



Row House

RESTAURANT

MENU | AUG 23 - 26 | 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

Fennel, Radicchio, Endive, Red Onion, Kalamata Olives, Oranges, Citrus Vinaigrette

Daily wine pairing | full or half glass

SOUP

Chilled Cantaloupe with Honey, Rum, Mint, and Bacon

Daily wine pairing | full or half glass

ENTREES

1 | Vegetarian: Zucchini Noodle Lasagna with Eggplant Caponata, and Cauliflower Alfredo Sauce

Daily wine pairing | full or half glass

2 | Pistachio and Breadcrumb Crusted Mahi Mahi, Lemon Caper Cream Sauce, Broccoli and Mushrooms

3 | Braised Boneless Beef Spareribs, Tomato Ragout, Rosemary, Thyme, and Creamy Polenta

Daily wine pairing | full or half glass

DESSERT

Watermelon Granita and Biscotti

Lemon, Ricotta, and Almond Cake

Frozen Cappuccino Custard with Cocoa Sugar

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...

Elaine is introducing some new wines from Sicily. Our direction for our menu plan started from there and we also are in Kansas Summer Produce Palooza, so we are using Tomatoes, Zucchini, Eggplant, Cauliflower, Broccoli, Melons, and as many of the herbs from our garden as we can fit in. It's a fun time of year to be cooking, and if we have waited patiently for our Tomatoes, Squash, and Melons, they really are spectacular now. I also personally think they are easier to digest.

We love every night you make a RowHouse night!

