

# 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 | *flower co. crackers* | berkeley, co

### cheese board of the month

\$20 *monthly pairing hand-selected in partnership with st. kilian's cheese shop*  
sage derby [pasteurized cow's milk] | east midlands, england  
los cameros [pasteurized cow, sheep & goat's milk] | rioja, spain  
km 39 [pasteurized cow's milk] | galicia, spain  
montealva [pasteurized goat's milk] | andalucia, spain

### 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*]  
'black betty' – caramel center topped with black hawaiian lava sea salt, dark chocolate shell  
'pumpkin king' – **VEGAN** pumpkin spice caramel, dark chocolate shell