



Row House

RESTAURANT

MENU | SEP 20 - 23 | 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

Red Cabbage, Yellow Beets, Dates, Cilantro, Fennel,
Sunflower Seeds, Bragg's Amino Vinaigrette

Daily wine pairing | full or half glass

SOUP

Butternut Squash with Pepitos and Olive Oil

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Root Vegetable Latke, Pear Jam, Sage Sour Cream
Daily wine pairing | full or half glass
- 2 | Seared Salmon, Rosemary Hollandaise, Sauteed Lima Beans and Radish
- 3 | Sliced Beef Tenderloin, Shallot and Mustard Sauce, Mashed Sweet Potatoes with
Apple Juice and Ginger
Daily wine pairing | full or half glass

DESSERT

Sorbet and Shortbread Cookie
Cinnamon Custard with Caramel Apple
Raspberry Cobbler 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

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...

I usually have so much to say, but I'll just repeat what I wrote last week. It still seems appropriate...

Things are so stormy and turbulent around the country, we really needed to focus on some comfort food. We wanted to keep things pure and uncomplicated. Our thoughts and prayers are going to all the people, cities, pets, and coastlines. Times like these define people and countries. So, with less words than usual, I'll leave it at that. Thank you for being here. We hope we remain a comfortable space for you for a lot of years to come.

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

