



the rooftop at Seasons'

spring menu

shareables

crispy shrimp 🌿 9
orange-chile dipping sauce

asian cauliflower bites 🌿 8
sweet & spicy soy sauce, shaved carrots & radish, cilantro, white sesame seeds

crispy calamari & fire roasted tomato salsa 🌿 11
lemon aioli, fresh cilantro

seasons' signature buffalo wings 🌿 12
celery & carrot sticks, house-made ranch or creamy blue cheese dressing

slow roasted st. louis style pork ribs 🌿 13.5
whiskey BBQ sauce, roasted jalapeño slaw

classic bruschetta 🌿 8
grilled ciabatta, chopped tomatoes, spanish onions, roasted garlic & olive oil, basil chiffonade, balsamic reduction

salads

local garden greens 🌿 8
organic salanova greens, radish, cucumbers, champagne vinaigrette

strawberry & kiwi salad 🌿 10
organic spinach & rocket greens, citrus mascarpone, toasted almonds, lychee & rosé vinaigrette

classic caesar salad 🌿 8
romaine hearts, house made garlic croutons, grana frico, caperberries, anchovy-caesar dressing

warm belgian endive 🌿 10
hand shaved asiago, toasted walnuts, roasted garlic & tarragon vinaigrette

ADD TO ANY SALAD

GRILLED CHICKEN BREAST +7 | GRILLED SALMON +7

5 OZ. HANGAR STEAK +10 | GRILLED JUMBO SHRIMP +8

sandwiches & entrées

DAILY 4-10 PM

Dom's house-made bratwurst 🌿 13
fano hoagie roll, balsamic-caramelized onions, truffle-dijon mustard, dark chocolate shavings, waffle fries

crisp fried chicken breast sandwich 🌿 13
toasted brioche bun, new mexico green chile, basil aioli, tillamook cheddar, waffle fries

jackfruit bánh mì 🌿 13
fano hoagie roll, pickled carrots & radishes, jalapeño, cucumbers & cilantro, sriracha remoulade, house-made chips

open-faced salmon burger 🌿 13
fire-roasted portobello mushroom, hothouse tomato, sliced avocado, lemon aioli, lettuce bun, local garden greens

half-pound ground-tenderloin cheddar burger 🌿 13
toasted brioche roll, tillamook cheddar cheese, lemon aioli, truffle cheese fries
ADD GREEN CHILE, GRILLED ONION, AVOCADO, BLUE CHEESE, OR BACON ◦ +.75 EACH

spit roasted turkey wrap 🌿 13
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, house-made chips

Seasons' favorites

DAILY 5-9 PM

jackfruit & mushroom stuffed beet agnolotti 🌿 23
arugula pesto cream sauce, toasted hazelnuts, micro greens

oak grilled atlantic salmon 🌿 27
french green lentils & applewood smoked bacon, garlic sautéed snap peas, grilled pineapple salsa, miso beurre blanc

seasons' signature rotisserie half-chicken 🌿 23
green chile cornbread, grilled carrots, herb jus

pan-seared wild jumbo diver sea scallops 🌿 29
organic sorrel & black quinoa pilaf, marinated artichokes & wilted rocket greens, yuzu beurre blanc

grilled USDA prime ribeye 🌿 32
green chile mac & cheese, grilled leeks, snap peas & applewood smoked bacon, cabernet demi-glace

sides

to share 🌿 3 each

roasted jalapeño slaw
waffle-cut fries

house-made potato chips
truffle cheese fries

grilled ciabatta

Seasons is proud to support local farmers & ranchers. We are happy to accommodate specific food needs – please ask your server!
A 20% Service Charge may be added to parties of 8 or more.



the rooftop at Seasons'

spring drinks

signature cocktails

peychaud's paloma ~ an aromatic & refreshing pre or post dinner drink • 10.50
fresh grapefruit & lime juice, agave, Peychaud's bitters float

strawberry spritz ~ a fruity take on the classic • 10.50
strawberry infused Aperol, sparkling wine & a splash of soda

sandia season ~ a perfect pairing for the season • 11.50
Fords gin, fresh watermelon & basil, pamplemousse liqueur & lemon juice

cantonese dream ~ a fruity & herbaceous sipper • 11.50
Sobieski vodka, mint, lychee liqueur, lemon juice & simple syrup

delizia ~ a floral refresher with a slightly bitter kick • 10.50
house-infused citrus vodka, fresh cucumber, St. Germain, Aperol, lemon juice & peach bitters

