



Row House

RESTAURANT

MENU | Dec 6 - 9 | 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

A small bite from the kitchen to start your dinner.

SALAD

Shaved Brussels Sprouts, Fennel, Romaine, Roasted Butternut Squash, Raisin Vinaigrette

Daily wine pairing | full or half glass

APPETIZER BITES

Creamy Tomato Dill

Daily wine pairing | full or half glass

ENTREES

- 1 | Vegetarian: Pink Hummus Flatbread, Pickled Red Onions, Herbs, Nuts
Daily wine pairing | full or half glass
- 2 | Seared Mahi Mahi, Pistachio Cream Sauce, Winter Succotash of Root Veggies, Artichoke Hearts, and Broccoli
- 3 | Sliced Beef Tenderloin, Kale Chimichurri, Winter Succotash of Root Veggies, Artichoke Hearts, and Broccoli
Daily wine pairing | full or half glass

DESSERT

Shortbread Cookies with Sorbet

Salt and Pepper Custard with Crispy Fig and Oat Tuille

Cranberry, Orange, and Cherry Tartlett

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...

Everyone is asking my opinions on the changes happening in Downtown Topeka. My response continues to be the same one I've always given. I think Downtown Topeka in all its renditions is terrific, and I am very excited to welcome more events, more restaurants, more parks, and more people. I've been downtown since first grade at Assumption School across from the State Capitol. Historically this town has mattered and been a place with colorful people and history. I believe we citizens create our city everyday with every word and action. I love seeing the young people who have worked at RowHouse become seasoned pros, running kitchens, opening businesses, and creating their dreams and finding their voices. Life is about change. A non-stop evolution with equal doses of teaching and learning. Thanks for being here! Enjoy Dinner! Enjoy our Home town!