

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

\$25

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

el abuelo ruperto [raw sheep's milk] with jamon serrano | murcia, spain
Km39 [pasteurized cow's milk] with fermín iberco de belloto paleta | galacia, spain
wooly woolly [pasteurized sheep's milk] with spanish olive oil and chorizo | jamilla, spain
monte enebro [pasteurized goat's milk] with mitica fig & honey jam | castillo y león, spain

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 [\$2.50 for 3 or more truffles]

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
'born this way' – fruity pebbles ganache in a milk chocolate shell