

CRAFT KITCHEN AND TAPS
FORMER SAINT

THANK YOU FOR JOINING US
FOR DENVER RESTAURANT WEEK
FEBRUARY 22-MARCH 3 • \$35 PER PERSON

FOR TWO

A CHOICE OF:

PUEBLO CHILI PIMENTO CHEESE | VEGETARIAN
house made saltines, celery hearts

COLORADO CURED
rotating selection of artisanal cheese and charcuterie from
colorado's finest dairies and farms

ROASTED BONE MARROW
onion marmalade, gremolata salad, crispy bread

MISHIMA RESERVE TARTARE
quail yolk, bourbon barrel worcestershire, charred bread

FIRST COURSE

A CHOICE OF:

COLORADO STRIPED BASS CRUDO | GF
torched grapefruit, avocado mousse, coconut chips

CRISPY QUAIL & WAFFLES
savory chive waffles, pickled fresno, graham cracker porter syrup

ELOTE CROQUETTES | VEGETARIAN
chipotle lime crema, cotija, cilantro

ROASTED BABY CARROTS | VEGETARIAN GF, DF
herb salad, ice wine vinegar, flake salt, cayenne honey aioli

BABY KALE CAESAR
pretzel croutons, our dressing, reggiano

SEASONAL CHOPPED SALAD | VEGETARIAN GF
candied pepitas, fresh apples, goat cheese, roasted kabocha squash, spicy pumpkin vinaigrette

MAIN

A CHOICE OF:

OVEN ROAST ELK STRIP LOIN | GF
smoked cheddar grits, duck bacon, bourbon cherry reduction, pistachio pesto

BUFFALO HANGER STEAK
rosemary garlic butter, gremolata frites, ip8 vinegar aioli, hydro greens

PAN SEARED MONKFISH
micro root vegetable salad, green chile grits

SPATCHCOCK CHICKEN | GF
winter squash potato hash, harrissa mop

VEGETARIAN OPTION

(RESTAURANT WEEK ONLY)

CARROT GNOCCHI
fruition farms ricotta, pistachio pesto