



Row House

RESTAURANT

MENU | JULY 22nd | 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

Sliced Fresh and Roasted Tomatoes with Mustard Green Puree and Pretzel Breadcrumbs

SALAD

Local Apples, Cheddar, Romaine, Frisee, Rees Apple Doughnut Croutons,
Apple Cider Vinaigrette

Daily wine pairing | full or half glass

SOUP

Watermelon Gazpacho with Cucumber, Red Onion, and Cantaloupe

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Fresh Zucchini Ribbons with White Corn, Thai Basil, Bragg's Amino Acids and Green Onion
Daily wine pairing | full or half glass
- 2 | Spice Rubbed Jumbo Shrimp and Sea Scallops, Green Tomato and Radish Salsa, Cabbage Slaw
- 3 | Honey Apricot Braised Beef Spareribs, Red and Yellow Potato Salad
Daily wine pairing | full or half glass

DESSERT

Sorbet of the Day

Blackberry, Peach, and Pecan Crumble with Whipped Cream

Caramel Apple Popcorn Crème Brulee

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...

Since 2012, we have been doing this annual week of menu's we call, "The Farmer's Market Menu". It's a great challenge for those of us in the kitchen to change the menu each day, based on finds from that day. We keep the proteins the same, but they can move around a bit. It's energizing and spontaneous, and I look at this menu as a tool to help continue teaching cooks to think outside the box. Steven and Pablo are a great team to work in the kitchen with. They are excited to get this party started. We'd LOVE to see you for Dinner!

We love every night you make a RowHouse night!

