



MENU | JUNE 28 - JULY 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

Strawberries, Greens, Toasted Pecans, Bleu Cheese, Basil Vinaigrette

Daily wine pairing | full or half glass

SOUP

Cool Corn Soup with Lime and Chili Spiced Popcorn

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Spring Pea and Ricotta Pancake with Pea - esto, Garden Herbs
Daily wine pairing | full or half glass
- 2 | Seared Salmon, Almond Caper Aioli, Parsley, Green Onion, & Feta Cous Cous
- 3 | Sliced Beef Tenderloin, Honey BBQ Sauce, Brussels Sprout and Radish Slaw
Daily wine pairing | full or half glass

DESSERT

Sorbet and Shortbread Cookie

Rhubarb Brownies with Cherry Rhubarb Jam

Blueberry Lime Cream Pie

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...

I'll be freshly back from Denver when you read this, which is always an inspiringly delicious city. I have many favorite restaurants there, and some new ones are on my radar, especially Vital Root, nestled on Tennyson Street which happens to be one of my favorite streets ever. I'll let you know how it goes. I'm meeting some RowHouse alums so it's bound to be a memorable few days.

I hope you enjoy Summer, a fresh reminder that the RowHouse takes our annual Summer Vacation July 2 - July 11. Back for business as usual on Wednesday July 12.

We love every night you make a RowHouse night!