## 1ST ORDER

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breckenridge Bourbon <em>Cracker Jacks</em></td>
<td>4</td>
</tr>
<tr>
<td>Salty Dill Pickle Popcorn</td>
<td>GF</td>
</tr>
<tr>
<td>Sea Salt Chocolate Bacon</td>
<td>GF</td>
</tr>
<tr>
<td>Chili Lime Chicharron</td>
<td>GF</td>
</tr>
<tr>
<td>Snack Attack</td>
<td>All 4</td>
</tr>
</tbody>
</table>

## COMMUNAL

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colorado Striped Bass Crudo</td>
<td>GF</td>
</tr>
<tr>
<td>Crispy Quail and Waffles</td>
<td>13</td>
</tr>
<tr>
<td>Pueblo Chili Pimento Cheese</td>
<td>Vegetarian</td>
</tr>
<tr>
<td>Former Saint Poutine</td>
<td>9</td>
</tr>
<tr>
<td>Colorado Cured</td>
<td>15</td>
</tr>
<tr>
<td>Longview Cheese Curds</td>
<td>Vegetarian</td>
</tr>
<tr>
<td>Chilled Octopus</td>
<td>GF</td>
</tr>
<tr>
<td>Mishima Wagyu Tartare</td>
<td>GF</td>
</tr>
</tbody>
</table>

## 1ST GROWTH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simple Greens</td>
<td>Vegetarian, GF</td>
</tr>
<tr>
<td>Carrot Gnocchi</td>
<td>Vegetarian</td>
</tr>
<tr>
<td>Baby Kale Caesar</td>
<td></td>
</tr>
<tr>
<td>Charred Shishito Peppers</td>
<td>GF</td>
</tr>
<tr>
<td>Strawberry &amp; Heirloom Tomato Salad</td>
<td>GF</td>
</tr>
<tr>
<td>Seasonal Chopped Salad</td>
<td>Vegetarian, GF</td>
</tr>
<tr>
<td>Charred Cauliflower</td>
<td>Vegan, GF</td>
</tr>
</tbody>
</table>

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### LUNCH & DINNER

**DAILY BREAD**

- **House Cured Pastrami Reuben**: 14
- **Bison Burger**: 17
- **Strauss Beef Burger**: 15
- **Globeville Hot Chicken**: 14
- **Former Saint BLT**: 14

**MAIN ORDER**

- **Fish & Chips**: 15
- **Seared Scallops | GF**: 24
- **Duck Duck**: 24
- **Buffalo Hanger Steak**: 24
- **Pan Seared Local Bass | GF**: 22
- **Prime Ribeye**: 32

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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 parties of 6 or more.
## RAW

- **Paloma ex Santo** | Top Taco Winner 2018 | Tequila ocho plata, grapefruit juice, lime, grapefruit soda, smoked sea salt rim

- **Three Sisters Mule** | Roasted green chile infused breckenridge vodka, lime, ginger beer

- **Sage Brush** | Woody creek vodka, lemon, blackberry, sage, simple syrup, ginger ale

- **Denver Mint** | Breckenridge bourbon, mint, raspberry, lemon, cranberry juice, simple syrup

## Refined

- **Flatirons Martini** | Bear creek wheat vodka, crème de cacao, nooku bourbon cream, moreno bitters, cream

- **Alpine Standard** | Juniper juniper gin, rosemary, lavender-lemon syrup soda water

- **1864 Manhattan** | Bear creek rye, leopold bros. fertnet amaro, sweet vermouth, strongwater moreno bitters

- **High Plains Old Fashioned** | Old elk bourbon, honey, orange bitters, choice of floral bitters, smoked grapefruit bitters or cherry bitters

## Craft Taps

- **Rocky Mountain Kolch** | ABV 5.1 IBU 27 | Upslope Brewing Co. Boulder, Colorado | $2.50 | 7 | 27

- **Domestic American Standard Ale** | ABV 4.9 IBU 11 | Ratio Beerworks Denver, Colorado | $2.50 | 7 | 27

- **Beehive Honey Wheat** | ABV 4.4 IBU 16 | Bristol Brewing Co. Colorado Springs, Colorado | $2.50 | 7 | 27

- **Flamingo Dreams Nitro** | Left hand Brewing Co. Longmont, Colorado | $2.50 | 7 | 27

- **Black Currant Blonde** | ABV 4.7 IBU 11 | Denver Beer Co. Denver, Colorado | $2.50 | 7 | 27

- **Stella Artois** | ABV 4.9 IBU 11 | Cerveceria Modelo Mexico City, Mexico | $2.50 | 7 | 42

