



Row House

RESTAURANT

MENU | OCT 11 - 14 | 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 Squash, Winter Greens, Farrow, Cranberry Vinaigrette

Daily wine pairing | full or half glass

SOUP

Autumn Herb and Lentil Soup

Daily wine pairing | full or half glass

ENTREES

1| Vegetarian: Sweet Corn and Zucchini Fritter with Mustard Greens and Zucchini Ribbons

Daily wine pairing | full or half glass

2| Seared Sea Scallop, Tomato Bearnaise, Roasted Cauliflower and Potato Chips

3| Sour Cherry Glazed Boneless Beef Shortribs, Pumpkin Polenta, Sauteed Greens

Daily wine pairing | full or half glass

DESSERT

Sorbet and Shortbread Cookie

Flourless Chocolate Cake

Hibiscus Cheesecake with Pistachio and Dried Fruit Crust

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 Seasons tell us Birth, Growth, Root, and Slumber, we just keep going and going. The unrest all around the World makes it difficult to imagine how to keep these cycles in perspective, but even during mayhem each moment has an awakening and a working through. Our hearts and prayers are with everyone in and around Las Vegas. We again are all changed by moments of such magnitude. If there's ever an answer in times like these it is, MORE LOVE.

Thanks for being here.

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

