



RowHouse
RESTAURANT

MENU | JULY 26 - 29 | 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

Treveri, Blanc de Blancs Brut, Washington, NV | \$10 full or \$6 half glass

SOUP

Chilled Sweet Corn with Basil and Lime

Urban, Riesling, Germany, 2015 | \$9 full or \$5 half glass

ENTREES

- 1| Vegetarian: Fresh Zucchini Ribbons with White Corn, Thai Basil, Bragg's Amino Acids, Cashews and Green Onion
Byron, Pinot Noir, California, 2014 | \$11 full or \$7 half glass
- 2| Coconut Crusted Shrimp and Scallops with Watermelon Salsa and Purple Basil Risotto
- 3| Honey Apricot Braised Beef Spareribs, Red and Purple Potato Salad with Bacon, Olives, and Roasted Tomatoes
Villa Antinori, Toscana Blend, Italy, 2013 | \$11 full or \$7 half glass

DESSERT

Sorbet of the Day

Peach and Pecan Crumble with Whipped Cream

Caramel Popcorn Crème Brulee

COCKTAILS

COCKTAIL OF THE WEEK \$10

Apple-jito | Light Rum, Apple Juice Reduction, Lime, Mint,
Club Soda

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
Deschutes Black Butte Porter \$5
Founders All Day IPA \$5
Dogfish Head 90 Minute IPA \$7
Odell 90 Shilling Ale \$5
Breckenridge Avalanche Amber Ale \$5
Kansas Territory Life Coach Lager \$4
Left Hand Nitro Milk Stout \$7
Boulevard Wheat \$5
Boulevard Kolsch \$5

"Six Pack" for the Kitchen Crew \$12

WINE PAIRINGS

About the wine pairings this week...

What a fun and challenging week! We're starting off with palate-cleansing bubbles! This wine has a toasty, nuttiness to it that will play well with the salad. The soup is paired with an off-dry Riesling with just a hint of sweet on the finish. There's a juicy, round Pinot Noir paired with the vegetarian course to help lift the flavor but not crowd the dish. Finally, with the main course we've got a velvety Italian blend with great boldness and clean, firm tannins. Cheers!

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This Week at RowHouse...

Last week we changed the menu each night after the days shopping. It's usually a similar feeling each year. The first day we are pumped with adrenaline and more ideas than we need come out. The second night is a nice sophomore push and we are relaxed but excited. By the third night we all kind of have that deer in the headlights look on our faces and start relying on some familiar recipes. The 4th night we usually hit our stride, get re-energized because we've made it, and then it's over.....climbed the hill. What's on the other side? More hills! But, we compile a menu from the favorites of the 4 menus. We take input from our guests, the front of house staff, opinions of us in the kitchen, and then it gets filtered to the page by me. I think you'll love it. Thanks for participating in our journey.

We love every night that you make a RowHouse night!