

HOUSEMADE BREADS CHARCUTERIE & CHEESE

Vesta Bread Plate

rotating house baked selections served with roasted garlic, black pepper truffle honey, compound butter 5

Cheese

dunbarton blue, humboldt fog, paradiso, haystack cashmere, cahill porter cheddar

House Made Meat

salami fino, pepperoni piccolo, chicken liver paté, lonza, coppa

3 FOR 15 / 5 FOR 20 / MIXED PLATTER FOR 35
served with house made mustards, candied walnuts,

SMALL PLATES

Char Siu Pork Belly

yuzu aioli, orange, cilantro 3

Vesta Sauce Sampler

warmed naan bread with choice of five House Sauces 8

Growhaus Heirloom Baby Green Salad

avocado mousse, watermelon radishes, oregano-piave vinaigrette 10

Charred Baby Octopus à la Romagna

cannelini white beans, red cabbage, cilantro house made chorizo, preserved lemons, lemon oil 14

Fresh Chickpea Falafel

curried tomato jam, sumac hummus, tzatziki, turmeric cucumber salad, infused oils 12

Spicy Shrimp Tempura

house made sambal aioli, jalapeño ponzu, sesame, shiso 12

Togarashi Tuna Poké

crispy tempura nori, wasabi syrup, jalapeño ponzu, cucumber salad, pickled ginger 14

Beef Tartare

truffle, mushroom duxelles, white soy, quail egg, taro chips, peppered petite greens 12

Bone Marrow

pan roasted bone marrow, short rib marmalade, candied shallots, parsley, apple, toasted brioche, red wine gastrique 16

Green Garlic Bucatini Carbonara

house cured pancetta, spring ramps, thai basil, poached egg, garlic chips, chili oil 13/18

XO Smoked Pork Ribs

hoisin bbq glaze, xo sauce, cilantro and fresno chili salad, yuzu and sesame vinaigrette 14

LARGE PLATES

Colorado Rack of Lamb

lavender & oregano spaetzle, fennel, mint black mission fig gastrique, tzatziki 35

Grilled Beef Tenderloin

oven roasted tomatoes, hon shimeji mushrooms, whipped potatoes, veal demi glacé 34

Sumac Roasted Diver Scallops

patty pan squash succotash, roasted cipolini onions, red pepper coulis, house cured lonza chips, sumac 32

Madras Grilled Venison

potato gratin, brussels sprouts, oyster mushrooms, dried cherry beurre rouge 36

Lobster Cioppino

lobster tail, shrimp, clams, mussels, saffron tomato broth, grilled sourdough, saffron rouille 34

Pan Roasted Norwegian Salmon

lightly cold smoked, warm potato salad, salmon rilletes, mustard seed caviar, smoked onion crema, gooseberries 28

Chicken Tikka Masala

juniper infused jasmine rice, cilantro, kataifi phyllo, fermented pickles, chili oil 22

Grilled Sonoran Cactus and Avocado

huitlacoche roasted corn and smoked jalapeño salsa, avocado, red cabbage slaw, jicama 26

Chef Cut 38oz Bone-In Ribeye

served with roasted seasonal vegetables, parsley compound butter, choice of four House Sauces 90

HOUSE SAUCES

barrel-aged hot sauce****	jalapeño ponzu*
ghost chili bbq***	smoked onion crema
sambal aioli**	chimichurri
jalapeño remoulade*	roasted corn
fig jam	black pepper aioli
sweet chili ginger	green garlic purée

saucés available à la carte

Our menus are thoughtfully crafted from the availability of locally sourced, organic, and sustainable ingredients

Please alert your servers of any allergies or dietary restrictions; allergy specific menus available

•**These items may be served raw or undercooked, consuming raw or undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness