

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

## cheese board of the month from st. kilian's

[great with any of our wines but perfectly selected by our friends at st. kilian's to pair with our flight of the month]

\$20 fluer vert goat cheese | loire valley  
tremblaye brie fermier | ile de france paris  
mimolette | lille france [near the belgian border]  
basco bernais ossau iraty reserve | basque region ossau valley  
\*organic crackers with dried edible flowers & herbs | *flower co. crackers* | berkeley, co

## 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 | 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

## custom macarons from gallo pinto latin roots

\$4 key lime | meringue | zest  
spiced apple | cumin | cardamom  
strawberry | marscapone | basil

\*gluten free crackers available upon request