

## SEASONS fall lunch

### shareables

**bowl or cup of today's soup** 🍴 7/4

**crispy calamari & fire-roasted tomato salsa** 🍴 11  
lemon aioli, fresh cilantro

**the cheese board** 🍴 14  
ask your server for today's selections

**fried duck confit stuffed ravioli** 🍴 13  
roasted root vegetables, toasted walnuts, frisée, creamy sherry vinaigrette

**pan-seared lump crab cakes** 🍴 15  
granny smith apples, NM red chile aioli, toasted pepitas

### salads

**hanger steak salad** 🍴 16  
baby spinach & chard, roasted garlic & butternut squash, bleu cheese crumbles, balsamic vinaigrette

**pear & dried tart cherry salad** 🍴 9  
baby autumn greens, black pepper-white balsamic vinaigrette

**classic caesar salad** 🍴 8  
grated grana padano, house-made croutons, anchovy-caesar dressing

**warm kale salad** 🍴 11  
mushroom mélange, roasted beets, toasted pecans, grana padano, sherry-dijon vinaigrette

### ADD TO

### ANY SALAD

GRILLED CHICKEN BREAST +7 | GRILLED SALMON +7

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

### sandwiches & entrées

**handmade autumn squash & four cheese ravioli** 🍴 15  
sautéed baby spinach & shiitake mushrooms, toasted hazelnuts, shaved asiago, maple-sage cream sauce

**wild rice & rotisserie chicken bowl** 🍴 13  
roasted sweet potatoes & brussels sprouts, grilled kale, sliced apples, toasted walnuts, gorgonzola, shallot vinaigrette

**roasted vegetable wrap** 🍴 13  
flour tortilla, grilled portobello, butternut squash, apples, toasted pepitas, autumn slaw, cranberry reduction, sweet potato fries

**seasons' pastrami reuben** 🍴 13  
toasted marbled rye, house pickled sauerkraut, NM green chile-thousand island dressing, gruyere cheese, seasoned waffle fries

**open-faced salmon burger** 🍴 13  
fire-roasted portobello mushroom, autumn slaw, cranberry reduction, sweet potato fries

**portobello grilled cheese sandwich & tomato bisque** 🍴 12  
9 grain bread, tillamook cheddar & gruyere, cup of soup topped with balsamic reduction

**spit-roasted turkey wrap** 🍴 13  
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herb seasoned fries

**shaved rotisserie prime rib sandwich** 🍴 16  
toasted hoagie, NM green chile, lemon aioli, tillamook cheddar, seasoned waffle fries

**roasted poblano-chimichurri shrimp tacos** 🍴 12  
fresh pressed corn tortillas, pico de gallo, shredded lettuce

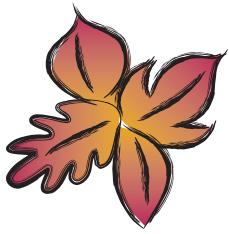
**half-pound angus cheddar burger** 🍴 13  
toasted brioche bun, tillamook cheddar cheese, lemon aioli, herb seasoned fries

**ADD GREEN CHILE, GRILLED ONION, AVOCADO, BLEU CHEESE, OR BACON +.75 EACH**

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 6 OR MORE, AS WELL AS PARTIES WITH SEPARATE CHECKS.



# SEASONS fall 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

**the secretariat** ~ AN EXOTIC TAKE ON YOUR CLASSIC WHISKEY SOUR ◦ **10.50**  
Evan Williams bourbon, passion fruit liqueur, demerara syrup, lemon juice & egg white

**a lo cubano** ~ SMOKEY TOBACCO FLAVORS WITH A DISTINCTIVELY CUBAN PERSONA ◦ **11.50**  
Barcardi 8 year rum & Cuban spiced syrup

**delizia** ~ A FLORAL REFRESHER WITH A SLIGHTLY BITTER KICK ◦ **10.50**  
house-infused citrus vodka, fresh cucumber, St. Germain, Aperol, lime juice & peach bitters

**piña colada** ~ BRINGING THE BEACH TO BURQUE WITH THIS TROPICAL CLASSIC ◦ **11.50**  
pineapple infused Plantation dark rum, Liquid Alchemist coconut cream, lime & pineapple juice

**east meets west** ~ UNIQUE INGREDIENTS EVOKE A COMBINATION THAT'S SURE TO PLEASE ◦ **11.50**  
Dewars 12 year, Lustau Oloroso sherry, apricot liqueur, lemon juice, simple syrup & splash of tonic

