

HOUSEMADE BREADS CHARCUTERIE & CHEESE

Vesta Bread Plate

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

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

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

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

House Made Burrata

local Colorado mushrooms, toasted levain, 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

Ahi Tuna Tonnato•

sashimi grade tuna carpaccio, tuna aioli, castelvetrano olive
vinaigrette, charcoal sea salt, foccacia tuille 12

House Made Bolognese Campanelle•

whipped lardo, house-made herbed ricotta,
red aleppo pepper campanelle, basil emulsion 10/18

Bone Marrow•

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

Hoisin Glazed Pork Ribs

hoisin BBQ glaze, 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

Colorado Rack of Lamb•

lavender & oregano spaetzle, fennel, mint
black mission fig gastrique, tzatziki 38

Madras Grilled Venison•

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

Chicken Tikka Masala•

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

Grilled Artichoke and Cauliflower Za'atar

saffron Israeli couscous, oven roasted tomatoes,
sunflower oil, purple shiso 20

Pan Roasted Branzino•

guanciaie 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
jalapeño ponzu*	black pepper aioli
schug*	basil emulsion
fig jam	red pepper coulis
curried tomato jam	sauces available à la carte
tikka masala	

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