



summer SEASONS dinner

shareables

summer caprese 🍷 12

burrata cheese, heirloom tomatoes, basil chiffonade, aged balsamic, maldon sea salt

the cheese & charcuterie board 🍷 17

3 of each – cheese & artisanal meats, house-made crackers, marinated peppers & jams

crispy calamari & fire-roasted tomato salsa 🍷 11

lemon aioli, fresh cilantro

pan-seared lump crab cakes 🍷 15

pickled watermelon, diced heirloom tomatoes, feta cheese, lemon aioli, 'urban rebel farms' micro sprouts

salads

seasons' caesar salad 🍷 8

romaine hearts, house-made garlic croutons, grana frico, caperberries, anchovy-caesar dressing

blackberry & stonefruit salad 🍷 11

baby spinach & arugula, green chile cornbread croutons, chèvre, basil vinaigrette

summer vegetable chop 🍷 13

chickpeas, snap peas, radish, marinated artichokes, turnips, olives & caperberries, leafy greens, champagne vinaigrette

local garden greens 🍷 8

heirloom tomatoes, cucumbers, feta cheese, watermelon & basil vinaigrette

entrées

pan-seared wild jumbo sea scallops 🍷 29

smoked gouda-bacon grits, baby arugula & apple salad, champagne-tarragon beurre blanc

seasons' signature rotisserie half-chicken 🍷 23

green chile cornbread, grilled carrots, herb jus

crispy eggplant napoleon 🍷 21

basil ricotta, heirloom tomato coulis, balsamic reduction, local micro basil

grilled USDA prime NY strip 🍷 36

green chile mashed potatoes, grilled summer vegetable skewer, red wine demi, crispy onion strings

summer corn & herbed ricotta ravioli 🍷 23

baby spinach, mushrooms & cherry tomatoes, grana padano cheese, white wine & fresh oregano cream

parmesan-crusted natural chicken breast 🍷 24

sweet corn & sage soufflé, garlic sautéed haricots verts, dijon-herb pan sauce

pan-roasted beef tenderloin 🍷 34

roasted garlic mashed potatoes, haricots verts amandine, red wine demi-glace

wood-fired cauliflower steak 🍷 19

grilled baby carrots & eggplant, tomatillo salsa, local micro sprouts

oak-grilled atlantic salmon 🍷 27

black quinoa pilaf, garlic sautéed snap peas, avocado & sweet corn salsa, miso beurre blanc

add two pan-seared wild jumbo sea scallops to any entrée for 🍷 +12

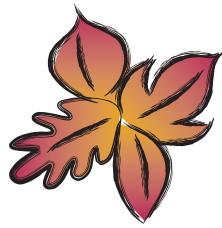
sides to share 🍷 6 each

roasted garlic mashed potatoes
green chile cornbread
grilled eggplant

garlic sautéed sugar snap peas
crispy onion strings
garlic sautéed haricots verts
black quinoa pilaf

grilled carrots
smoked gouda-bacon grits
grilled summer vegetable skewer

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.



summer SEASONS 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)