

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 | *floower 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]

\$20 etorki | pyrénées-atlantiques, france [pasteurized sheep's milk]
cabriolet | flanders, belgium [raw goat's milk]
botana asiago | swiss alps [raw cow's milk]
montealva | andalucia, spain [pasteurized goat's milk]
rosette de lyon salami
*organic crackers with dried edible flowers & herbs | *floower co. crackers* | berkeley, co

marinated herbed feta & olives

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

fresh-popped rancho gordo crimson popcorn

\$5 choice of: truffle salt with parmesan | himalayan sea salt

sweet

artisanal 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