

nibbles savory

charcuterie

\$28 18-month aged gouda [pasteurized cow's milk] | *beemster* | holland
triple cream brie [pasteurized cow's milk] | *st. angels* | france
salumi | *il porcellino charcuterie* | berkeley, co
co peach preserve infused with law's whiskey 'deliciousness' preserve | *red camper* | denver
grape must mostard | *maison de choix* | 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 friends at st.kilian's to pair with our flight of the month]

\$20 chaumes | st. antoine, france [trappist style]
latteria grigna | bergamo, italy [alpine style]
la muscadine barbichette | vendee, france
tempesta 'sprit' salami with prosecco & aperol
*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

custom chocolate from temper chocolates denver

\$3 [\$2.50 for 2 or more truffles]
'black betty' – caramel center topped with black hawaiian lava sea salt, dark chocolate shell
'london fog' **vegan** – earl grey and vegan 'milk' chocolate ganache, dark chocolate shell
'betty white' **vegan** – soft coconut cream caramel, dark chocolate shell
'pecan pie' – molasses caramel, candied pecan milk chocolate ganache, shortbread crust, dark chocolate shell
'ice spice' – spiced hot cocoa ganache in a dark chocolate cup, topped with chocolate shavings

*gluten free crackers available upon request