- **Cakebread Cellars** | Chardonnay, California | $110

- **Elouan** | Pinot Noir, Oregon | $12 | 54

- **Paul Dolan** | Zinfandel, California | $11 | 50

- **Plum Creek** | Sauvignon Blanc, Colorado | $10 | 45

- **Castle Rock Winery** | Chardonnay, California | $10 | 45

- **Dcby Duckhorn** | Chardonnay, California | $14 | 60

- **Quilt** | Chardonnay, California | $72

- **Hess Collection Panthera** | Chardonnay, California | $100

- **Infinite Monkey Theorem** | Sauvignon Blanc, Colorado | $10 | 45

- **Plum Creek** | Sauvignon Blanc, Colorado | $10 | 45

- **Babich Black Label** | Sauvignon Blanc, New Zealand | $11 | 50

- **Duckhorn** | Sauvignon Blanc, California | $78

- **Kris** | Pinot Grigio, Italy | $10 | 45

- **Left Coast Estate** | Pinot Gris, Oregon | $11 | 50

- **Alois Lageder Poror** | Pinot Grigio, Italy | $60

- **Kung Fu Girl** | Riesling, Washington | $12 | 54

- **Vietta** | Moscato d'asti, Italy | $10 | 45

- **Rodney Strong** | Pinot Noir Rosé, California | $12 | 54

- **Infinite Monkey Theorem** | Syrah, Colorado | $10 | 45

- **Carboy** | On Tap Cabernet Sauvignon, Colorado | $10 | 45

- **Castle Rock Winery** | Cabernet Sauvignon, California | $10 | 45

- **Rabble** | Cabernet Sauvignon, California | $13 | 58

- **Colterris** | Cabernet Sauvignon, California | $16 | 72

- **Duckhorn** | Cabernet Sauvignon, California | $162

- **Silver Oak** | Cabernet Sauvignon, California | $168

- **Eloquin** | Pinot Noir, Oregon | $10 | 45

- **Meomi** | Pinot Noir, California | $13 | 58

- **Ken Wright Cellars** | Pinot Noir, Oregon | $15 | 68

- **Belle Gloos** | Pinot Noir, California | $100

- **Fess Parker Ashley's Vineyard** | Pinot Noir, California | $105

- **Rodney Strong Select** | Merlot, California | $11 | 50

- **Rabble** | Merlot, California | $13 | 58

- **Shafer** | Teal-9 Red Blend, California | $175

- **Catena** | Malbec, Argentina | $13 | 58

- **Infinite Monkey Theorem** | Cabernet Franc, Colorado | $13 | 58

- **Paul Dolan** | Zinfandel, California | $11 | 50

- **Delille Cellars D2** | Red Blend, Washington | $75

- **Imt 100th Monkey** | Red Blend, Colorado | $110

- **Caymus** | Cabernet, California | $224

## Cans

- **Coors Light** | ABV 4.9 IBU 11 | Coors Brewing Co. Golden, Colorado | $5.50

- **Coors Banquet** | ABV 4.9 IBU 11 | Coors Brewing Co. Golden, Colorado | $5.50

- **Michelob Ultra** | ABV 4.9 IBU 11 | Anheuser-Busch Brewing Co. St. Louis, Missouri | $5.50

- **Corona Extra** | ABV 4.5 IBU 11 | Cerveceria Modelo Mexico City, Mexico | $6.50

- **Stella Artois** | ABV 4.5 IBU 11 | Anheuser-Busch InBev Leuven, Belgium | $6.50

## Wines

- **J.P. Brut** | Blanc de Blancs, France | $10 | 50

- **Villa Sandi** | Prosecco, France | $11 | 50

- **Lucien Albrecht Brut** | Sparkling Rosé, France | $14 | 63

- **Taittinger La Francaise Brut** | Champagne, France | $16 | 80

- **Dom Perignon Brut** | Champagne, France | $285

- **Castle Rock Winery** | Chardonnay, California | $10 | 45

- **Davis Bynum** | Chardonnay, California | $12 | 54

- **Decoy by Duckhorn** | Chardonnay, California | $14 | 60

- **Quilt** | Chardonnay, California | $72

- **Hess Collection Panthera** | Chardonnay, California | $100

- **Cakebread Cellars** | Chardonnay, California | $110

- **Infinite Monkey Theorem** | Sauvignon Blanc, California | $10 | 45

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- **Paul Dolan** | Zinfandel, California | $11 | 50

- **Delille Cellars D2** | Red Blend, Washington | $75

- **Imt 100th Monkey** | Red Blend, Colorado | $110

- **Caymus** | Cabernet, California | $224