



# Row House

RESTAURANT

## MENU | JUN 21 - 24 | 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

Blueberries, Cherries, Cucumber, Feta, Romaine, Lime Vinaigrette

*Daily wine pairing | full or half glass*

### SOUP

Chilled Sweet Corn Soup with Chili Spiced Popcorn and Lime Zest

*Daily wine pairing | full or half glass*

### ENTREES

1 | Vegetarian: Quinoa Steak, Vegan Herbed Aioli, Zucchini Ribbons

*Daily wine pairing | full or half glass*

2 | Seared Salmon, Brussels Sprouts Caesar, Red Onion, and Capers

3 | Cherry and Port Braised Duck OR Beef Sparerib, Spring Pea, Parsley, and Bleu Cheese Cous Cous

*Daily wine pairing | full or half glass*

### DESSERT

Sorbet and Shortbread Cookie

Lime and Blueberry Cream Tarts

Rhubarb Brownies with Whipped Cream

## 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...

The first day of Summer and a menu fit just for it! The boys in the kitchen, Steven and Pablo really thrilled me with some fun ideas and combinations. It's a strange but loveable combination cucumbers and berries, I think you're going to really like it. I'm excited for the entire line up, and this is our first time to ever have the 3<sup>rd</sup> entrée option other than on New Year's Eve or Valentine's Day. Pulled Duck Breast with Cherries and Port sounds amazing to us and we hope you'll agree, but if you're not into Duck we have the Beef which will be equally delicious.

I know it's hot, but I love Summer in Kansas, well I love Summer. Enjoy the lazy days and try not to over commit!

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