

# SAVED BY THE WINE

ASK ABOUT GLUTEN FREE, VEGAN OR ALLERGY FRIENDLY ITEMS

GF - GLUTEN FREE GFO - GLUTEN FREE OPTION  
DF - DAIRY FREE V - VEGAN VO - VEGAN OPTION

## TO SHARE OR PAIR

### THE ULTIMATE CHARCUTERIE

7 artisan meats & cheeses, homemade bread w/ our wine infused butters, assorted crackers, house pickles, wine berry jam, mixed nuts, blistered olives & fresh fruit **55 | GFO**

\*Pair with **Tenuta Di Nozzole Chianti**

### CLASSIC CHARCUTERIE

5 artisan meats & cheeses, wine berry jam, assorted crackers, & fresh fruit **25 | GFO**

\*Pair with **Castel Des Maures Rosé**

### CHEESE FONDUE

Melted Gruyère & double cream Gouda served w/ roasted vegetables, homemade bread & green apples **20**

**ADD blackened beef tips 6**

\*Pair with **Chateau Tour Chapoux Bordeaux**

### HOMEMADE BREAD & BUTTER

French style bread made in-house daily!  
Served w/ 2 wine infused butters; [red wine berry & white wine w/ garlic & herbs] **12 | V**

\*Pair with **Michael Pozzan Pinot Noir**

### BAKED BRIE

Triple cream Brie baked in fluffy puff pastry w/ wine berry jam, Bjorn's vanilla bean honey, homemade crostini's, & fresh fruit **18**

\*Pair with **Poema Cava Brut**

### BLISTERED OLIVES & MIXED NUTS

Lightly roasted pitted country olive mix & a variety of house roasted nuts w/ dried cranberries

**8 | GF DF**

\*Pair with **Caposaldo Pinot Grigio**

### SOUP DU JOUR

Our Chef's rotating soup!  
Served with a slice of our homemade bread

*Always a staff favorite*

Bowl **10**

## PETITE PLATES

### BLACK TRUFFLE GNOCCHI

Potato gnocchi tossed w/ a white cheddar béchamel, wild mushrooms, & rich black truffle shavings **15 | GF**

\*Pair with **Colterris "Coloradeaux"**

### BAKED ZITI

Slow simmered marinara, cherry tomatoes, creamy burrata, italian herbs & fresh basil **14**

\*Pair with our **N X NW Red Blend**

### SLICE OF CHICKEN POT PIE

Homemade flaky pie crust loaded with classic vegetables & roasted chicken **12 | DF**

\*Pair with **Castoro Zinfandel**

### MAC & CHEESE

Ziti noodles & our delicious cheese sauce baked until bubbling **10**

### SLICE OF VEGGIE POT PIE

Homemade flaky pie crust loaded with the classic vegetables & fresh herbs **12 | V**

\*Pair with **Pine Ridge Chenin Blanc/Viognier**

### DRUNKEN GOAT SALAD

Spring mix tossed w/ a red wine vinaigrette, "Drunken Goat" cheese, fresh strawberries, cucumbers, mixed nuts, dried cranberries & crispy prosciutto **14 | GF**

\*Pair with our **Aveleda Vihno Verde**

**ADD BLACKENED BEEF TIPS 6 | GF**

CHECK OUT OUR PASTRY DISPLAY OR ASK ABOUT CHEF ALLISON'S LATEST CREATIONS

## BAKERY SWEETS

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### BYO S'MORES

Everything you need to build & roast your own campfire s'mores plus some! Dandies® Marshmallows, honey graham crackers, hot fudge, fresh strawberries **20 | V GFO**  
\*Pair with **Continental Divide Reserve Dessert Wine**

### SKILLET COOKIE SUNDAE

Baked to order cookie loaded w/ Dandies® marshmallows, chocolate chips, topped w/ hot fudge & vanilla ice cream **12 | GF VO**  
\*Pair with **Greg Norman Cabernet Sauvignon**

### CHOCOLATE FONDUE

Our homemade chocolate fudge served bubbling in a cast iron along side Dandies® marshmallows, fresh fruit, & graham crackers **20 | V GFO**  
\*Pair with **"Never Look Back" Cabernet Sauvignon**

### CHAI APPLE PIE SLICE

Homemade pie dough filled with cinnamon, green apples with a hint of ginger & nutmeg **5 | V**  
**A LA MODE 7**  
\*Pair with **"Grooner!" Grüner Veltliner**

### CHOCOLATE SNOWBALL

Coconut macaroon, wine soaked cherry, dark chocolate coat **3 | GF V**  
\*Pair with **Duchshund Riesling**

### WINE BERRY PERSONAL SLICE

Homemade pie dough filled w/ strawberries & blueberries reduced in red wine **5 | V**  
**A LA MODE 7**  
\*Pair with **Apaltagua Rosé**

### CHOCOLATE & PECAN BAKLAVA

Flaky layers filled w/ our chocolate syrup, pecans, & hints of cinnamon **5 | V**  
**A LA MODE 7**  
\*Pair with **Starry Night Merlot**

## APRÉS APRÉS

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### CHERRY WINE SUNDAE

Vanilla ice cream w/ homemade hot fudge, wine soaked cherries, whipped cream, & mixed nuts **8**  
**ADD a shot of Port +3**

### AFFOGATO

Two scoops of creamy vanilla ice cream served w/ a side of local Mountain Dweller's espresso **8**  
**ADD a shot of espresso vodka +3**

## TAKE HOME

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**TAKE & BAKE 9" VEGETABLE OR CHICKEN POT PIE 30 | 35 DF**

**TAKE & BAKE 9" FRUIT PIE\***

**\*OUR SIGNATURE WINE BERRY OR CHAI APPLE 22 | DF**

**8OZ GLASS JAR OF HOMEMADE WINE BERRY JAM 10 | GF V**

**8OZ GLASS JAR OF RED WINE BERRY BUTTER 12 | GF V**

**8OZ GLASS JAR OF OUR WINE SOAKED CHERRIES 10 | GF V**

**8OZ GLASS JAR OF WHITE WINE, GARLIC & HERB BUTTER 12 | GF V**

**8OZ GLASS JAR OF HOUSE PICKLES 8 | GF V**