



SEASONS winter lunch

shareables

bowl or cup of today's soup 🍴 7/4

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

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

duck confit lettuce wraps 🍴 13
toasted cashews, julienne beets & carrots, orange-chile sauce

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

salads

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

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

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

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

ADD TO

GRILLED CHICKEN BREAST +7 | GRILLED SALMON +7

ANY SALAD

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

sandwiches & entrées

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

avocado toast 🍴 13
toasted rustic bread, pickled mushrooms, jalapeño & red onion, watermelon radish, arugula, chickpea, feta & orange supreme salad

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

open-faced salmon burger 🍴 13
fire-roasted portobello mushroom, sliced tomato, dill and dijon compound butter, 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 club 🍴 13
9 grain bread, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herb seasoned fries

seasons' linguine pomodoro 🍴 13
sautéed mushroom melange, arugula & tomatoes, red pepper flake, extra virgin olive oil, pecorino

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

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

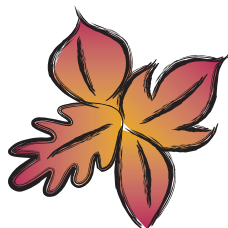
ADD GREEN CHILE, GRILLED ONION, AVOCADO, BLEU CHEESE, OR BACON • +.75 EACH

oak grilled atlantic salmon 🍴 16
coconut cream french green lentils, grilled parsnips, maple beurre blanc

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, AS WELL AS PARTIES WITH SEPARATE CHECKS.



SEASONS winter 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

tepito lindo ~ THIS MANHATTAN VARIATION TAKES A DETOUR SOUTH OF THE BORDER ◦ 11.50
Hornitos Black Barrel tequila, Carpano Antica sweet vermouth, Cherry Heering & Angostura bitters

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

private island ~ AS RICH & PLEASURABLE AS A CRUISE IN THE BAHAMAS ◦ 11.50
Appleton Estate rum, almond & orange flower syrup, campari, fresh pineapple and lime juice

east meets west ~ UNIQUE INGREDIENTS EVOKE A COMBINATION THAT'S SURE TO PLEASE ◦ 11.50
Toki Japanese whiskey, 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

3OZ "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
Gruet Brut , NEW MEXICO	11/16	44
Domaine Saint Aix Rosé , COTEAUX-EN PROVENCE, FRANCE	11/16	44
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
Soter 'North Valley' Pinot Noir , WILLAMETTE VALLEY, OREGON	12/18	48
Alberti Malbec , MENDOZA, ARGENTINA	8/12	32
Can Blau , MONTSANT, SPAIN	10/15	40
Northstar Merlot , COLUMBIA VALLEY, WASHINGTON	12/18	48
Château Vignot Saint-Emilion Grand Cru , BORDEAUX, FRANCE	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

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

Sierra Nevada 40th 'Hoppy Anniversary Ale'
La Cumbre 'Elevated IPA'
Marble Double White Ale
Deschutes Black Butte Porter

- La Cumbre 'Beer'
- Santa Fe Nut Brown Ale
- Bosque Amber
- Boxing Bear Chocolate Milk Stout

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)