

HOUSEMADE CHARCUTERIE

MEAT CHOOSE:

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

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

PLEASE CHECK WITH YOUR SERVER FOR
CURRENT SELECTIONS AND AVAILABILITY

SMALL PLATES

Char Siu Pork Belly•

yuzu aioli, orange, cilantro 3

Vesta Sauce Sampler

udi's gluten free bread with choice of five House Sauces 8

Growhaus Heirloom Baby Green Salad

avocado mousse, watermelon radishes,
oregano-lime vinaigrette 10

Charred Baby Octopus à la Romagna•

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

Fresh Chickpea Falafel

curried tomato jam, sumac hummus, 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, udi's gluten free bread,
red wine gastrique 16

Green Garlic Bucatini Carbonara

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

XO Smoked Pork Ribs

hoisin bbq glaze, cilantro and fresno chili salad,
yuzu and sesame vinaigrette 14/20

LARGE PLATES

Colorado Rack of Lamb•

juniper infused jasmine rice, fennel, mint
black mission fig gastrique 35

Grilled Beef Tenderloin•

oven roasted tomatoes, hon shimeji mushrooms,
patty pan squash succotash, 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•

patty pan squash succotash, 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, gooseberries 28

Grilled Sonoran Nopales 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, choice of four
House Sauces 90

HOUSE SAUCES

barrel-aged hot sauce****	jalapeño ponzu*
ghost chili bbq***	sweet chili ginger
sambal aioli**	chimichurri
jalapeño remoulade*	black pepper aioli
fig jam	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*