILLA SPARINA GAVI [HALF BOTTLE] <i>Gavi, Piedmont Italy [cortese]</i>	22
MARIUS VERMENTINO <i>France [kind of like pinot grigio but better]</i>	35
JOSEPH MELLOTT POUILLY-FUMÉ <i>Sauvignon blanc from Loire Valley, France</i>	52
DOMAINE FOLLY ET FILS CHABLIS <i>Chardonnay from Chablis [Burgundy], France</i>	65
DELAS LA GALOPINE CONDRIEU <i>Incredible Viognier from Rhone, France</i>	110

ROSÉ & BUBBLES

	<i>glass/ bottle</i>
CARBOY'S ROSÉ on tap! <i>Locally produced, sourced from Napa Valley, California</i>	10/35
APALTAGUA ROSÉ <i>Maule Valley, Chile</i>	10/35
POEMA CAVA BRUT <i>Penedés, Spain</i>	10/35
RUBUS SPARKLING ROSÉ <i>France</i>	12/35
GLORIA FERRAR BRUT <i>Sonoma, California</i>	42
CASTEL DES MAURES ROSÉ <i>Provence, France- this is really good</i>	49
COLLET CHAMPAGNE <i>Champagne, France -celebrate with true Champagne</i>	90

DESSERT WINE

	<i>glass</i>
POCAS TAWNY PORTO <i>Portugal</i>	10
LIMONCELLO <i>Sorrento, Italy</i>	10
CONTINENTAL DIVIDE RESERVE <i>Locally produced dessert wine, oak aged 8 years</i>	16
INNISKILIN ICE WINE <i>Niagara Peninsula, Canada</i>	26

NOT JUST WINE

We have classic cocktails here at saved by the wine, but we can't help but involve wine in many of our hand crafted & delicious drinks- try it for yourself!

COCKTAILS

- SANGRIA on tap!** 8
Red wine after soaking with fruit and brandi
- SPIKED LAVENDER LEMONADE** 10
Homemade lavender lemonade, yes with vodka
- TIMBERLINE BLOODY MARY** 12
Breckenridge vodka & locally made bloody mary mix
- MOSCOW MULE** 12
Breckenridge vodka, ginger beer, real lime & ginger, splash white wine
- PINOT-RITA** 12
Tequila, local orange liqueur, marg mix, pinot noir floater
- FRENCH 77** 12
Gin, prosecco, elderflower liqueur, lemon, garnished with rosemary
- BASIN BEACH** 12
Vodka, limoncello, cranberry juice, raspberry liqueur
- BEAR'S PEAR** 12
Breckenridge pear vodka, vanilla bean, honey, ginger beer, splash grüner veltliner
- BUBBLY SPRITZ** 10
*Classic bubbly spritz customized with one of these options:
Pomegranate & Orange Blossom
Cranberry & Sage
Ginger & Lime
Lavendar & Lemon
Aperol*

HOT DRINKS

- MULLED WINE** 10 
Red wine warmed with herbs, spices & fruit. We can't give you all our secrets!
- SUMMIT SUNRISE** 12 
Breckenridge bourbon, hot chocolate, coffee, Irish cream, topped with whip
- THOTTIE TODDY** 12 
Spiced Breckenridge bourbon, water, lemon, lavender, cinnamon
- CLASSIC IRISH COFFEE** 10 
Whiskey, coffee & whipped cream- tell us if you want irish cream too
- WHISKEY GINGERBREAD** 14 
Breckenridge spiced whiskey, gingerbread simple syrup, oat milk, topped with whip
- PEPPERMINT SHNAPPS HOT COCO** 10 
Peppermint Schnapps with hot coco, topped with whip

INTERESTING SHOTS

- THE PEARFECT SHOT** 8
Breckenridge pear vodka, splash Kono Savignon Blanc, chilled
- GUMMY BEAR SHOT** 8
Breckenridge vodka, pomegranate & orange blossom, sprite, an actual gummy bear
- LEMON DROP SHOT** 8
Breckenridge vodka, lavender/ lemon, sugar rim
- HOW MERLOT CAN YOU GO** 10
Breckenridge bourbon, lemon simple syrup, merlot
- FULL SEND SHOT** 10
Espresso, Espresso vodka, splash Irish cream, rimmed with hot fudge & topped with whip

