

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
- CHIA COCONUT PUDDING BOWL | VEGAN, GF, CONTAINS NUTS 13
orange absinthe preserve, grilled pineapple, banana mango coulis, coconut crisp
- APPLE PIE PARFAIT | VEGETARIAN, GF 10
granola, apple butter, roast fall spiced apples
- SEASONAL MARKET FRUIT PLATE | VEGETARIAN, GF 13
whipped strawberry cream cheese

REDEMPTION

- VEGGIE HASH | VEGETARIAN, GF 12
fall squash, onions, zucchini, yellow squash, goat cheese, poached egg, arugula, crema
- MAPLE SAGE TOFU SCRAMBLE | GF, VEGAN 12
maple and sage tofu sausage, cipollini onions, sweet potatoes, apple, breakfast potatoes
- QUINOA BOWL | GF, DF 12
chicken sausage, peppers, onions, zucchini, apple, hazel dell mushrooms, poached egg

SPIRIT CULTIVATION

- STRAWBERRY FIELDS 10
spring 44 honey vodka, basil, cucumber, lemon
strawberry tonic kombucha
- MORNING BREW 10
annika jones vodka, richardo's decaf coffee liqueur, cream, vanilla, coffee
- MIMOSA 9
sparkling wine, orange juice
- 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 - 12:00PM 20
bottomless bloody mary and mimosa (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

22

ORTHODOX


- ORGANIC STEEL CUT OATS | VEGAN, GF 9
choice of brûléed banana, spiced apples, fresh berries, or raisins and brown sugar
- TWO CAGE-FREE EGGS ANY STYLE | GF, DF 14
breakfast potatoes and choice of bacon, maple chicken sausage, polidori pork sausage
- DENVER OMELET | GF 15
cage-free eggs, tender belly ham, peppers, onions, colorado cheddar
- CORNED BEEF HASH | GF 15
house pastrami, smashed new potatoes, cipollini onions, rosemary garlic butter, sunnyside eggs
- FRENCH TOAST 14
cinnamon swirl brioche, whipped butter, maple cream cheese glaze
- PANCAKES 14
whipped butter, maple syrup
- SMOKED SALMON 16
rosenberg's everything bagel, smoked salmon, onions, capers, cucumbers, tomatoes, avocado cream cheese

PROGRESSIVE

- NUTELLA PEAR PANCAKE 15
pear compote, crushed hazelnuts, whipped butter
- EGG AND THE WAFFLE 15
sweet potato waffle, maple glazed bacon, sweet potatoes, sunnyside eggs
- BISCUITS AND GRAVY 14
biscuit, sausage, peppers, onions, bacon gravy, sunnyside eggs
- FORMER SAINT SAMMY 14
tender belly ham, swiss cheese, fried egg, hollandaise side of jam, cinnamon swirl brioche

BENE-ADDICTION

- served with potatoes | mix and match for \$1 more —
- CLASSIC 16
house-made canadian bacon, hollandaise, wolferman english muffin
- SALMON 16
hot smoked salmon, peppers, onions, lemon dill hollandaise, wolfermann english muffin
- LOCAL 16
house pastrami, rocking w cheddar, whole grain mustard hollandaise, raquelitas tortilla
- VEGGIE | VEGETARIAN 16
hazel dell mushroom gravy, lemon dill hollandaise, cornbread

 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 soybean oil.

A 20% gratuity will be added to parties of 6 or more.