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.

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
America's Top Restaurants
Zagat Survey 2001, 2002

One of Denver's Ten Best Restaurants
5280 Magazine - 2000, 2001

"Best Chef in Denver - Matt Selby, Best Place for a First Date, Most Sinful Dessert - Matty's Daffy Apple"
5280 - Top of the Town - June 2001

"Vesta tickles the palate. It remains atop the short list of places we recommend to visitors who need to be convinced that Denver is home to distinctive dining"
Rocky Mountain News - April 2001

"...this restaurant provides a sauce fix."
The Wall Street Journal - January 2001

"Best New American Restaurant"
Denver City Search - Voters Choice - October 2000

Day two dinner of "Three Perfect Days in Denver"
Hemisphere's Magazine - United Airlines - July 2000

"good service, eye catching space.....weird and wonderful"
Westword - March 2000

"Best Place for a First Date"
INSite Denver Magazine - 1998 - 2001

Winner American Institute of Architecture Design Award

1822 BLAKE STREET - DENVER, COLORADO 80202 - PH (303) 296-1970
**APPETIZERS**

**sauce sampler platter** 6
warm pita served with choice of 5 dipping sauces

**grilled sesame shrimp satay** 12
with cucumber pickled ginger salad in a sesame wonton cup, orange blossom ginger soy & peanut sauce

**samosas** 8
roasted vegetable and potato samosas, roasted corn sauce & jamesy's Carribean mojo

**edamame** 5
fresh steamed Japanese soy beans, salted and served chilled

**Asian style tamarind braised pork ribs** 8
with grilled green onion and pineapple coconut milk salad

**hummus & olive plate** 8
hummus served with warm pita, marinated olives and sesame oil

**vesta roll** 11
sesame crusted tuna roll served rare with wasabi cream sauce* and cucumber and pickled ginger salad

**grilled calamari steak** 10
with vietnamese chili lime sauce, crispy shallots, and napa cabbage chive slaw

**vesta cheese plate** 12
daily selection of cheeses served with crackers, dried figs, sliced pears, candied walnuts and arugula salad

**ceviche** 10
ancho chili mixed seafood ceviche with blue corn tortillas, fresh cilantro and mango cumin crema

**SALADS**

**baby arugula salad** 6
with roasted fig vinaigrette, shaved Romano and fresh ground black pepper

**dave's bibb lettuce salad** 8
with gorgonzola, candied walnuts, nutmeg marinated red onions and roasted pear vinaigrette

**Thai beef salad** 10
seared tenderloin with ginger cilantro vinaigrette and red oak leaf greens

**lobster, yellow tomato and watercress salad** 12
with vanilla bean champagne vinaigrette
entrees

**ginger chili seared tuna**  22
with scallion soy udon noodles, sesame carrot spinach salad
suggested sauces: orange blossom soy, wasabi cream*, sweet chili ginger

**harissa roasted grilled half chicken**   16
with basil buttered orzo and roasted fennel
suggested sauces: peanut, black pepper aioli*, salsa roja

**ponzu grilled atlantic salmon**  18
with curried basmati rice and lemon thyme raita
suggested sauces: jamey's carribean mojo, miso, mango cinnamon chutney

**mango tamarind grilled bone in pork loin**   19
with mint grilled bread salad and napa cabbage mandarin orange slaw
suggested sauces: tropical chili crush, red jerk mayo*, strawberry rhubarb chutney

**morrocan grilled lamb loin**  22
with currant-apricot pearl cous cous and mediterranean fennel salad
suggested sauces: harissa sauce, yellow curry, red pepper rica roulle

**grilled vegetable napoleon**  13
with basil buttered orzo
suggested sauces: miso, thai cilantro paste, roasted corn

**grilled beef tenderloin**  24
with buttermilk chive mashed potatoes, oven roasted tomatoes, and wild mushroom ragout

**brown sugar smoked roasted duck breast**  22
with buttermilk chive mashed potatoes and curried onions
suggested sauces: mango poblano salsa, papaya coriander crush, dried berry chutney

**vesta shrimp udon noodle bowl**   18  vegetarian  13
with a japanese chili, lemongrass broth and three condiments:
garlic sambal, wasabi-nori, ramen noodle vegetable salad

**shoyu-beni shoga grilled beef tenderloin skewers**  18
with rice wine sesame grilled vegetables, scallion dashi potato cake
suggested sauces: orange blossom soy, indonesian tomato sambal, rosemary ginger

