

nibbles

savory

charcuterie

\$28

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 with dried edible flowers & herbs | flower co. crackers | berkeley, CO

cheese board of the month

\$20

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

toma della rocca [pasteurized cow's, goat's and sheep's milks] | piedmont, italy
schellen bell [raw cow's milk] | switzerland
finger lakes gold [pasteurized goat's milk] | interlocken, ny
cantal [raw cow's milk] | auvergne, france

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 | elote | 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]
'watermelon sugar' – watermelon fondant in a dark chocolate shell [vegan]
'basic b' – blond white chocolate pumpkin spice ganache in a milk chocolate shell
'enchanted apple' – white chocolate apple cider ganache in a milk chocolate shell