

## SEASONS summer lunch

### shareables

**bowl or cup of today's soup** 🍷 7/4

**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

**local garden greens** 🍷 8

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

**blackberry & stonefruit salad** 🍷 11

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

**seasons' caesar salad** 🍷 8

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

**summer vegetable chop** 🍷 13

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

**hanger steak salad** 🍷 16

*kale & baby arugula, blackened red onions, roasted corn, avocado, tomatillos, cilantro, grana padano, jalapeño-lime vinaigrette*

### ADD TO

### ANY SALAD

GRILLED CHICKEN BREAST +7 | GRILLED SALMON +7

6 OZ. HANGER STEAK +10 | CRAB CAKE +4

### sandwiches & entrées

**summer corn & herbed ricotta ravioli** 🍷 15

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

**spicy hawaiian chicken sandwich** 🍷 13

*toasted brioche bun, roasted jalapeños, grilled pineapple, lemon aioli, seasoned waffle fries*

**open-faced salmon burger** 🍷 13

*heirloom tomato, pickled ginger chutney, coconut-chai aioli, beet chips*

**tomatillo braised pork tacos** 🍷 12

*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

**spit-roasted turkey club** 🍷 13

*applewood smoked bacon, avocado, tomato & lettuce, basil aioli, 9-grain pullman wheat bread, herbed fries*

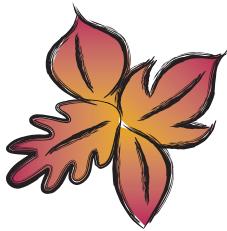
**oak-grilled atlantic salmon** 🍷 16

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

**prime rib sandwich** 🍷 15

*hoagie roll, pickled red onions, smoked gouda, arugula, horseradish crema, seasoned waffle 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.



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
<b>Segura Viudas Brut Cava NV</b> , SPAIN			8	32
<b>Mumm Napa Brut Rose</b> , NAPA VALLEY, CALIFORNIA			11	44
<b>Cave de Saumur ‘Les Pouches’ Chenin Blanc</b> , LOIRE VALLEY, FRANCE			8	32
<b>Ferrari-Carano Fumé Blanc</b> , SONOMA COUNTY, CALIFORNIA			8	32
<b>Duckhorn Sauvignon Blanc</b> , NAPA VALLEY, CALIFORNIA			12	48
<b>Chateau Ste. Michelle ‘Eroica’ Riesling</b> , WOODINVILLE, WASHINGTON			10	40
<b>Mer Soleil ‘Silver’ Unoaked Chardonnay</b> , MONTEREY, CALIFORNIA			10	40
<b>Paul Hobbs ‘Crossbarn’ Chardonnay</b> , SONOMA COAST, CALIFORNIA			13	52
<b>Ponzi Pinot Gris</b> , WILLAMETTE VALLEY, OREGON			10	40
<b>Domaine Saint Aix Rosé</b> , COTEAUX-EN PROVENCE, FRANCE			10	40
<b>Roessler ‘R2’ Black Pine Pinot Noir</b> , SONOMA, CALIFORNIA			10	40
<b>Iris Pinot Noir</b> , WILLAMETTE VALLEY, OREGON			11	44
<b>Alberti Malbec</b> , MENDOZA, ARGENTINA			8	32
<b>Can Blau Montsant</b> , SPAIN			10	40
<b>Milagro Merlot</b> , CORRALES, NEW MEXICO			11	44
<b>Duckhorn Merlot</b> , NAPA VALLEY, CALIFORNIA			15	60
<b>M&amp;D ‘Earthquake’ Petite Sirah</b> , LODI, CALIFORNIA			11	44
<b>Rodney Strong Alexander Valley Cabernet</b> , CALIFORNIA			11	44
<b>Justin Cabernet</b> , PASO ROBLES, CALIFORNIA			13	52
<b>Marietta ‘Old Vine Red’ Lot 66 Zinfandel blend</b> , 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)