

nibbles savory

charcuterie

\$25

headliners

18 month aged gouda [pasteurized cow's milk] | *beemster* | holland
triple cream brie [pasteurized cow's milk] | *st. angels* | france
saucisson sec salumi | *il porcellino charcuterie* | berkeley, CO

accoutrements

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

cheese board of the month

\$20

monthly pairing hand-selected in partnership with St. Kilian's Cheese Shop

kunik triple cream brie [pasteurized goat's milk and cow's cream] | thurman, ny
adarre [pasteurized goat and sheep's milk] | loire valley, france
fontal [pasteurized cow's milk] | aosta valley, italy
beaufort [unpasteurized goat's milk] | savoie, france

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 | ranch | himalayan sea salt

sweet

temper chocolates | denver, co

\$3

individual bites

\$8

flight of three truffles [*\$2.50 for each additional truffle*]

choice of:

'*vin rouge blueberry haze*' – perricone wine-infused blueberry ganache in a white chocolate shell
'*vin rouge riesling*' – holloran riesling wine-infused blue cheese ganache in a milk chocolate shell
'*black betty*' – caramel center topped with black hawaiian lava sea salt in a dark chocolate shell
'*betty white*' – coconut cream caramel in a dark chocolate shell [vegan]
'*dance fever*' – mango & tajin fondant in a dark chocolate shell [vegan]
'*tequila talkin*' – strawberry margarita white chocolate ganache in a milk chocolate shell
'*adventure time*' – bacon and pancake milk chocolate ganache in a milk chocolate shell