



RowHouse  
RESTAURANT

## MENU | SEP 6 - 9 | 2017

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*\$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 Beets, Goat's Cheese, Walnut, Orange, Arugula, Dried Cherry Vinaigrette  
*Daily wine pairing | full or half glass*

### SOUP

Broccoli with Savory Whipped Cream and Focaccia Croutons  
*Daily wine pairing | full or half glass*

### ENTREES

- 1 | Vegetarian: Balsamic Marinated Mushroom Slider with Zucchini, Thyme, and Sundried Tomato  
*Daily wine pairing | full or half glass*
- 2 | Seared Salmon, Roasted Red Pepper, Garlic, Almond, and Fall Succotash
- 3 | Sliced Beef Tenderloin, Date and Jalapeno Chutney, Fall Succotash of Butternut Squash, String Beans, Sweet Corn, and Potato  
*Daily wine pairing | full or half glass*

### DESSERT

Sorbet and Shortbread Cookie  
Coconut Rice Pudding with Fresh Peaches  
Zucchini Cake with Cream Cheese Icing

## 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!

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## This Week at RowHouse...

We stroll into Fall with a menu filled with some interesting twists. Dried Cherries are getting rehydrated and made into a vinaigrette. Roasting Beets always brings out an awesome character of Earth. We are making my favorite Focaccia bread that we will then turn into Croutons for the soup. Steve had the vegetarian dish idea, but when we had our meeting it morphed into presenting it like a cool vegan sandwich/slider. I'm in love with the Fall succotash. This jalapeno and date chutney is from one of our upcoming lunch menu ideas. These Desserts are just simple and fun, they both remind me of summer socials in Kansas.

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

