

# 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 mustard | *maison de choix* | france  
marcona almonds  
castelvetrano olives  
dried strawberries  
\*organic crackers with dried edible flowers & herbs | *flouwer co. crackers* | berkeley, co

### marinated herbed feta & olives

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

### fresh-popped rancho gordo crimson popcorn

\$5 choice of: truffle salt with parmesan | himalayan sea salt

## sweet

### custom chocolate from temper chocolates denver

\$3 [*\$2.50 for 2 or more truffles*]  
'black betty' – caramel center topped with black hawaiian lava sea salt, dark chocolate shell  
'london fog' **vegan** – earl grey and vegan 'milk' chocolate ganache in a dark chocolate shell  
'betty white' **vegan** – soft coconut cream caramel in a dark chocolate shell  
'pecan pie' – molasses caramel, candied pecan milk chocolate ganache, shortbread crust, dark chocolate shell  
'ice spice' - spiced hot cocoa ganache in a dark chocolate cup, topped with chocolate shavings

\*gluten free crackers available upon request