

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

Chef Matthew Rabelhofer Chef de Cuisine
Steven Goalen General Manager

MORNING GLORY

- COLD PRESSED JUICE | VEGAN,GF..... 7
seasonal cold pressed juice
- SMOOTHIE BOWL | VEGETARIAN,GF..... 12
avocado mango yogurt, strawberry, blackberry, granola
- GRAIN BOWL | VEGAN..... 10
cinnamon roasted apple, cranberry, walnut, farro, quinoa, brown rice
- SEASONAL MARKET FRUIT PLATE | VEGETARIAN,GF 12
whipped yogurt custard

TEMPTATION

- CHURRO BEIGNETS | VEGETARIAN 9
dulce de leche sauce
- CARROT CAKE SCONES | VEGETARIAN..... 9
cream cheese glaze
- BOURBON BUTTERSCOTCH STICKY BUNS | VEGETARIAN 9

SPIRIT CULTIVATION

- STRAWBERRY FIELDS 10
spring 44 honey vodka, basil, cucumber, lemon
strawberry tonic kombucha
- DENVER FOG..... 10
breckenridge gin, cream, vanilla, earl grey tea
- MORNING BREW..... 10
annika jones vodka, richardo's decaf coffee liqueur, cream, vanilla, coffee
- MIMOSA..... 9
sparkling wine, orange juice
- BELLINI..... 9
sparkling wine, peach purée
- SPICY BLOODY MARY 12
roasted green chili infused breckenridge vodka, the real dill mix
- BLOODY MARY 12
vodka, the real dill mix
- EVERLASTING CULTIVATIONS | 7:00AM - 12:00PM20
bottomless bloody mary, mimosa, and bellini (Friday, Saturday, & Sunday Only)

INDULGENCE

Enjoy a variety of our thoughtfully sourced menu offerings, plentifully arranged on our buffet and carefully served.

- scrambled eggs
- bacon
- polidori sausage
- maple chicken sausage
- Fresh sliced and whole fruits
- steel-cut oatmeal
- chef's selection of fresh pastries
- breakfast breads
- breakfast potatoes
- omelets made to order
- yogurt
- bagels

20

ORTHODOX

- ORGANIC STEEL CUT OATS | VEGAN 8
choice of brûléed banana, maple apple compote
fresh berries, or raisins and brown sugar
- TWO CAGE-FREE EGGS ANY STYLE 13
breakfast potatoes and choice of bacon, maple chicken sausage
polidori pork sausage
- DENVER OMELET | GF 15
cage-free eggs, rosemary ham, green peppers, onion, colorado cheddar
- CORNED BEEF HASH | GF..... 13
pastrami rub, rocky mountain potatoes, sunny-side eggs
- FRENCH TOAST | VEGETARIAN 13
cinnamon swirl brioche, sea salt butter
- PANCAKES | VEGETARIAN..... 13
whipped butter, maple syrup

PROGRESSIVE

- SWEET POTATO PANCAKES | VEGETARIAN 14
maple meringue, spiced pecans, sweet potato butter
- CAULIFLOWER SCRAMBLE | VEGAN 12
cauliflower, hazel dell mushrooms, tofu bacon, potatoes
- CRISPY CHICKEN SLIDERS 13
scrambled eggs, hollandaise, shaved ham, bacon gravy
- GREEN, EGGS AND HAM SAMMY 14
arugula, fried egg, rosemary ham, herb cheese, onion marmalade, brioche
potatoes

BENE-ADDICTION

served with potatoes | mix and match for \$2 more

- CLASSIC 14
house-made canadian bacon, hollandaise, wolferman english muffin
- FIELD & STREAM | GF 14
smoked trout cakes, dill hollandaise, wolferman english muffin
- LOCAL 14
polidori chorizo, green chili hollandaise, biscuit
- VEGGIE 14
kale, red pepper hollandaise, butternut squash latke
- FORMER SAINT 14
polidori bratwurst patty, whole grain mustard hollandaise, pretzel

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a nut allergy, or any other allergy, please alert your server immediately and please note all of our fried foods are fried in cottonseed oil. A 20% gratuity will be added to parties of 6 or more.