



RowHouse

RESTAURANT

MENU | NOV 24 & 25 | 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.*

FIRST TASTES

Served "Family Style"

Tarragon Mushrooms, Whipped Bleu Cheese,
Avocado Puree, Crunchy Nut Mix
Lavash, Crostini, and Crisps

SALAD

Winter Chop Salad:

Kale, Arugula, Manchego, Bacon, Pecans, Orange, Rosemary Ranch
Daily wine pairing | full or half glass

APPETIZER BITES

Purple and White Potato Veloute with Herb oil and Chorizo
Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Mushroom "Meatball", Adobo Peppers, Pumpkin Puree, Pepitos
Daily wine pairing | full or half glass
- 2 | Pecan Crusted Sea Scallop, Sauteed Winter Greens
- 3 | Chorizo Spiced Jumbo Shrimp, Sweet Red Pepper Piperade
- 4 | Sliced Beef Tenderloin, Dark Chocolate and Olive Tapenade, Creamy Risotto
Daily wine pairing | full or half glass

DESSERT

Shortbread Cookies with Sorbet
Fennel Churro
Crunchy Nut Brittle and Lavender Chocolate Sauce

COCKTAILS

COCKTAIL OF THE WEEK \$10

'Cool Off' Margarita | Tequila, Cointreau, Lime, Mint, Salt

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...

Every week we consider the wine pairings after Greg and the kitchen create the coming menu. Please feel free to give us a call the day you are joining us if you'd like the list of the pairings featured that evening.

Cheers!

This Week at RowHouse...

Thanksgiving it such a kind reminder to stop, look around, and be thankful. With all the hubbub in the air these past few months, I forget to be Thankful for the people who make my life better. I'm very proud of the men and women who make sure the doors here get open each day. Ryan, Anna, Pablo, Steven, Bri, Allan, Elaine, Tammy, Zach, Ashley, Kristin, Audrey, Molly, Debbie, Sister Pam, and Aunt Hap. These people keep my head on straight, and our path clear. RowHouse is a team effort! It is our pleasure to serve you. Thanks all of you for your continued support. Happy Holidays!

Thanks for being here! Enjoy Dinner!