



pre-dippin'

APPETIZERS

sauce sampler platter

warm pita served with choice of 5 dipping sauces

6

grilled sesame shrimp satay

with cucumber pickled ginger salad in a sesame wonton cup, orange blossom ginger soy & peanut sauce

12

samosas

roasted vegetable and potato samosas, roasted corn sauce & jamey's Carribean mojo

8

edamame

fresh steamed Japanese soy beans, salted and served chilled

5

grilled seafood lemongrass satay

with rosemary ginger sauce and Indonesian tomato sambal*

10

hummus & olive plate

hummus served with warm pita, marinated olives and sesame oil

8

vesta roll

sesame crusted tuna roll served rare with wasabi cream sauce* and cucumber and pickled ginger salad

11

prince edward island mussels

in a citrus ginger broth with fresh mint and extra virgin olive oil

10

cashew tuna

served rare with a grilled New Zealand mussel and enoki mushroom salad
with Japanese mayonnaise vinaigrette and ponzu dipping sauce

12

vesta cheese plate

daily selection of cheeses served with crackers, dried figs, sliced pears, candied walnuts and arugula salad

12

SALADS

baby arugula salad

with roasted fig vinaigrette, shaved Romano and fresh ground black pepper

6

dave's bibb lettuce salad

with gorgonzola, candied walnuts, nutmeg marinated red onions and roasted pear vinaigrette

8

Thai beef salad

seared tenderloin with ginger cilantro vinaigrette and red oak leaf greens

10

house smoked salmon and mizuna salad

with apple chive vinaigrette, moscato sauteed shallots and yuzu creme fraiche

10

MANDARIN ORANGE CHILI MOJO*

PAPAYA PEDI CORIANDER CRUSH

SALSA ROJA

BLAKE ST. BBQ

CHIPOTLE*

BLACK PEPPER AIOLI*

SMOKED TOMATO SAGE

RED PEPPER RICA ROUILLE

JALAPEÑO HOT MUSTARD**

PONZU SAUCE

SPICY ANCHO SAUCE*

THAI CILANTRO PASTE

RED JERK MAYO

SWEET CHILI GINGER

MISO SAUCE

SUNSET HOT**

ROSEMARY GINGER SAUCE

world grill

choose three dipping sauces to

ginger chile seared tuna

with scallion soy udon noodles, sesame carrot spinach salad

suggested sauces: orange blossom soy, wasabi cream†, sweet chili ginger

22

harissa roasted grilled half chicken

with curried basmati rice, roasted fennel

suggested sauces: peanut, black pepper aioli†, salsa roja

16

ponzu grilled atlantic salmon

with curried basmati rice and lemon thyme raita

suggested sauces: jamey's Carribean mojo, miso, mango cinnamon chutney

18

mango tamarind grilled bone in pork loin

with mint grilled bread salad and napa cabbage mandarin orange slaw

suggested sauces: tropical chili crush, red jerk mayo†, strawberry rhubarb chutney

17

ancho chili grilled lamb tenderloin

with white bean cassoulet and roasted fennel

suggested sauces: mandarin orange chili mojo, yellow curry,

red pepper rica rouille

22

grilled vegetable napoleon

with curried basmati rice

suggested sauces: miso, Thai cilantro paste, roasted corn

13

all cuisine

to enhance your dining experience

grilled beef tenderloin

with buttermilk chive mashed potatoes, oven roasted tomatoes,
wild mushroom ragout

24

brown sugar smoked roasted duck breast

with buttermilk chive mashed potatoes and curried onions
suggested sauces: mango poblano salsa, papaya coriander crush,
dried berry chutney

21

pan braised halibut

with two pepper bacon arugula salad, honey sauteed sweet potatoes
suggested sauces: melon amchoor, smoked tomato sage, ginger-cilantro vinaigrette

19

vesta shrimp udon noodle bowl

with a lemongrass, togarashi, shittake mushroom broth and asian vegetables

18

vegetarian

13

shoyu-beni shoga grilled beef tenderloin skewers

with rice wine sesame grilled vegetables, scallion dashi potato cake
suggested sauces: orange blossom soy, Indonesian tomato sambal, rosemary ginger

18

Executive Chef: Matt A. Selby
Executive Sous Chef: Wade Kirwan
Sous Chef: Kenny Turk

vesta does not accept personal checks

ORANGE BLOSSOM SOY

WASABI CREAM SAUCE*

GINGER CILANTRO VINAIGRETTE

INDONESIAN TOMATO SAMBAL*

STRAWBERRY RHUBARB CHUTNEY

TROPICAL FRUIT CHILI CRUSH

MELON AMCHHOOR

PEANUT SAUCE

HARISSA SAUCE

YELLOW CURRY

MANGO POBLANO SALSA

MANGO CINNAMON CHUTNEY

DRIED BERRY CHUTNEY

JAMEY'S CARRIBEAN MOJO

ROASTED CORN SAUCE

SPICY*

VESTA HOT**

white wine

australia

	bottle	glass
Mad Fish Chardonnay	36	9
Chateau Tahbilk Marsanne	36	
Koonunga Hill (Semillon/Chardonnay)	24	6

california

Napa

Caymus Conundrum	44	11
Clos Du Val Chardonnay half bottle	18	
Clos Du Val Ariadne	47	
Caymus Sauvignon Blanc	36	9
Honig Sauvignon Blanc	28	
Cuvaison Chardonnay	34	
Cosentino Chardonnay	40	10

Sonoma

Dry Creek Chardonnay	32	8
Matanzas Creek Chardonnay	54	

Monterey

Jekyl Monterey Riesling	28	7
Francis Ford Coppola		
Diamond Series Chardonnay half bottle	16	

