



## summer **SEASONS** dinner shareables

### summer caprese 🍷 12

burrata cheese, heirloom tomatoes, arugula, balsamic reduction, basil-sea salt

### asian fried cauliflower bites 🍷 8

sweet & spicy soy sauce, shaved carrots & radish, cilantro, toasted white sesame seeds

### crispy calamari & fire-roasted tomato salsa 🍷 11

lemon aioli, fresh cilantro

### pan-seared lump crab cakes 🍷 15

pickled watermelon, lemon aioli, local watercress

### crispy shrimp 🍷 10

orange-chile dipping sauce

## salads

### peach & blackberry salad 🍷 11

baby spinach & arugula, green chile cornbread croutons, local chévre, basil vinaigrette

### classic caesar salad 🍷 8

romaine hearts, house-made garlic croutons, grana padano, anchovy-caesar dressing

### grilled asparagus & soft-boiled egg 🍷 14

baby spinach, avocado, red onion, English peas, toasted almonds, honey-mustard vinaigrette

### local garden greens 🍷 8

heirloom tomatoes, cucumbers, meyer lemon-poppseed vinaigrette

**add to any salad:** GRILLED CHICKEN BREAST +7 | GRILLED SALMON +8

PETIT FILET +15 | LUMP CRAB CAKES +15 | WILD JUMBO SEA SCALLOPS +12

## season's favorites

### poached artichoke & three cheese ravioli 🍷 22

sautéed baby spinach & English peas, arugula, grana padano, white wine & fresh herb cream

### seared wild jumbo diver sea scallops 🍷 29

bacon smashed yukon gold potatoes, baby arugula, roasted corn & peppers with ginger-carrot vinaigrette, tarragon beurre blanc

### seasons' signature rotisserie half-chicken 🍷 23

green chile-corn spoonbread, kale slaw with creamy apple-lime dressing, herb jus

### summer vegetable curry bowl 🍷 19

garlic sautéed haricots verts, asparagus, peppers, portobello mushrooms & tomatoes, quinoa, coconut bechemel & yellow curry-tahini sauce

### pan roasted beef tenderloin 🍷 34

roasted garlic mashed potatoes, sautéed haricots verts, duxelles demi-glace

### oak grilled atlantic salmon 🍷 27

spiced Moroccan couscous, arugula, tomato & onion salad with avocado vinaigrette, orange beurre blanc

### parmesan crusted natural chicken breast 🍷 24

roasted garlic mashed potatoes, sautéed asparagus, herb pan sauce

### grilled spit roasted turkey wrap 🍷 12

flour tortilla, applewood smoked bacon, provolone, avocado, herbed fries

### house-made falafel gyro 🍷 12

pita bread, red onion, heirloom tomato, cucumber & tahini dressing, spiced Moroccan couscous

### half-pound angus cheddar burger or make it a salmon burger 🍷 14

toasted brioche roll, tillamook cheddar cheese, lemon aioli, herbed fries

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

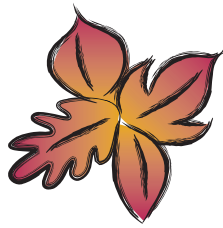
**add** two pan-seared wild jumbo sea scallops to any entrée for 🍷 +12

## sides to share 🍷 6 each

roasted garlic mashed potatoes  
green chile-corn spoonbread  
sautéed haricots verts

spiced Moroccan couscous  
sautéed asparagus

herbed fries  
bacon smashed Yukon gold potatoes  
kale slaw



## summer SEASONS drinks

### signature cocktails

**southern rose** ~ THE UNIQUE VARIETY OF FLAVORS BALANCES WELL TO DELIVER A REFRESHING WHISKEY COCKTAIL • **10.50**  
*Old Grand-Dad bonded bourbon, rose infused Cocchi Americano, orange curaçao, lemon juice & a dash of absinthe*

**sandia season** ~ A CLASSIC SUMMER PAIRING • **11.50**  
*watermelon, basil, gin, Giffard's pamplemousse rose & lemon juice*

**sangre de negroni** ~ A FRESH & FRUITY TWIST BRIGHTENS UP THIS CLASSIC COCKTAIL • **11.50**  
*blood orange infused mezcal, Campari & Carpano Antica sweet vermouth with a dash of orange bitters*

**avocado margarita** ~ A NEW SPIN ON THIS FAN FAVORITE, FRESHLY MUDDLED AVOCADO INFUSED WITH RED PEPPERS • **11.50**  
*Espolon Silver tequila, red bell pepper infused triple sec, avocado, lime juice & a splash of simple syrup*

**mint condition** ~ DAIQUIRI MEETS MOJITO WITH A RICH, AUTHENTIC PINEAPPLE FLAVOR • **10.50**  
*Plantation pineapple rum, fresh mint, lime juice & cane syrup*

**summer sipper** ~ WITH A CLEAN PEACH FLAVOR & SUBTLE HONEY UNDERTONES THIS SPIRIT-FORWARD COCKTAIL IS SURE TO PLEASE • **10.50**  
*Old Overholt rye whiskey, Dolin dry vermouth, Giffard's crème de peach & Benedictine*

**bramble on!** ~ THIS EFFERVESCENT & REFRESHING DRINK LEANS ON THE SLIGHTLY SWEETER SIDE • **10.50**  
*lavender & chamomile infused gin, fresh blackberries, crème de cassis, lemon juice & simple syrup*

**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*

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

### non-alcoholic refreshers

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

**sandia spritz** ~ watermelon-basil syrup, lemon juice & 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>Domaine Saint Aix Rosé</b> , COTEAUX-EN PROVENCE, FRANCE	11/16	44
<b>Chateau Ste. Michelle, 'Eroica', Reisling</b> , COLUMBIA VALLEY, WASHINGTON	8/12	32
<b>Duckhorn Sauvignon Blanc</b> , NAPA VALLEY, CALIFORNIA	12/18	48
<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>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>M&amp;D 'Earthquake' Petite Sirah</b> , LODI, CALIFORNIA	11/16	44
<b>Round Pond 'Kith &amp; Kin' Cabernet</b> , NAPA VALLEY, CALIFORNIA	15/22	60

### 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 'Jetty Jack' Amber Ale*  
*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)