



the rooftop at Seasons'

fall menu

shareables

crispy shrimp 🍷 9

orange-chile dipping sauce

grilled brie & warm cranberry reduction 🍷 12

toasted ciabatta bread

crispy calamari & fire-roasted tomato salsa 🍷 11

lemon aioli, fresh cilantro

asian fried cauliflower bites 🍷 8

sweet & spicy GF soy sauce, julienne carrots & sweet potatoes, cilantro, toasted sesame seeds

seasons' signature buffalo wings 🍷 12

celery & carrot sticks, house-made ranch or creamy bleu cheese dressing

roasted garlic chickpea hummus 🍷 7

extra virgin olive oil, vegetable crudité, warmed pita

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 OR SALMON +7 | 6 OZ. HANGER STEAK +16 | ROASTED PORTOBELLO +6

sandwiches & entrées

DAILY 4-10 PM

roasted vegetable wrap 🍷 12

flour tortilla, grilled portobello, butternut squash, apples, toasted pepitas, autumn slaw, cranberry reduction, sweet potato fries

shaved rotisserie prime rib sandwich 🍷 16

toasted hoagie, NM green chile, lemon aioli, tillamook cheddar, seasoned waffle fries

open-faced salmon burger 🍷 13

fire-roasted portobello mushroom, 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

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

spit-roasted turkey wrap 🍷 13

flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herb seasoned fries

3 street tacos 🍷 12

your choice – roasted poblano-chimichurri shrimp / green chile chicken / pork carne adovada
fresh pressed corn tortillas, pico de gallo, shredded lettuce

Seasons' favorites

DAILY 5-9 PM

handmade autumn squash & four cheese ravioli 🍷 23

sautéed baby spinach & shiitake mushrooms, toasted hazelnuts, shaved asiago, maple-sage cream sauce

oak-grilled atlantic salmon 🍷 27

chèvre tossed beets & carrots, roasted garlic orzo, ginger beurre blanc

seasons' signature rotisserie half-chicken 🍷 23

herb roasted red potatoes, loaded cauliflower, herb jus

pan-seared jumbo sea scallops 🍷 29

roasted butternut squash risotto, garlic braised swiss chard, lemon-thyme beurre blanc

prime USDA rotisserie prime rib 🍷 36 12 OZ. / 40 16 OZ.

roasted garlic mashed potatoes, autumn vegetable hash, horseradish cream, herb jus

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.



the rooftop at 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

30Z "HALF GLASSES" AND 375ML "HALF BOTTLE" EQUIVALENTS ARE AVAILABLE AT EXACTLY HALF THE 6OZ GLASS AND BOTTLE PRICES RESPECTIVELY... CHEERS!

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

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' ◦ Bosque Amber
◦ Santa Fe Nut Brown Ale ◦ 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)