



Row House

RESTAURANT

MENU | AUG 30 - SEP 2 | 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

Watermelon, Pickled Radish, Feta, Chive Vinaigrette

Daily wine pairing | full or half glass

SOUP

Chilled Cucumber, Yogurt, and Dill

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Stir Fry of Fennel, Garlic, Zucchini, Spinach, and Sunflower Seeds
Daily wine pairing | full or half glass
- 2 | Seared Salmon, Olive Tapenade, Fennel and Apple Slaw
- 3 | Sliced Beef Tenderloin, Tomato Basil Pico, Sweet Corn and Bleu Cheese Risotto
Daily wine pairing | full or half glass

DESSERT

Sorbet and Shortbread Cookie

Plum Upside Down Cake with Whipped Cream

Rhubarb Chocolate Brownies

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

WATER \$8

Saratoga Spring

S. Pellagrino Sparkling

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...

The menu is all about Kansas produce at its finest. Watermelon, Cucumbers, Zucchini, Apples, Tomatoes, and Sweet Corn. It's always so funny to me, how by the time the produce finally comes from our gardens we've gotten ready for the next season to begin. Always running out of time, but we have another couple weeks of Summer and we all have to remember this one for the record books from the cool temps and all the nice rains to the Solar Eclipse. It's been an exceptional time in Kansas!

Friday night is our final official Garden Party of 2017! The bar outside opens from 5p-9p, with live music 8p-9p.

We love every time we see you! Be good to yourself!

