

the rooftop at Seasons'

SEASONS summer menu

shareables

- crispy shrimp** 🍷 9
orange-chile dipping sauce
- slow-roasted st. louis style pork ribs** 🍷 13.5
whiskey BBQ sauce, roasted jalapeño slaw
- 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
- asian fried cauliflower bites** 🍷 8
sweet & spicy soy sauce, shaved carrots & radish, cilantro, toasted white sesame seeds

salads

- local garden greens** 🍷 8
heirloom tomatoes, cucumbers, feta cheese, watermelon & basil vinaigrette
 - summer caprese** 🍷 12
burrata cheese, heirloom tomatoes, basil chiffonade, aged balsamic, maldon sea salt
 - seasons' caesar salad** 🍷 8
romaine hearts, house-made garlic croutons, grana frico, caperberries, anchovy-caesar dressing
 - seared salmon salad** 🍷 16
baby arugula, fresh berries, mint & basil, toasted pecans, cherry-port reduction
 - hanger steak salad** 🍷 16
kale & baby arugula, blackened red onions, roasted corn, avocado, tomatillos, cilantro, grana padano, jalapeño-lime vinaigrette
- GRILLED CHICKEN BREAST +7 | GRILLED SALMON +7 | 6 OZ. HANGER STEAK +10**

ADD TO
ANY SALAD

sandwiches & entrées

DAILY 4-10 PM

- spicy hawaiian chicken sandwich** 🍷 13
toasted brioche bun, roasted jalapeños, grilled pineapple, lemon aioli, seasoned waffle fries
- roasted turkey wrap** 🍷 13
flour tortilla, applewood smoked bacon, provolone, avocado, herbed fries
- prime rib sandwich** 🍷 15
hoagie roll, pickled red onions, smoked gouda, arugula, horseradish crema, seasoned waffle fries
- open-faced salmon burger** 🍷 13
heirloom tomato, pickled ginger chutney, coconut-chai aioli, beet chips
- 3 street tacos** 🍷 12
your choice – tomatillo braised pork | red chile chicken | avocado, roasted jalapeño & sweet corn served with queso fresco, pickled red onions, cabbage & garden greens salad
- half-pound angus cheddar burger** 🍷 13
toasted brioche roll, tillamook cheddar cheese, lemon aioli, herbed fries
ADD GREEN CHILE, GRILLED ONION, AVOCADO, BLUE CHEESE, OR BACON ◦ +.75 EACH

Seasons' favorites

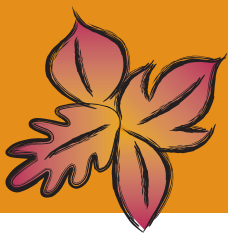
DAILY 5-9 PM

- summer corn & herbed ricotta ravioli** 🍷 23
baby spinach, mushrooms & cherry tomatoes, grana padano cheese, white wine & fresh oregano cream
- oak-grilled atlantic salmon** 🍷 27
black quinoa pilaf, garlic sautéed snap peas, avocado & sweet corn salsa, miso beurre blanc
- wood-fired cauliflower steak** 🍷 19
grilled baby carrots & eggplant, tomatillo salsa, local micro sprouts
- seasons' signature rotisserie half-chicken** 🍷 23
green chile cornbread, grilled carrots, herb jus
- seared wild jumbo sea scallops** 🍷 29
smoked gouda-bacon grits, baby arugula & apple salad, champagne-tarragon beurre blanc

sides

- to share** 🍷 3 each
- roasted jalapeño slaw
- seasoned waffle-cut fries
- beet chips
- celery & carrot sticks
- herbed fries

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'

summer drinks

signature cocktails

- peychaud's paloma** ~ AN AROMATIC & REFRESHING PRE OR POST DINNER DRINK ◦ **10.50**
Rayu Mezcal, fresh grapefruit & lime juice, simple syrup, Peychaud's bitters float
- delizia** ~ A FLORAL REFRESHER WITH A SLIGHTLY BITTER KICK ◦ **10.50**
house-infused citrus vodka, fresh cucumber, St. Germain, Aperol, lemon juice & peach bitters
- the secretariat** ~ AN EXOTIC TAKE ON YOUR CLASSIC WHISKEY SOUR ◦ **10.50**
Evan Williams bourbon, passion fruit liqueur, demerara syrup, lemon juice & egg white
- 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
- sandia season** ~ A PERFECT PAIRING FOR THE SEASON ◦ **11.50**
Fords gin, watermelon & basil syrup, pamplemousse liqueur & lemon juice
- 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
- pride of puebla** ~ AN INTRIGUING COMBINATION OF COMPLEX FLAVORS ◦ **11.50**
Espolon Reposada tequila, Ancho Reyes chile liqueur, bitter orange liqueur, lemon juice & cane syrup
- cantonese dream** ~ A FRUITY & HERBACEOUS SIPPER ◦ **11.50**
vodka, mint, lychee liqueur, lemon juice & simple syrup
- best mate** ~ A VELVETY SMOOTH & LUXURIOUS COCKTAIL ◦ **11.50**
Old Overholt rye whiskey, Raynol VSOP, Grahams 10yr tawny port & Pechaud's bitters
- strawberry spritz** ~ A FRUITY TAKE ON THE CLASSIC ◦ **10.50**
strawberry infused Aperol, sparkling wine & a splash of soda

non-alcoholic refreshers

- The Kombucha Project** ~ ginger or hibiscus ◦ **6**
- watermelon & basil spritz** ◦ **6**
- vacation dreams** ~ orange, pineapple, hibiscus, lime, agave & a splash of soda ◦ **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
Mumm Napa Brut Rose , NAPA VALLEY, CALIFORNIA	11	44
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
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	13	52
Marietta 'Old Vine Red' Lot 66 Zinfandel blend , CALIFORNIA	9	36

beer

on tap

CHOOSE ANY
FOR **5.5**

SURE, WE HAVE A LOT OF WINES, BUT WE'RE ENTHUSIASTIC ABOUT THE BREWED LIQUIDS AS WELL!

- Sierra Nevada 'Hazy Little Thing'
La Cumbre 'Elevated IPA'
Marble Double White Ale
New Belgium 1554 Black Lager

Summer Rotating Beer Handles

- The Craftroom Cider
- Bosque
- Marble
- Boxing Bear

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**
- Beck's NON-ALCOHOLIC ◦ **4**
- Negra Modelo ◦ **4.5**
- Stella Artois ◦ **4.5**

- Guinness ◦ **5.5**
 - Tecate ◦ **4**
 - Boddingtons 'Pub Ale' ◦ **5**
 - Corona ◦ **4.5**
 - Angry Orchard ◦ **5.5**
- (HARD APPLE CIDER, GF)