

HOUSEMADE CHARCUTERIE & CHEESE

MEAT & CHEESE CHOOSE:

3 FOR 15 / 5 FOR 20 / MIXED PLATTER FOR 35

served with house made mustards, candied walnuts,
house mad bread and butter pickles, black pepper truffle honey

PLEASE CHECK WITH YOUR SERVER FOR
CURRENT SELECTIONS AND AVAILABILITY

SMALL PLATES

Vesta Sauce Sampler

gluten free 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

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

Fresh Chickpea Falafel

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

Togarashi Tuna Poké

wasabi syrup, jalapeño ponzu,
cucumber salad, pickled ginger 14
(contains soy, not celiac friendly)

Beef Tartare

truffle, mushroom duxelles, white soy, quail egg,
taro chips, peppered petite greens 12
(contains soy, not celiac friendly)

Bone Marrow

pan roasted bone marrow, short rib marmalade,
candied shallots, parsley, apple, udi's gluten free bread,
red wine gastrique 16

XO Smoked Pork Ribs

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

LARGE PLATES

Colorado Rack of Lamb

juniper infused jasmine rice, 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 cippolini 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, udi's gluten free bread, 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, 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****	sweet chili ginger
ghost chili bbq***	smoked onion crema
sambal aioli**	chimichurri
jalapeño remoulade*	roasted corn
fig jam	black pepper aioli
	green garlic purée

sauces 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