

nibbles

savory

charcuterie

\$25 two rotating soft and hard cheeses
seasonal salumi | il Porcellino Charcuterie | Berkeley, CO

accoutrements

seasonal 'deliciousness' preserve | Red Camper | Denver, CO
marcona almonds
castelvetrano olives
grape must French mustard
dried fruit
organic crackers

cheese board of the month

\$15 monthly pairing hand-selected in partnership with St. Kilian's Cheese Shop
[details can be found on the Flight of the Month link or inquire directly with staff]

marinated herbed feta & olives

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

los olivos dipping olive oils & vinegars

\$5 fresh locally baked parisi herbed focaccia with choice of
tuscan blend | garlic oil | blood orange oil | balsamic vinegar | fig vinegar

fresh-popped rancho gordo crimson popcorn

\$5 choice of:
truffle salt with parmesan | hickory smoked bacon | dill pickle | herbed blend

sweet

mini me pastry lab | englewood, co

\$16 flight of mini cakes and truffles hand-selected to pair with monthly wine flight
[see below for this month's flavors]

\$5 individual mousse mini cakes

choice of:

black currant cheesecake with lemon mousse | chocolate cherry raspberry | cappuccino

\$5 raspberry truffle