



# Row House

RESTAURANT

## MENU | NOV 29 - Dec 2 | 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.*

### FIRST TASTES

A small bite from the kitchen to start your dinner.

### SALAD

Winter Chop Salad:

Kale, Arugula, Manchego, Bacon, Pecans, Orange, Rosemary Ranch

*Daily wine pairing | full or half glass*

### APPETIZER BITES

Creamy Tomato Dill

*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 | Pan Seared Salmon, Sweet Pepper Piperade, Creamy Risotto, Winter Greens
- 3 | Sliced Beef Tenderloin, Chorizo and Tomato Sauce, Risotto, Winter Greens  
*Daily wine pairing | full or half glass*

### DESSERT

Shortbread Cookies with Sorbet

Lavender French Chocolate Cake

Honey and Sage Cream Pie with Raw Nut Crust

## 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!

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## This Week at RowHouse...

I resist talking about time and its pace. I find it especially hard during this Season. I want to talk about savoring moments and slowing down, but I don't have the answers either. I just catch my breath, and it seems I've already missed a big chunk of life. I suppose I'll have to learn to live with it and just deal with it. We don't get to hold onto any moments for forever. We have opportunities to make new connections, learn new flavors, experience the newness of each and everyone that comes our way. Enjoy. Eat it all up! Happy Winter! Keep your bellies full.

Thanks for being here! Enjoy Dinner!