**fennel mint seared opah**  24
with spicy potato lobster hash, tomato ceviche and Balinese coconut milk reduction
suggested sauces: melon amchoor, thai cilantro paste, mango cinnamon chutney
sauces

MANDARIN ORANGE CHILI MOJO*   ORANGE BLOSSOM SOY
PAPAYA PEDY CORIANDER CRUSH   WASABI CREAM SAUCE*
SALSA ROJA                     INDONESIAN TOMATO SAMBAL*
BLAKE ST. BBQ                  STRAWBERRY RHUBARB CHUTNEY
CHIPOTLE*                      TROPICAL FRUIT CHILI CRUSH
BLACK PEPPER AIOLI*            MELON AMCHOOR
SMOKED TOMATO SAGE             PEANUT SAUCE
RED PEPPER RICA ROUILLE        HARISSA SAUCE
JALAPEÑO HOT MUSTARD**         YELLOW CURRY
PONZU SAUCE                    MANGO POBLANO SALSA
SPICY ANCHO SAUCE*             MANGO CINNAMON CHUTNEY
THAI CILANTRO PASTE            DRIED BERRY CHUTNEY
RED JERK MAYO                  JAMEY'S CARRIBEAN MOJO
SWEET CHILI GINGER             ROASTED CORN SAUCE
MISO SAUCE                     SPICY*
SUNSET HOT**                   VESTA HOT**
ROSEMARY GINGER SAUCE
## White Wine

### Australia
- Greg Norman Chardonnay
  - Bottle: 36 9

### California
- Matanzas Creek Chardonnay
  - Bottle: 54
- Wente Chardonnay
  - Bottle: 28
- Mer Soleil Chardonnay
  - Bottle: 68
- Cuvalaison Chardonnay
  - Bottle: 36
- Cosentino Chardonnay
  - Bottle: 40 10
- Dry Creek Chardonnay
  - Bottle: 32 8
- Francis Ford Coppola
  - Diamond Series Chardonnay half bottle
    - Bottle: 16
- Clos Du Val Chardonnay half bottle
  - Bottle: 18
- St. Supery Sauvignon Blanc
  - Bottle: 36 9
- Honig Sauvignon Blanc
  - Bottle: 30
- Beckman Sauvignon Blanc
  - Bottle: 28 7
- Clairborne & Churchill Dry Riesling
  - Bottle: 38
- Jekyll Monterey Riesling
  - Bottle: 28 7
- EXP Viognier
  - Bottle: 29
- Wildhorse Pinot Blanc
  - Bottle: 35
- Caymus Conundrum
  - Bottle: 46
- Murrieta's Well Vendimia White
  - Bottle: 44 11

### Chile
- Casa Lapostolle Chardonnay
  - Bottle: 28 7

### France
- Domaine La Roche, Chablis
  - Bottle: 42
- Louis Jadot Pouilly Fuisse
  - Bottle: 38

### Italy
- Ruffino Libaio Chardonnay
  - Bottle: 24
- Torresella Pinot Grigio
  - Bottle: 30
- Cavit Pinot Grigio
  - Bottle: 24 6
- Santa Margherita Pinot Grigio
  - Bottle: 36 9

### New Zealand
- Mills Reef Sauvignon Blanc
  - Bottle: 37

### Oregon
- King Estate Pinot Gris
  - Bottle: 28 7

### Japan
- Ozeki Karatamba Sake
  - Bottle: 12

## Other Libations

### Sparkling/Champagne
- Moet & Chandon Brut Imperial (Champagne)
  - Bottle: 78
- Dom Perignon (Champagne)
  - Bottle: 225
- Gosset Brut Excellence (Champagne)
  - Bottle: 71
- Veuve Clicquot "Yellow Label" (Champagne)
  - Bottle: 70
- Gosset Grande Reserve (Champagne) half bottle
  - Bottle: 39
- Billecart-Salmon Brut Rose (Champagne) half bottle
  - Bottle: 46
- Piper Heidsieck (Champagne) split
  - Bottle: 11
- Chandon Brut Fresco (Argentina)
  - Bottle: 36 9
- J (Sparkling Wine)
  - Bottle: 52

