

CRAFT KITCHEN AND TAPS

FORMER SAINT

OUR STORY

Our name "Former Saint" is a direct nod to the history of our location. In 1864 three intrepid Sisters of Loretto traveled from Santa Fe to Denver to lay the foundation and open the doors of St. Mary's Academy, where it remained until 1910.

We draw our inspiration from that spirit and all that Colorado has to offer. Like Colorado's culture itself, our food is thoughtful and unpretentious while having a strong sense of adventure. Former Saint's menu is crafted to celebrate the bond between food and drink.

We partner with a community of ranchers, farmers, brewers, distillers, and vintners to supply hand-selected sustainable meats, produce, craft beer, spirits, and wine. We use the best seasonal and local ingredients available.

All that being said, we are pretty certain the Sisters steered clear of the beer, some things do indeed change with the times.

Enjoy Life in the Spirit

LUNCH MENU

FIRST GROWTH


BABY KALE CAESAR..... 11
garlic croutons, Parmesan
add chicken +6
add salmon +8


SPINACH SALAD 14
strawberries, candied pecans, feta,
red onion confit, poppy seed vinaigrette
add chicken +6
add salmon +8

BURRATA..... 15
roasted squash, arugula pesto, pistachio,
pomegranate with grilled sourdough

MAIN ORDER

MUFFULETTA..... 16
Elevation cappicola & mortadella, Il Porcellino salami,
olive salad, provolone and mozzarella on a sesame bun
with fries

 GNOCCHI.....16
kale, hazel dell mushrooms,
mushroom cream sauce, Parmesan


 CRISPY FRIED CAULIFLOWER.....16
mole, chimichurri, fresh herbs

FORMER SAINT RUEBEN.....16
Colorado buffalo pastrami, thousand island, sauerkraut,
Swiss cheese served on marble rye with fries and a pickle

GRASS FED BEEF BURGER*.....18
Oskar Blues bacon jam, American cheese,
lettuce, b&b pickles, onion, secret sauce on a brioche bun
with fries

 SUB BEYOND BURGER

PEACH GLAZED SALMON.....22
green chile polenta, aleppo sauce, frisée salad

 * These items may be served raw or under cooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of 6 or more.



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BAR MENU

COCKTAILS

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Mimosa	10
Bloody Mary	13
Aperol Spritz	14
Tito's Mule	16

SPIRIT-FREE

Soft drink.	4
Iced Tea	4
Coffee	4
Lemonade.	4
Juice	4

CRAFT TAPS

DRAFT

COORS LIGHT.	8
light lager. Coors Brewing. Golden, CO	
FAT TIRE	9
amber ale. New Belgium. Ft. Collins, CO	
LUSH PUPPY.	9
juicy IPA. Bootstrap Brewing. Longmont, CO	

CANS

CANNED

Coors Banquet.	8
Michelob Ultra.	8
Stella Artois	9
Heineken	9
White Rascal White Ale.	9
Titan IPA.	9
Milk Stout	9
Angry Orchard	9
Upslope Craft Lager.	9

WINE LIST

SPARKLING + WHITE WINE

LA MARCA prosecco	14 49
LUCIEN ALBRECHT sparkling rosé	15 53
CANVAS chardonnay	13 46
HESS chardonnay	17 60
CANVAS pinot grigio.	13 46
BABICH sauvignon blanc	13 46
FLEUR DE MER rosé	15 53

RED WINE

CANVAS cabernet sauvignon	13 46
BONANZA cabernet sauvignon.	15 53
CANVAS pinot noir	13 46
BOEN pinot noir	16 56
INTERCEPT by Charles Woodsen red blend	15 53

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