

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, fresh bread w/ our wine infused butters, assorted crackers, wine berry jam, mixed nuts, blistered olives & fresh fruit **56 | GFO**

*Pair with a bottle of **Tenuta Di Nozzole Chianti**

CLASSIC CHARCUTERIE

5 artisan meats & cheeses, wine berry jam, assorted crackers, & fresh fruit **26 | GFO**

*Pair with a bottle of **Cibone Tentations Rosé**

BAKED BRIE

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

*Pair with a bottle of **Poema Cava Brut**

CHEESE FONDUE

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

ADD blackened beef tips 6

*Pair with **Bordeaux Blanc**

FRESH BREAD & BUTTER

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

*Pair with a bottle of **Michael Pozzan Pinot Noir**

SAYULITA CEVICHE

*Fresh shrimp marinated w/ lime juice, cilantro, chili peppers, & cucumbers.

Served with blue corn tortilla chips **18 | DF GF**

*Pair with a bottle of **Le Jade Picpoul**

TOMATO BRUSCHETTA

Heirloom tomatoes, garlic, basil, & lemon ricotta on homemade crostini's.

Drizzled with balsamic glaze **18**

*Pair with a bottle of **Marius Vermentino**

BLISTERED OLIVES & MIXED NUTS

Lightly roasted pitted country olive mix & a variety of house roasted nuts w/ dried cranberries **8 | GF DF**

*Pair with a glass **Caposaldo Pinot Grigio**

PETITE PLATES

DRUNKEN GOAT SALAD

Spring mix tossed w/ a red wine vinaigrette, "Drunken Goat" cheese, fresh blueberries, cucumbers, mixed nuts, dried cranberries & crispy prosciutto **15 | GF**

*Pair with a glass of **Aveleda Vihno Verde**

BLACK TRUFFLE GNOCCHI

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

*Pair with a glass of **Pañelolen Cabernet Sauvignon**

SLICE OF CHICKEN POT PIE

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

*Pair with a glass of **Castoro Zinfandel**

BAKED ZITI

Slow simmered Neapolitan style tomato sauce w/ fresh italian herbs, basil, & creamy burrata **14**

*Pair with a glass of **N X NW Blend**

MAC & CHEESE

Classic shell noodles with a blend of three cheeses & baked until bubbling **10**

*Pair with **Barbera D'alba**

SLICE OF VEGGIE POT PIE

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

*Pair with a glass of **A to Z Pinot Noir**

ADD BLACKENED BEEF TIPS 6 | GF

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

BAKERY SWEETS

UNLIMITED 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, & Boulder's Chocolove bar **26** | **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 **Dolce Sweet Red**

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**

CHOCOLATE SNOWBALL

Coconut macaroon, wine soaked cherry, dark
chocolate coat **3** | **GF V**

*Pair with **Villa Matilde Falanghina**

WINE BERRY PIE SLICE

Flaky layers filled w/ our chocolate syrup, pecans,
& hints of cinnamon **5** | **V**

A LA MODE 7

*Pair with **Alpatagua Rosé**

CHOCOLATE & PECAN BAKLAVA

Homemade pie dough filled w/ strawberries &
blueberries reduced in red wine **5** | **V**

A LA MODE 7

*Pair with **Portillo Malbec**

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 **Jules Taylor Grüner Veltliner**

LEMON LAVENDER TARTLET

Buttery tart shell filled with fresh lemon curd,
lavender flowers & toasted meruigine **6**

*Pair with **Ostatu Rosé Roija**

BERRY VANILLA CAKE

A generous slice of our homemade vanilla cake, our
delicious wine berry jam, vanilla buttercream &
fresh berries **8** | **V**

A LA MODE 10

*Pair with **La Nerthe Côtes du Rhône**

CHOCOLATE DIPPED CHEESECAKE

New York style cheesecake dipped in dark
chocolate & drizzled with white chocolate **8**

*Pair with **Pessimist Blend**

APRÉS APRÉS

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 Red Buffalo's espresso **8**

ADD a shot of espresso vodka +3