nibbles savory

charcuterie

\$28

cheese

18-month aged gouda [pasteurized cow's milk] | beemster | holland triple cream brie [pasteurized cow's milk] | st. angels | france

meat

salumi | il porcellino charcuterie | berkeley, co

accontrements

co peach preserve infused with law's whiskey 'deliciousness' preserve \mid red camper \mid denver grape must mostard \mid maison de choix \mid france

marcona almonds

castelvetrano olives

dried strawberries

*organic crackers with dried edible flowers & herbs | flouwer co. crackers | berkeley, co

cheese board of the month from st. kilian's

[great with any of our wines but perfectly selected by our neighbors at st.kilian's to pair with our flight of the month]

la tur | piedmont, italy [pasteurized cow, goat & sheep's milk cheese]

lou bergier pichin | piedmont, italy [raw cow's milk]

testun al foglie di castagno | piedmont, italy [pasteurized cow & goat's milk]

meat

tartufo salami, barolo salami, bresaolo | piedmont, italy

accoutrements [from piedmont producer, ritrovom]

pistachio & honey spread

nebbiolo grape chutney

oven-dried figs in barolo wine

amarena 'spiritosi' cherries in barolo chinato digestif wine

*organic crackers with dried edible flowers & herbs | flouwer co. crackers | berkeley, co

marinated herbed feta & olives

\$6 stuffed green olives | pitted kalamata olives | dutch feta | *flouwer co. crackers

fresh-popped rancho gordo crimson popcorn \$5 choice of: truffle salt with parmesan | himalayan sea salt

sweet

artisinal chocolate, temper chocolates denver

\$3 individual bon bon truffles [\$2.50 for 3 or more truffles]

'femme fatale' - raspberry and violet white chocolate ganache in a dark chocolate shell

'black betty' – caramel center topped with black hawaiian lava sea salt, dark chocolate shell

'betty white' vegan - soft coconut cream caramel, dark chocolate shell

\$9 bon bon candy bars

lemon basil

caramel coffee crunch

^{*}gluten free crackers available upon request