



CRAFT KITCHEN AND TAPS

FORMER SAINT

DESSERT

TEMPTATIONS




- COCONUT & CHOCOLATE GANACHE CAKE | GF 10
coconut decquiose, sao tome chocolate ganache, cold brew coffee gelato, caramel
- TOASTED MILK & HONEY CHEESECAKE 9
greek yogurt cheesecake, honey cake, berries, milk powder cream
- VIOLET & VANILLA BAVARIAN CREAM 7
phyllo crunch, white chocolate rocher, candied lemon lace yuzu curd
- CASHEW & SHORTBREAD MOUSSE | VEGAN, GF 9
toasted cashew shortbread, creamy cashew mousse, kiwi sorbet, raspberry

SWEETENED LIBATIONSTEMPTATIONS



- FLATIRONS MARTINI. 14
bear creek wheat vodka, crème de cocoa, nooku bourbon cream, amores bitters, cream

 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.