



Row House

RESTAURANT

MENU | JULY 12 - 15 | 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

Romaine, Frisee, Fennel, Radish, Roasted Artichoke Hearts, Green Onion Vinaigrette

Daily wine pairing | full or half glass

SOUP

Strawberry Basil Gazpacho with Queso Fresco

Daily wine pairing | full or half glass

ENTREES

1 | Vegetarian: Zucchini and Parmesan Waffle, Zucchini Pistou, Heirloom Tomato and Mustard Greens

Daily wine pairing | full or half glass

2 | Seared Mahi Mahi, Pistachio and Thyme Mayo, Carrots 2 Ways

3 | Sliced Beef Tenderloin, Basil and Sweet Corn Vinaigrette, Cauliflower 2 Ways

Daily wine pairing | full or half glass

DESSERT

Sorbet of the Day

White Chocolate Chip Scones with Nectarines

Blackberry Mouse with Chocolate Shortbread Cookie Crust

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...

Food Report Denver: Gallop Café remains a strong true choice and a go to for breakfast for me. West End Tap on Tennyson both fun and delicious. Duo at Zuni and 32nd was new to me, and won us all over. It will definitely be influencing menus around here for a while. Old Major is an establishment that embodies all my favorite things about this business and it is just so stylish. Tony P's Bar and Pizzeria also new to me, may just be one of the best pizza places I've ever eaten at. All the RowHouse alum, Amanda, Nikki, and David are doing great. It is awesome to have all these kids out there in the world after getting started here in this little kitchen. I'm very proud of the things they are accomplishing. Next week our annual Farmer's Market menus when the menu changes each night! It's a Blast!

We love every night you make a RowHouse night!