



Row House

RESTAURANT

MENU | AUG 2 - 5 | 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

Roasted Cherry Plums, Blackberries, Arugula, Goat's Cheese, Charred Onion Vinaigrette

Daily wine pairing | full or half glass

SOUP

Chilled Cantaloupe Puree with Diced Pickled Beet and Savory Whipped Bleu Cheese

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Roasted Eggplant, Tahini Dressing, Lentil Stew
Daily wine pairing | full or half glass
- 2 | Seared Medium Rare Ahi Tuna, Crispy Rice Noodles, Sweet Chili Corn and Tomato Salad, Broccoli Shoots
- 3 | Sliced Beef Tenderloin Au Poivre, Rosemary Compound Butter, Smashed Spring Peas with Mint
Daily wine pairing | full or half glass

DESSERT

Sorbet of the Day

Banana Cream Pie

Berry Upside Down Cake 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!

This Week at RowHouse...

As I ask all my friends and family how thier Summer is going, the constant answer is “Busy!” I say the same thing, but I’m working on trying to think and act differently. We all move at such a frenzied pace, and with the heat and the longer days I remember the years that Summer felt like it would never end and I enjoyed being robustly lazy. Times change. The world speeds up, but remember we only get these three few months when there’s more time off work, awesome produce to choose from, and friends traveling to and from. I’m going to try to slow it down for August despite all my plans, take a few more naps, drink a couple more beers, and laugh louder and longer. Cheers! Give yourself a break! We’d be happy to cook for you!

We love every night you make a RowHouse night!

