

# HAPPY HOUR

EVERY DAY 2PM-6PM

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

## \$7 WINE OR COCKTAIL

Wine choices: Red Blend, Pinot Grigio, Rosé  
Cocktail choices: Sangria, Amalfi Spritz,  
Autumn Breeze

## \$10 FRESH BREAD & BUTTERS

## \$7 BLISTERED OLIVES & MIXED NUTS

## - DESSERTS -

\*More on the next page

**GIANT CHOCOLATE CHIP COOKIE | 4**

**CHOCOLATE PECAN BAKLAVA | 7**

Flaky layers, 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 Chambord +4**

**AFFOGATO | 8**

Vanilla ice-cream, espresso **GF VO**  
**ADD shot of Moonlight Espresso Liqueur +4**

# SOMETHING TO TAKE HOME

**TAKE ANY DESSERT OR FOOD TO-GO**

**TAKE & BAKE HOMEMADE 9" PIES**

**CHICKEN | 35 DF**

**VEGETABLE | 30 V**

**\*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**

**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 close**

+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**

\*pair with Penner-Ash Syrah

### CLASSIC CHARCUTERIE | 27

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

\*pair with Provence Rosé

### PROSECCO SHRIMP | 20

Jumbo shrimp in a garlic Prosecco beurre blanc, capers, olives, fresh herbs & toasted crostini's

\*pair with Sangiovese

### CHEESE FONDUE | 27

Gruyère & double-cream gouda, oven roasted potatoes, carrots, cauliflower, broccoli, w/ fresh bread, Fuji apples

**ADD 1/4lb tenderloin steak tips | 10**

**ADD garlic shrimp | 10**

\*pair with Sauvignon Blanc

### FRESH BREAD & BUTTER | 13

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

\*pair with Row 503 Pinot Noir

### BLISTERED OLIVES & MIXED NUTS | 9

\*contains peanuts **GF**

\*pair with Caposaldo Pinot Grigio

### BOWL OF SOUP DU JOUR | 11

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

## - FOOD -

### ADD 1/4 lb TENDERLOIN STEAK TIPS

OR GARLIC SHRIMP

TO ANY PLATE | 10

### HOUSE SIDE SALAD | 7 **GF**

### WINTER WEDGE SALAD | 16

Butter leaf w/ black garlic vinaigrette, buttermilk blue cheese, candied bacon, roasted tomato, & pear **GF**

\*pair with King Estate Pinot Gris

### CRANBERRY CHICKEN CROISSANT | 16

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

\*pair with St. Francis Chardonnay

### CRANBERRY CHICKPEA SANDWICH | 15

Refreshing chickpea salad, spring mix, & red wine vinegar chips **V GFO**

\*pair with Ostatu Rosé

### BLACK TRUFFLE GNOCCHI | 17

Locally sourced wild mushrooms, white cheddar béchamel, potato gnocchi, balsamic glaze **GF**

\*pair with Côtes du Rhône

### SLICE OF CHICKEN POT PIE | 15

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

\*pair with Les Mines Pioraat

### MUSHROOM BOURGUIGNON | 16

French-style stew braised in red wine, carrots, onions, garlic, served with a cauliflower & potato puree **V GF**

\*pair with Cooper Hall Pinot Noir

### MAC & CHEESE | 12

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 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 GFO**

\*pair with Ivory & Burt Cabernet

### WINE BERRY PIE SLICE | 6

Our delicious wine berry jam & homemade flaky crust **V**

**ALA MODE 9**

\*pair with Sparklet Rosé

### SKILLET COOKIE SUNDAE | 14

**Baked-to-order**, chocolate chips, Dandies marshmallow, vanilla ice-cream, hot fudge, sprinkles **GF VO**

\*pair with Candy Red

### PUMPKIN CREME BRULEE | 12

Creamy vanilla & pumpkin custard, caramelized sugar **V GF**

\*pair with Villa Sparina Gavi

### PEANUT BUTTER MOUSSE CAKE | 13

Rich peanut butter mousse on top of a brownie crust, & covered w/ chocolate gram

\*pair with TBD

### CHURRO DUNKERS | 14

Vanilla Bavarian creme filled churros w/ homemade hot fudge & bourbon caramel for dunking

**ALLOW 15 MINUTES**

\*pair with Crémant Brut

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