

CRAFT KITCHEN AND TAPS
FORMER SAINT

BREAKFAST

MORNING GLORY

- COLD PRESSED JUICE | VEGAN, GF. 7
seasonal cold pressed juice
- SMOOTHIE BOWL | VEGETARIAN, GF. 12
acai, yogurt, mango, apple, pear, kiwi, berries, granola
- CHERRY PIE PARFAIT | VEGETARIAN, GF. 10
granola, cherry pie jam, bing cherries
- SEASONAL MARKET FRUIT PLATE | VEGETARIAN, GF. 12
whipped yogurt custard

TEMPTATION

- STRAWBERRY RHUBARB MARMALADE TURN OVER 9
- BLUEBERRY BUTTERMILK SCONE | 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 | 7:00 am-12:00 pm 20
bottomless bloody mary, mimosa, and bellini (Friday, Saturday, & Sunday Only)

BENE-ADDICTION

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

- CLASSIC 🍷 14
house-made canadian bacon, hollandaise, wolferman english muffin
- FIELD & STREAM 🍷 14
smoked trout cakes, caper dill hollandaise, wolferman english muffin
- LOCAL 🍷 14
polidori chorizo, green chili hollandaise, biscuit
- VEGGIE | VEGETARIAN 🍷 14
whole wheat crostini, smashed avocado, heirloom tomato, matchstick radish

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, cherry compote, fresh berries, or raisins and brown sugar
- TWO CAGE-FREE EGGS ANY STYLE | GF, DF 🍷 13
breakfast potatoes and choice of bacon, maple chicken sausage, polidori pork sausage
- DENVER OMELET | GF 🍷 15
cage-free eggs, rosemary ham,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
- SMOKED SALMON 14
rosenberg's everything bagel, smoked salmon, onion, capers, cucumbers, blistered tomatoes, cream cheese

PROGRESSIVE

- BANANA PANCAKES 14
bacon, pecan butter, brûléed banana
- CAULIFLOWER SCRAMBLE | VEGAN 🍷 12
cauliflower, hazel dell mushrooms, tofu bacon, potatoes
- BISCUITS AND GRAVY 🍷 13
biscuit, sausage, peppers, onions, bacon gravy, sunnyside eggs
- FORMER SAINT SAMMY 14
polidori bratwurst patty, onion bun, fried egg, cheddar, beer mustard hollandaise

🍷 Consuming raw or uncooked 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 soybean oil.
 A 20% gratuity will be added to par ties of 6 or more.