Central Coast

Wente Chardonnay	28	7
Mer Soleil Chardonnay	68	

Dunnigan Hills

EXP Viognier	28	7
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Santa Barbara

Beckman Sauvignon Blanc	28	7
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chile

	bottle	glass
Casa Lapostolle Chardonnay	28	7

france

Bois du Renard Chardonnay	32	8
Louis Jadot Pouilly Fuisse	36	

italy

Torresella Pinot Grigio	28	
Cavit Pinot Grigio	24	6
Ruffino Libaio (Chardonnay/Pinot Grigio)	24	6
Santa Margherita Pinot Grigio	36	9

new zealand

Grove Mill Riesling	36	
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oregon

King Estate Pinot Gris	28	7
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japan

Ozeki Karatamba Sake	12	
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other libations

sparkling/champagne

	bottle	glass
Moet & Chandon Brut Imperial (Champagne)	67	
Dom Perignon (Champagne)	225	
Gosset Grande Reserve (Champagne) half bottle	39	
Gosset Brut Excellence (Champagne)	71	
Chandon Brut Fresco (Argentina)	36	9
Jordan "J" (Alexander Valley)	52	
Veuve Cliquot "Yellow Label" (Champagne)	70	
Henri Giraud '90 (Champagne)	180	
Piper Heidsieck (Champagne) split	10	

dessert wine

	bottle	glass
Malvira Birbet half bottle (Italy)	18	
Icardi Moscato D'Asti (Italy)	36	6

blush

Beringer White Zinfandel	24	6
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sangria

	pitcher	glass
	26	6

red wine

australia

	bottle	glass
Mad Fish Shiraz	36	9
Jacob's Creek Shiraz	24	
Barossa Valley Estate Shiraz	32	8
Geoff Merrill Cabernet Sauvignon	58	
Chateau Tahbilk Shiraz	41	
Black Opal Shiraz	28	7
Banrock Station Merlot	24	6

argentina

Terrazas Malbec	32	8
Altos Malbec	48	

california

Russian River

David Bruce Petit Syrah	36	
Foppiano Merlot	36	9
Rutz Cellar Cabernet Sauvignon	52	
Rutz Cellar Pinot Noir half/full bottle	21/38	

Santa Barbara

Foley Pinot Noir	48	
M. Trincherro Cabernet Sauvignon	36	9

Livermore

Wente Cabernet Sauvignon	28	7
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Napa

Caymus Cabernet Sauvignon	98	
Caymus Special Select Cabernet Sauvignon	195	
Freemark Abbey Merlot	54	
Freemark Abbey Cabernet	62	
Turnbull Cabernet half/full bottle	28/48	
St. Supery Cabernet Sauvignon	37	
Sequoia Grove Cabernet Sauvignon	44	
Pine Ridge Merlot	46	
Hess Select Syrah	34	
Beringer Reserve Cabernet Sauvignon		
"Private Reserve"	152	
Francis Ford Coppola Zinfandel	32	8
Francis Ford Coppola Claret	38	

Sonoma

Ravenswood Zinfandel	28	7
Chateau St. Jean Merlot	52	
St. Francis Cabernet Sauvignon	40	
Ferrari Carano Merlot	65	

Shenandoah

Sobon Estate Zinfandel (organically grown)	37	
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Mendocino

Bayliss and Fortune Zinfandel	34	
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Monterey

Hahn Merlot	32	8
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Dunnigan Hills

EXP Syrah	32	8
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chile

Dallas Conte Merlot	28	7
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italy

Castello Di Farnetella Chianti	32	8
Rocca delle Macie Chianti Classico	28	
Icardi Barbera	40	

south africa

Fleur du Cap Pinotage	32	8
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spain

Marques di Riscal Rioja	36	
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oregon

Oak Knoll Pinot Noir	36	9
Eola Hills Pinot Noir Reserve	65	

vesta cellar list available upon request

vesta does not accept personal checks

Vesta, the Goddess of the Hearth, is the most beautiful of Roman divinities, bright and pure like the flame that is her symbol. Her name derives from a Sanskrit root, vas, which expresses the idea of "shining." Latins made Vesta a goddess who personified the earth and fire. She presided over the preparation of meals: Vesta was offered the first food and drink. The hearth conjures up visions of domesticity and peace, for the hearth is the traditional center of family life. It symbolizes warmth, security, and companionship a place for dreaming where it becomes possible, by peering into the embers, to find physical and mental renewal and a place to discover the secrets of the future. In ancient times a communal fire was maintained in each household by runners. It was never allowed to go out, as such an omission might threaten social life or destroy a community's collective spirit or soul. At Vesta Dipping Grill, we have combined these themes to provide a unique dining experience. Vesta is simplicity, quality, comfort, life, art, scent, relaxation, taste, sound, and fun. Please be considerate of everyone who is here to enjoy themselves. Please leave your stress at the door. Cell phones are allowed at the bar or outside, but are not permitted in the dining room. Smoking is allowed in the bar, however, cigars are not welcome. If you plan to dine for more than two hours, please let your host or server know. If you have any feedback, positive or negative, we would love to hear it. It's the only way we can continue to improve what we do. Please ask for Josh or Jen Wolkon, Executive Chef Matt Selby, or any manager. Thank you for supporting our passions. Remember, supporting independent businesses helps keep our city unique.

Vesta dipping grill

Thanks for making the dream of Vesta a Reality...

Menus & Skewers - Mom & Dad, Boston

Graphic Design- Korn Design, Boston

Bathroom Sculptures, Artwork, Flowers, Gift Certificates- Richard Madrid, Vesta

Custom Design & Fabrication- Goog, Denver

Architects- Roth & Shepard, Denver