piña colada ~ bring the beach to burque with this tropical classic • 11.50
pineapple infused Plantation dark rum, Liquid Alchemist coconut cream, fresh lime & pineapple juice

the secretariat ~ an exotic take on your classic whiskey sour • 10.50
Evan Williams bourbon, passion fruit liqueur, demerara syrup, lemon juice & egg white

pride of puebla ~ an intriguing combination of complex flavors • 11.50
Espolon Reposada tequila, Ancho Reyes chile liqueur, Bigallet China China liqueur, lemon juice & cane syrup

best mate ~ a velvety smooth & luxurious cocktail • 11.50
Old Overholt rye whiskey, Raynol VSOP, Grahams 10yr tawny port & Pechaud's bitters

tepito lindo ~ this manhattan variation takes a detour south of the border • 11.50
Hornitos Black Barrel tequilla, Carpano Antica sweet vermouth, Cherry Heering & Angostura bitters

non-alcoholic refreshments

The Kombucha Project ~ ginger or hibiscus • 6

watermelon & basil spritz • 6

vacation dreams ~ lemon, orange, pineapple, hibiscus & agave • 6

Seasons' wines by the glass

3 OUNCE "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE GLASS AND BOTTLE PRICES RESPECTIVELY... CHEERS!

	GLASS	BOTTLE
Segura Viudas Brut Cava NV , SPAIN	8	32
Gruet Brut Rose , NEW MEXICO	10	40
Cave de Saumur 'Les Pouches' Chenin Blanc , LOIRE VALLEY, FRANCE	8	32
Ferrari-Carano Fumé Blanc , SONOMA COUNTY, CALIFORNIA	8	32
Duckhorn Sauvignon Blanc , NAPA VALLEY, CALIFORNIA	12	48
Chateau Ste. Michelle 'Eroica' Riesling , WOODINVILLE, WASHINGTON	10	40
Mer Soleil 'Silver' Unoaked Chardonnay , MONTEREY, CALIFORNIA	10	40
Paul Hobbs 'Crossbarn' Chardonnay , SONOMA COAST, CALIFORNIA	13	52
Ponzi Pinot Gris , WILLAMETTE VALLEY, OREGON	10	40
Domaine Saint Aix Rosé , COTEAUX-EN PROVENCE, FRANCE	10	40
Roessler 'R2' Black Pine Pinot Noir , SONOMA, CALIFORNIA	10	40
Iris Pinot Noir , WILLAMETTE VALLEY, OREGON	11	44
Alberti Malbec , MENDOZA, ARGENTINA	8	32
Can Blau Montsant , SPAIN	10	40
Milagro Merlot , CORRALES, NEW MEXICO	11	44
Matanzas Creek Merlot, Bennett Valley , SONOMA, CALIFORNIA	11	44
Duckhorn Merlot , NAPA VALLEY, CALIFORNIA	15	60
M&D 'Earthquake' Petite Sirah , LODI, CALIFORNIA	11	44
Rodney Strong Alexander Valley Cabernet , CALIFORNIA	11	44
Justin Cabernet , PASO ROBLES, CALIFORNIA	14	56
1000 Stories Zinfandel , MENDOCINO, CALIFORNIA	10	40

SURE, WE HAVE A LOT OF WINES, BUT WE'RE ENTHUSIASTIC ABOUT THE BREWED LIQUIDS AS WELL! A FROTHY, BUBBLY, REFRESHING CARBONATED BEVERAGE – TASTY AS AN APÉRITIF OR A UNIQUE AND FUN CHANGE TO PAIR WITH OUR FOOD.

beer on tap

choose any for 5.5

Sierra Nevada 'Sierraveza' Lager
La Cumbre 'Elevated IPA'
Marble Pilsner
New Blegium 1554 Black Lager

Marble Double White Ale
Bosque Amber
Boxing Bear 'Paw Swipe' Pale Ale
Bosque 'Elephants on Parade'

beer in the bottle or can

Coors Light • 4
Budweiser & Bud Light • 4
Miller Light • 4
Michelob Ultra • 4
La Cumbre 'Slice of Hefe' • 5.5
Marble 'Red' • 4.25
Beck's • 4

Angry Orchard Hard Apple Cider (GF) • 5.5
Negra Modelo • 4.5
Stella Artois • 4.5
Guinness • 5.5
Tecate • 4
Boddingtons 'Pub Ale' • 5
Corona • 4.5
Beck's NON-ALCOHOLIC • 4