ROWHOUSE
RESTAURANT

MENU | MAR 29 - APR 1 | 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

Vegan Caesar with Romaine, Almonds, Capers, Croutons, and Red Onion

Daily wine pairing | full or half glass

SOUP

Wild Mushroom and Thyme with Arancini

Daily wine pairing | full or half glass

ENTREES

1| Vegetarian: Ricotta Fritters, Almond Milk Sage Alfredo, Roasted Tomato, and Crispy Sage Leaves
Daily wine pairing | full or half glass

2| Seared Sea Scallops, White Wine Butter Sauce, Sweet Potato Crisps,

3| Sliced Beef Tenderloin, Chive Bearnaise, Sauteed Greens with Roasted Red Peppers
Daily wine pairing | full or half glass

DESSERT

Shortbread Cookies

Chocolate Brownies with Nutella Whipped Cream

Kiwi Cream Tarts

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...

April is our official 10 year anniversary, which in my book means 11. 2017 has already been fun, but Thursday April 6th, we begin our "Garden Party Thursdays." We will have a limited bar set up in our backyard to welcome Spring. You can stop by from 5pm to 8pm for a casual gathering place and a drink. You can join us for dinner, or just stop by the Garden look at what's sprouting and mingle. I'm sure it will have some hiccups, but we aren't afraid and our Garden can make the worst day into the best. The RowHouse Garden is always open, but these events are just happening in April (at least for now). The weather may be chilly, but the spirit warm. Please help us celebrate Spring and tell/bring your friends!

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