



# Row House

RESTAURANT

## MENU | APR 19 - 22 | 2017

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*\$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

"Uncommon Greens" Frisee, Escarole, Radicchio, Endive, with Chive Vinaigrette,  
Roasted Cauliflower, and Pinenuts

*Daily wine pairing | full or half glass*

### SOUP

Fennel and Spring Onion with Jarlsberg Crouton

*Daily wine pairing | full or half glass*

### ENTREES

1 | Vegetarian: Butternut Squash Linguine with Almond Milk Alfredo and Curly  
Mustard Greens

*Daily wine pairing | full or half glass*

2 | Roasted Salmon, Fresh Dill and Caper Vinaigrette, Creamed Spinach

3 | Sliced Beef Tenderloin, Potato Hash with Poblano Peppers and Bacon, Fine  
Chopped Mint, Parsley and Kalamata Olives

*Daily wine pairing | full or half glass*

### DESSERT

Sorbet and Shortbread Cookies

Champagne Gelee With Sliced Blueberries

Vegan Lemon Bars

## 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!

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## 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 6<sup>th</sup>, 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 7pm 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!