### Dessert Wine
- Quady Red Electra
  - Bottle: 20 5
- Robert Pecota Moscato half bottle
  - Bottle: 28

### Blush
- Beringer White Zinfandel
  - Bottle: 24 6

### Sangria
- Pitcher: 32 6
# Red Wine

<table>
<thead>
<tr>
<th>Australia</th>
<th>California</th>
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<tbody>
<tr>
<td>Jacob's Creek Shiraz</td>
<td>Markham Zinfandel</td>
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<tr>
<td>Barossa Valley Estate Shiraz</td>
<td>Ravenswood Lodi Zin</td>
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<tr>
<td>Hardys Tintara Shiraz</td>
<td>Francis Ford Coppola Zinfandel</td>
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<tr>
<td>Black Opal Shiraz</td>
<td>Ridge 'Lytton Springs' Zinfandel</td>
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<tr>
<td>Bookpurnong Hill Shiraz</td>
<td>Louis Martini Gnarley Zinfandel</td>
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<tr>
<td>Banrock Station Merlot</td>
<td>Hess Select Syrah</td>
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<tr>
<td>Geoff Merrill Cabernet Sauvignon Reserve</td>
<td>EXP Syrah</td>
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<tr>
<td></td>
<td>David Bruce Petit Syrah</td>
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<td></td>
<td>Ramsay Petit Syrah</td>
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<td></td>
<td>Alexander Valley Pinot Noir</td>
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<td>Artesa Carneros Pinot Noir</td>
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<td>Rutz Cellar Pinot Noir</td>
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<td></td>
<td>Laetitia Pinot Noir</td>
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<td></td>
<td>David Bruce Pinot Noir (half bottle)</td>
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<td></td>
<td>Jest Red</td>
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<td></td>
<td>BV Beauzeaux</td>
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<tr>
<td></td>
<td>Francis Ford Coppola Claret</td>
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<tr>
<td></td>
<td>Cosentino 'Poet' Meritage</td>
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<td></td>
<td>St. Supery Meritage</td>
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<td></td>
<td>Geyser Peak Meritage</td>
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<tr>
<td>Argentina</td>
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<tr>
<td>Altos Malbec Reserve</td>
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<tr>
<td>Terrazas Malbec</td>
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<tr>
<td>Colorado</td>
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<tr>
<td>Balistreri Syrah (no sulphites)</td>
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<tr>
<td>California</td>
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<tr>
<td>Caymus Special Select Cabernet Sauvignon</td>
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<tr>
<td>M. Trinchero Cabernet Sauvignon</td>
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<tr>
<td>Wente Cabernet Sauvignon</td>
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<tr>
<td>Freemark Abbey Cabernet</td>
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<tr>
<td>Turnbull Cabernet Sauvignon</td>
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<td>St. Supery Cabernet Sauvignon</td>
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<tr>
<td>Sequoia Grove Cabernet Sauvignon</td>
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<td>Hess Collection Cabernet Sauvignon</td>
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<tr>
<td>Niebaum - Coppola Cask Cabernet</td>
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<tr>
<td>Rutherford Hill Cabernet half bottle</td>
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<td>Alexander Valley Vineyards Merlot</td>
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<td>Freemark Abbey Merlot</td>
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<td>Chateau St. Jean Merlot</td>
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<td>Ferrari Carano Merlot</td>
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<td>Corley Merlot</td>
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<tr>
<td>Wildhurst Merlot (Clear Lake)</td>
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<tr>
<td>Foppiano Merlot</td>
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<tr>
<td>Francis Ford Coppola Merlot</td>
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<tr>
<td>St. Francis Reserve Merlot</td>
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<tr>
<td>Hartford Russian River Valley Zinfandel</td>
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<td>Belvedere Zinfandel</td>
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<td>Avila Zinfandel</td>
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<td>Chile</td>
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<tr>
<td>Dallas Conte Merlot</td>
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<tr>
<td>Italy</td>
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<tr>
<td>Rocca Del Macia Chianti Classico Reserva</td>
<td>40 10</td>
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<tr>
<td>Rocca Robizzo (Sangiovese/Merlot)</td>
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<tr>
<td>South Africa</td>
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<tr>
<td>Glen Carlou Grand Classique</td>
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<tr>
<td>Spain</td>
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<tr>
<td>Marques di Riscal Rioja</td>
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<tr>
<td>Etim Old Vine Grenache</td>
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<td></td>
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<tr>
<td>Oregon</td>
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<tr>
<td>Eola Hills Pinot Noir Reserve</td>
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Vesta cellar list available upon request

Vesta does not accept personal checks