

CRAFT KITCHEN AND TAPS
FORMER SAINT

DENVER RESTAURANT WEEK 2020

February 21 - March 1, 2020
\$45 Per Person (tax and gratuity not included), Dinner Only

Reservations can be made on OpenTable or by calling the restaurant directly at 303-486-4434.

Pair each course with a glass of wine for an additional \$20.00.

COMMUNAL

Pick one of the following to share for two people:

FRIED CHICKEN AND BISCUIT | 2019 CHICKEN FIGHT WINNER
chicken with honey butter, bourbon maple syrup

PUEBLO CHILI PIMENTO CHEESE | VEGETARIAN
house made saltines, green apples

HAYSTACK MOUNTAIN CHEDDAR CURDS | VEGETARIAN
buttermilk dip, spicy pepper jam

ELK CARPACCIO | GF/DF
celery, pickled fennel, preserved lemon, mustard

FIRST GROWTH

Pick one for you:

SIMPLE GREENS | VEGETARIAN/GF
local hydro, cucumber, baby heirlooms, tri-color carrots, pear balsamic or creamy charred shishito

ARUGULA ROMAINE CAESAR | VEGTARIAN/GF/VEGAN UPON REQUEST
crispy chick peas, our dressing, parmesan

MAIN ORDER

Pick an entrée for you:

GLAZED BONE IN SHORT RIB
polenta, root vegetables, gremolata

PAN SEARED LOCAL BASS | GF UPON REQUEST
tomato stew, mussels, clams, sweet potato, fennel

SEARED THYME BUTTER CHICKEN | GF
tarragon walnut pesto, marble potatoes, charred fennel

PRIME RIBEYE | GF
marble potatoes, garlic broccolini, demi

SQUASH RISOTTO | VEGTARIAN/GF/VEGAN UPON REQUEST
butternut squash, mushrooms, poached egg, parmesan cheese