**sippin' pretty** ~ LIGHT & EFFERVESCENT WITH A MILDLY SWEET & CRISP FINISH ◦ **10.50**  
gin, lime juice & black cherry purée, topped with Segura Viudas Brut Cava

**autumn in france** ~ SUBTLY SMOOTH, THIS SETTLES WITH A WARMING SPICE SENSATION ◦ **11.50**  
rye whiskey, Raynol VSOP, Grand Marnier, Cynar amaro & angostura bitters

**pride of puebla** ~ AN INTRIGUING COMBINATION OF COMPLEX FLAVORS ◦ **11.50**  
Espolon reposado tequila, Ancho Reyes chile liqueur, bitter orange liqueur, lemon juice & cane syrup

**espresso martini** ~ FALL INTO THE FASHION OF THE SEASON WITH THIS CLASSIC ◦ **11.50**  
house infused vanilla vodka, a shot of espresso, Bailey's Irish Cream, Kahlúa, whole milk & simple syrup

## non-alcoholic refreshers

**The Kombucha Project** ~ ginger or hibiscus ◦ **6**

**sandia spiced spritz** ~ NM Tea Company Sandia Spiced tea syrup, lime juice, barrel aged bitters & soda ◦ **6**

**vacation dreams** ~ orange juice, pineapple juice, hibiscus syrup, lime juice, agave & a splash of soda ◦ **6**

## Seasons' wines by the glass

3 OZ "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE 6 OZ GLASS AND BOTTLE PRICES RESPECTIVELY... CHEERS!

	6 OZ/9 OZ	BOTTLE
<b>Segura Viudas Brut Cava NV</b> , SPAIN	8/~	32
<b>Roederer Estate Brut</b> , ANDERSON VALLEY, CALIFORNIA	12/~	48
<b>Cave de Saumur 'Les Pouches' Chenin Blanc</b> , LOIRE VALLEY, FRANCE	8/12	32
<b>Ferrari-Carano Fumé Blanc</b> , SONOMA COUNTY, CALIFORNIA	8/12	32
<b>Duckhorn Sauvignon Blanc</b> , NAPA VALLEY, CALIFORNIA	12/18	48
<b>Trimbach Riesling</b> , ALSACE, FRANCE	10/15	40
<b>Davis Bynum 'River West Vineyard' Chardonnay</b> , RUSSIAN RIVER, CA	10/15	40
<b>Paul Hobbs 'Crossbarn' Chardonnay</b> , SONOMA COAST, CALIFORNIA	13/19	52
<b>Ponzi Pinot Gris</b> , WILLAMETTE VALLEY, OREGON	10/15	40
<b>Roessler 'R2' Black Pine Pinot Noir</b> , SONOMA COAST, CALIFORNIA	10/15	40
<b>Belle Glos 'Clark &amp; Telephone'</b> , SANTA MARIA VALLEY, CALIFORNIA	15/22	60
<b>Alberti Malbec</b> , MENDOZA, ARGENTINA	8/12	32
<b>Can Blau</b> , MONTSANT, SPAIN	10/15	40
<b>Northstar Merlot</b> , COLUMBIA VALLEY, WASHINGTON	12/18	48
<b>Il Fauno Di Arcanum Merlot blend</b> , TUSCANY, ITALY	12/18	48
<b>M&amp;D 'Earthquake' Petite Sirah</b> , LODI, CALIFORNIA	11/16	44
<b>Rodney Strong Alexander Valley Cabernet</b> , CALIFORNIA	11/16	44
<b>Round Pond 'Kith &amp; Kin' Cabernet</b> , NAPA VALLEY, CALIFORNIA	15/22	60
<b>Marietta 'Old Vine Red' Lot 66 Zinfandel blend</b> , CALIFORNIA	9/13	36
<b>JL Chave 'Mon Coeur' Syrah blend</b> , CÔTES-DU-RHÔNE, FRANCE	11/16	44

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

## beer on tap

CHOOSE ANY FOR **5.5**

Sierra Nevada 'Celebration Ale'  
La Cumbre 'Elevated IPA'  
Marble Double White Ale  
Deschutes Black Butte Porter

## Fall Rotating Beer Handles

- La Cumbre 'Beer'
- Santa Fe Nut Brown Ale
- Bosque Amber
- Boxing Bear Paw Swipe Pale Ale

## 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)