



RowHouse

RESTAURANT

MENU | MAR 8 - 11 | 2017

*\$45. Dinner includes a "tasting" of all five courses (unless otherwise requested).
We will happily respect your wish to keep portions more modest if you'd like.*

CHEF'S TASTE

A small bite from the kitchen to start your dinner.

SALAD

Citrus, Fennel, Kalamata Olives, Cabbage, Feta, Red Wine Vinaigrette

Daily wine pairing | full or half glass

SOUP

Corn Chowder with Parsley, Crushed Corn Nuts and Black Salt

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Butternut Squash and Bleu Cheese Tarts, Chives, Turnip Ribbons
Daily wine pairing | full or half glass
- 2 | Rye Panko Crusted Mahi Mahi, Mustard Seed Aioli, Braised Kraut and Cabbage
- 3 | Sliced Beef Tenderloin, Bitter Greens Vinaigrette, Celery Root Puree
Daily wine pairing | full or half glass

DESSERT

Cookies and Sorbet

Irish Cream Pie

Plum Upside Down Cake with Apricot Puree

COCKTAILS

COCKTAIL OF THE WEEK \$10

Lemon Lillet | Lillet Blanc, Vodka, Lemon, Simple

CLASSICS \$7

Pimms Cup | Pimms No. 1, Ginger ale, Lemon juice

Gold Rush | Bourbon, Lemon juice, Honey syrup

Pink Margarita | Tequila, Campari, Lemon juice, Honey syrup

French 76 | Vodka, Grenadine, Simple syrup, Lemon, Sparkling wine

SPECIALTIES \$9

Jacana | Tequila, Gran Marnier, Cointreau, Grapefruit, Lime

Aristocrat | Vodka, Raspberry liquor, Cointreau, Lime Juice

Bullet | Bulleit Rye Whiskey, Pinot Noir, Cassis, Lemon juice

Cucumber Lemonade | Gin, Cucumber, Lemon, Agave Nectar

'Mapple' Sour | Apple Whiskey, Lemon, Maple Syrup

Blueberry Mischief Mule | Citrus Vodka, Ginger Beer,
House-made Blueberry Syrup, Lime

DESSERT \$9

Brandy Alexander | Remy VSOP, Dark Crème de Cocoa, Cream

B-52 | Kahlua, Bailey's, Gran Marnier – layered

Creamsicle | Orange, Strawberry, Raspberry, or Peach liqueur, Vanilla
Vodka, Cream

BEER

Free State Copperhead Pale Ale \$5

Odell 90 Shilling Ale \$5

Defiance Brewery Gutch English Ale \$5

Deschutes Black Butte Porter \$5

Oskar Blues Pinner IPA \$5

Breckenridge Avalanche Amber Ale \$5

Left Hand Pole Star Pilsner \$5

Left Hand Nitro Milk Stout \$7

Boulevard Wheat \$5

Tallgrass Top Rope IPA \$5

“Six Pack” for the Kitchen Crew \$12

WINE PAIRINGS

About the wine pairings this week...

We take a lot of pride in our wine pairings. Once the menu is posted on Fridays we talk about it over the next few days and work to get a feel for which wines suit the mood and flavors of the week. Generally we stick with wines currently on our RowHouse winelist, but once in a while we will bring in something brand new. If you'd like to know what we are pairing with dinner the night you are joining us, please feel free to give us a call that afternoon.

Cheers!

This Week at RowHouse...

We are on a roll at the RowHouse. 8 menus in the past 5 weeks and no slowing in sight and we are stoked. Anna Springer was as enjoyable as ever to have with us last week and her menu was delicious, that's exactly what I'd call her company as well...she is delicious to share space with. We are hoping to feature other talents this year in our kitchen. I made lots of new lifetime friends in Sundance and they were all invited so stay tuned. Chives are springing up in the garden, the miniature daffodils are bursting out and we are just now announcing plans to host Thursday Garden parties each Thursday in April from 5p - 7p. We will have a bar set up outside, and if you'd like to have dinner you can let us know.

Enjoy Dinner. We love every night you make a RowHouse night!