



# 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)