

## HOUSE MADE BREADS

### Vesta Bread Plate

rotating house baked selections served with roasted garlic  
black pepper truffle honey, compound butter 6

## VESTA CHEESE SELECTION

*artisan cheeses with house-made mustard  
horseradish crema, house made pickles  
candied walnuts, black pepper truffle honey. Includes:*

### Cheese

gorgonzola picante, humboldt fog, mt. tom, vlaskaas, la tur

A LA CARTE: 3 FOR 15 / 5 FOR 20

## SMALL PLATES

### Vesta Sauce Sampler

assorted vegetables with choice of five House Sauces 8

### Growhaus Heirloom Baby Green Salad

Union Station Farmer's Market vegetables  
live culture vinegar 10

### Griddled Provolotta

grilled aged provolone  
seasonal selections from Union Station Farmer's Market 12

### Griddled Celery Root

seasonal selections from Union Station Farmer's Market 12

### Chickpea & Corn Panisse

smoked carrots, avocado purée, scallion, mustard oil 12

### Mustard Seed Zucca

oyster mushrooms, rainbow swiss chard, truffle 10

## VEGETARIAN / VEGAN

## LARGE PLATES

### Toasted Farrotto

farro risotto, asparagus, English peas, fava beans  
pea tendrils, cashew cream 20

### Summer Vegetable Tagine

black massaman curry, English peas, baby carrots  
celery root, saffron biryani rice, achar  
chickpea dosa 30

### Chef's Market Dinner

our chefs are happy to prepare a custom vegetarian  
or vegan meal upon request MP

## HOUSE DIPPING SAUCES

### Vegetarian

sambal aioli\*\*  
black pepper aioli  
roasted corn  
horseradish wasabi crema  
tzatziki

### Vegan

indonesian chili sauce\*\*\*\*  
barrel-aged hot sauce\*\*\*\*  
ghost chili bbq\*\*\*  
jalapeño ponzu\*  
roasted tomatillo salsa\*\*  
fig jam  
berry chutney  
herb mojo  
basil emulsion  
avocado mousse

*sauces available à la carte*

**•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**

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

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

Vesta consumes **100% clean and renewable wind energy**, and **composts** and **recycles**, diverting approximately **75%** of our waste.

## BARREL-AGED COCKTAILS

### Vieux Carré

Leopold Bros whiskey, Tariquet VS armagnac,  
Carpano Antica, Benedictine, Angostura bitters,  
Peychaud's bitters 15

### Do You Remember

Rittenhouse bonded rye, Montenegro amaro, Leopold Bros  
tart cherry liqueur, Yellow Chartreuse, orange bitters 15

### Pass the Dutchie

Bols Genever, Combier, Benedictine, chocolate bitters,  
orange bitters 13

### Diamondback

Woody Creek rye, Laird's Bonded apple brandy,  
Green Chartreuse, Angostura bitters, orange bitters 15

## COCKTAILS

### Mile High Mule

Leopold Bros Silvertree vodka, ginger beer, lime 10

### Apple Sidecar

Laird's Applejack brandy, spiced Combier, lemon juice 11

### Weekend at Bernie's

Plymouth gin, Lillet Blanc, spiced Combier, lemon juice,  
Leopold Bros. absinthe 11

### Spanish Spritz

sherry, Contratto aperitif, prosecco, lemon, chai tea syrup 10

### Quiet Rye It

Leopold Bros. Maryland rye whiskey, Amaro di Angostura,  
Leopold Bros. Michigan tart cherry liqueur,  
peach bitters, lemon 12

### Grapefruit Caipirinha

Ypioca cachaça, grapefruit, lime, sugar 10

### The Colonist

Woody Creek vodka, Pimm's, basil,  
Kauai Farmacy turmeric-ginger syrup, lemon 12

### What's New, Pussycat

Ransom Old Tom gin, fig-earl grey syrup,  
Angostura bitters, orange zest 13

### White Sangria

French white, St. Germain elderflower liqueur,  
Leopold Bros. orange liqueur, seasonal fruit 10

### Rosé Sangria

French rosé, lillet rosé, house made grenadine,  
Laird's Applejack brandy, Croft pink port, brandy, lemon 9

### Red Sangria

Portugese red, Laird's Applejack brandy, house made  
grenadine, lemon, Croft ruby port, berries 9

**\*\* Full spirits list available upon request.**

20% gratuity may be added to parties of 8 or more.

Visit our sister restaurants:



## BEER

### Draft

Bierstadt Lagerhaus, Pilsner, 5.2% abv	5
Avery White Rascal, Belgian-Style Wit, 5.6% abv	6
Funkwerks, Saison, 6.8% abv	6
Odell, 90 Shilling, Amber Ale, 5.3% abv	6
Odd 13, Codename: Superfan, IPA, 6.8% abv	6
C Squared, Lila, Lavender/Honey Cider 5.0% abv, 10oz.	8
Funkwerks Raspberry Provincial sour, 4.2% abv	8
Odell, Ten Paces, Huckleberry Wild Ale, 6.5% abv, 10oz.	10
Rotator - Tivoli Brewing, Sigi's Bock, 6.7% abv	6
Nitro - Odell Cutthroat Porter, 5.0% abv	6

### Bottles and Cans

#### Standard Styles

Coors Light, 4.2% abv	5
Post, Top Rope, Mexican-Style lager, 5% abv	5
Upslope, Craft Lager, 4.8% abv	5
Tivoli, Helles Lager, 5.1% abv	5
Dry Dock, Apricot Blonde, 5.1% abv	6
Anchor Steam, 4.9% abv	6
Avery, Ellie's Brown Ale, 5.5% abv	6
Lefthand, Nitro Milk Stout, 6% abv	6
Great Divide, Yeti Imperial Stout, 9.5% abv	6

#### Hop Forward

Crooked Stave, India Pale Ale, 6% abv	6
Uinta, Hop Nosh Tangerine, India Pale Ale, 7.3% abv	6
Melvin, 2x4, DIPA, 9.9% abv	10

#### Belgian-Styled

Trinity, One Ear, Naked Saison, 6.5% abv	9
Great Divide, Collette, Farmhouse Ale, 7.3% abv	6

#### Sour/Wild/Brett

Trinity, 7 day, golden sour, 5.0% abv	13
FunkWerks, Apricot Provincial, 4.2% abv	8
Crooked Stave, Petite Sour Blueberry, 5.5% abv	18
Crooked Stave, Petite Sour Rose, 5.5% abv	9
Crooked Stave, Dry-Hop Brett d'OR, 7% abv	24
Cascade, Sang Noir, Bourbon Barrel Sour, 9.8% 750ml	70
Crooked Stave, Origins, Burgundy Sour, 6.5% 750ml	50

#### Gluten Reduced & Gluten Free

Stem, Dry-hopped Cider (GF), 6.7% abv	8
Stem, Coffee Cider (GF), 6.8% abv	8
New Planet, Gluten Free Blonde Ale (GF), 4.5% abv	6
C Squared, Ginger Siren, Cider, 5.5% abv (GF)	8

## NON-ALCOHOLIC

### Chilled Fig-Apple Cider 6

### Chai Spiced Lemonade 6

### Rocky Mountain Soda 5

Blackberry - Prickly Pear - Root Beer

### Mexican Coke 5

### San Pellegrino Sparkling Fruit Beverages 4

Blood Orange - Grapefruit