

HAPPY HOUR

EVERY DAY 3PM-6PM

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

\$2 OFF ANY BY THE GLASS WINE

\$8 FRESH BREAD & BUTTERS

\$5 BLISTERED OLIVES & MIXED NUTS

After 8PM \$2 off
Dessert Martinis

- DESSERTS -

CHOCOLATE CHIP COOKIE | 3

COCONUT MACAROON | 3
Wine infused cherry, dark chocolate GF V

CHOCOLATE PECAN BAKLAVA | 6
Flaky layers, rich chocolate syrup V
A LA MODE 8

WINE CHERRY SUNDAE | 8
Vanilla ice-cream, wine-infused cherries, hot fudge,
mixed nuts, whip cream GF VO
ADD shot of Port +4

AFFOGATO | 6
Vanilla ice-cream, local House of Vibes espresso GF
VO
ADD shot of espresso vodka +4

SOMETHING TO TAKE HOME

TAKE ANY DESSERT OR FOOD TO-GO

TAKE & BAKE HOMEMADE 9" PIES

CHICKEN | 38 DF

VEGETABLE | 32 V

*SIGNATURE WINE BERRY | 28 V

MASON JARS

8OZ JAR OF HOMEMADE WINE BERRY JAM | 12 GF V

8OZ JAR OF WINE BERRY BUTTER | 12 GF V

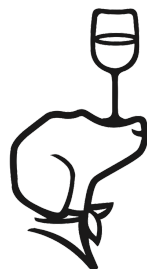
8OZ JAR OF GARLIC & HERB BUTTER | 12 GF V

8OZ JAR OF OUR WINE INFUSED CHERRIES | 10 GF
V

16OZ JAR OF BJORN'S VANILLA BEAN CO HONEY | 35

HOMEMADE DOG TREATS 4

SAVE
ANIMALS
BY
DRINKING
WINE.



KINDLY ORDER AT THE BAR

SAVED
by the
WINE



BAR
&
FOOD

+970-485-6182

@ savedbythewine@gmail.com

765 W. Anemone Trail, Unit B
Dillon CO, 80435

savedbythewine.com

- SHARE & PAIR -

ULTIMATE CHARCUTERIE | 57

Selection of finely chosen meats & cheeses
w/ lots of accompaniments [feeds 2-6] **GFO**
*pair with N X NW

CLASSIC CHARCUTERIE | 27

Selection of finely chosen meats & cheeses
w/ accompaniments [feeds 2-4] **GFO**
*pair with Provence Rosé

BAKED FRENCH BRIE | 18

Wine berry jam, Bjorn's vanilla bean honey, fruit,
homemade crostinis
*pair with Poemo Cava

CHEESE FONDUE | 22

Gruyère & double-cream gouda, roasted vegetables,
fresh bread, green apples

ADD 1/4lb tenderloin steak tips | 10

*pair with Bordeaux Blanc

ESCARGOT & MUSHROOMS | 18

Local mushrooms, white wine, garlic & herb butter,
French style bread **DF**
*pair with Beaujolais

FRESH BREAD & BUTTER | 12

Red wine w/ berry infused butter & white wine w/ garlic
infused butter **DF**
*pair with Pozzan Pinot Noir

BLISTERED OLIVES & MIXED NUTS | 8

*pair with Caposaldo Pinot Grigio

- FOOD -

ADD 1/4 lb TENDERLOIN STEAK TIPS TO ANY PLATE | 10

BOWL OF SOUP DU JOUR | 11

WINTER WEDGE SALAD | 16

Butter leaf, black garlic vinaigrette, Danish blue
cheese, candied prosciutto, roasted tomato, pear **GF**
*pair with King Estate Pinot Gris

BLACK TRUFFLE GNOCCHI | 16

Local mushrooms, white cheddar béchamel,
potato gnocchi, balsamic glaze **GF**
*pair with H & B French Blend

BURRATA BAKED ZITI | 15

Homemade Neapolitan sauce, blistered tomatoes,
creamy burrata cheese, balsamic glaze
*pair with OZV Zinfandel

SLICE OF CHICKEN POT PIE | 13

Roasted chicken, classic mixed vegetables,
homemade flaky pie crust **DF**
*pair with Peñalolen Cab

SLICE OF VEGGIE POT PIE | 12

Classic mixed vegetables, homemade flaky pie crust **V**
*pair with Cooper Hall Pinot Noir

MAC & CHEESE | 12

spiral noodles, three-cheese blend
*pair with Hill Sparkling Rosé

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

- DESSERTS -

ULTIMATE S'MORES | 22

Roast & build your own s'mores!

Dandies marshmallows, honey grahams, hot fudge
GFO *pair with an Irish coffee

CHOCOLATE FONDUE | 18

Homemade hot fudge, marshmallows, fruit, honey
grahams, sprinkles **V GFO**
*pair with Bar Dog Cab

SKILLET COOKIE SUNDAE | 13

Baked-to-order, chocolate chips, marshmallow, vanilla
ice-cream, hot fudge, sprinkles **GF VO**
*pair with Dolce Sweet Red

PANNA COTTA | 10

White chocolate Italian custard, bourbon-spiked
apples, cranberry gele, gingersnap crumble **GF V**
*pair with a Whiskey Gingerbread

CHOCOLATE DIPPED CHEESECAKE | 10

New York style cheesecake, white chocolate
*pair with Barista Pinotage

WINE BERRY PIE SLICE | 6

Our wine berry jam, homemade flaky crust **V**
A LA MODE 10
*pair with Apaltagua Rosé

ROTATING CAKE SLICE | 10

Ask your server what Chef Allison made today!
A LA MODE 12