

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 | *flower 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 petit idiazabal | french pyrenees [raw sheep's milk]
monte enebro | avila, spain [ashed-rind goat's milk]
zamorano | zamora, spain [sheep's milk]
jamon serrano
*organic crackers with dried edible flowers & herbs | *flower co. crackers* | berkeley, co

marinated herbed feta & olives

\$6 stuffed green olives | pitted kalamata olives | dutch feta | **flower 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]
'femme fatale' - raspberry and violet white chocolate ganache in a dark chocolate shell
'single ladies' - strawberries and cream white chocolate ganache in a milk chocolate shell
'queen bey' - lavender infused dark chocolate ganache in a dark chocolate shell.
'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 in a dark chocolate shell

*gluten free crackers available upon request