STIRRED COCKTAILS *(on a rock or up)*

- STRAWBERRY BASIL SMASH** 12
Gin or Vodka, muddled strawberries & basil, splash rosé
- TEA & LAVENDER GINTINI** 12
Breckenridge gin, lavender, earl gray, chamomile bitters
- CLOVER CLUB** 12
Breckenridge gin, raspberry liquor, grenadine, lemon, egg whites
- WINE-MOPOLITAN** 14
Breckenridge vodka, cranberry, sage, porto wine
- NEW YORK SOUR** 14
Breckenridge bourbon, lemon, lime, egg whites, red wine floater
- TEQUILA SOUR** 14
Tequila, agave, lemon, grapefruit bitters, egg whites
- LIMONCELLO DROP MARTINI** 14
Breckenridge vodka, fresh squeezed lemon, limoncello
- THE COLORADO** 14
Breckenridge port cask finish whiskey, Breckenridge bitters liqueur, wine infused cherry. Local's favorite

GREATNESS IN A CAN

- WHITE PORTO + TONIC** 10
A classic Portuguese cocktail. Think white claw but classier. Staff favorite!
- OUTER RANGE IPA** 8
Tall can of our neighbor's IPA, rotating brews
- WIBBY BREWING HELLES LAGER** 6
Light, golden beer from Longmont, Co
- WIBBY BREWING AMBER** 6
Vienna amber style lager from Longmont, Co
- FLYING EMBERS HARD KOMBUCHA** 7
0 sugar, 0 carbs, all the probiotics. grapefruit flavor.

DESSERT COCKTAILS

- ESPRESSO MARTINI** 14
Espresso vodka, espresso, dark creme de cocoa, Irish cream, rimmed with homemade fudge
- MELTED SNOWMAN** 12
Rum, white creme de cocoa, vanilla bean, oat milk & whip
- CHOCOLATE MARTINI** 14
Dark & white creme de cocoa, homemade chocolate fudge, Irish cream, port wine, rimmed with fudge
- SPIKED LOOSE MOOSE** 10
Orange sorbet & vanilla ice cream, prosecco, premium gummy bears
- S'MORE'S MARTINI** 15
Breckenridge vodka, dark creme de cocoa, gingerbread simple, rimmed with fudge & graham cracker crumb, lastly- brûléed marshmallow

NEAT OR ON A ROCK

- MACALLAN 12 SCOTCH** 16
- BRECKENRIDGE BOURBON** 12
- PORT CASK FINISH BRECK WHISKEY** 14
- ROTATING BRECKENRIDGE WHISKEY** 14

KIDS AND NON- ALCOHOL

NON ALCOHOL, COFFEE & TEA

TOPO CHICO <i>rotating flavors</i>	3
OH HI CBD SELTZER <i>Pomegranite flavor, low sugar, low cal + 20 mg CBD</i>	7
HOMEMADE LAVENDER LEMONADE <i>lavender, lemon, water, sugar, stir stir stir</i>	4
COFFEE <i>Locally produced from Red Buffalo Café</i>	3
ESPRESSO <i>Locally produced from Red Buffalo Café</i>	4
OAT MILK LATTE <i>Plain Jane or Vanilla Bean</i>	5
GREEN TEA <i>Ask for lemon or sweetener</i>	3
GINGER BEER <i>kind of like beer, kind of like gingerale</i>	4
NON-ALCOHOL WINE <i>Gruvi Rosé</i>	6

KID FAVORITES

KID'S LOOSE MOOSE <i>Orange sorbet & vanilla ice cream, sprite, gummy bears</i>	6
SHIRLEY TEMPLE <i>Sprite, grenadine & a cherry</i>	4
KID'S COSMO <i>Lemonade & cranberry juice, shaken & up</i>	5
SODAS & JUICE <i>Sprite, Coca-Cola, cranberry juice</i>	3
BUILD YOUR OWN HOT COCO	6
<i>Choose any or all</i>	
<ul style="list-style-type: none"><i>whipped cream</i><i>marshmallows</i><i>rainbow sprinkles</i><i>chocolate sprinkles</i><i>chocolate chips</i><i>sliced strawberries</i>	

OUR STORY

Allison & Erin met while working as ski instructors for Keystone Resort. As long time participants in the service industry, with a love of wine, baking and dogs, they created Saved by the Wine.

We donate 2.5% of our net profits each quarter to various animal causes, including Summit County animal shelter.

Thank you for being here, and we hope to see you again soon! Cheers!

