

HOUSEMADE CHARCUTERIE & CHEESE

MEAT & CHEESE 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

Vesta Sauce Sampler

gluten free bread with choice of five House Sauces 8

Growhaus Heirloom Baby Green Salad

compressed acorn squash, toasted pepitas, candied walnuts,
spiced cranberries, sunflower vinaigrette 10

House Made Burrata

local Colorado mushrooms, gluten free bread, chervil,
hazelnut-truffle oil, black hawaiian sea salt 12

Fresh Chickpea Falafel

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

Spicy Sautéed Shrimp

house made sambal aioli, sesame, shiso 12

Ahi Tuna Tonnato

sashimi grade tuna carpaccio, tuna aioli, castelvetrano olive
vinaigrette, charcoal sea salt, gluten free bread 12

Bone Marrow

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

XO Smoked Pork Ribs

cilantro and fresno chili salad,
yuzu and sesame vinaigrette 14

LARGE PLATES

Grilled Beef Tenderloin

braised short rib and kale hash, oven roasted tomatoes,
roasted mushrooms, short rib demi glacé 36

Dayboat Diver Scallops

garlic spiced tahini, roasted cashew dukkah,
sesame roasted artichokes, chanterelle mushrooms 34

Colorado Rack of Lamb

juniper infused jasmine rice, fennel, mint
black mission fig gastrique, tzatziki 38

Lobster Cioppino

lobster tail, shrimp, clams, mussels, saffron
tomato broth, gluten free bread, saffron rouille 34

Madras Grilled Venison

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

Chicken Tikka Masala

juniper infused jasmine rice, fermented pickles, chili oil 22

Grilled Artichoke and Cauliflower Za'atar

juniper infused jasmine rice, oven roasted tomatoes,
sunflower oil, purple shiso 18

Pan Roasted Branzino

guanciale roasted red potatoes, celery salad,
sorrel, winter radishes, schug 30

HOUSE SAUCES

barrel-aged hot sauce****	mint yogurt
ghost chili bbq***	tzatziki
sambal aioli**	roasted corn
schug*	black pepper aioli
fig jam	basil emulsion
curried tomato jam	red pepper coulis
tikka masala	sauc es 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*