

# summer SEASONS dinner

## shareables

### local artisanal bread plate 🍷 3

fresh herbs, garlic infused extra virgin olive oil & aged balsamic

### summer caprese 🍷 12

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

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

lemon aioli, fresh cilantro

### pan-seared lump crab cakes 🍷 15

pickled watermelon, lemon aioli, watercress

### crispy shrimp 🍷 10

orange-chile dipping sauce

## salads

### peach & blackberry salad 🍷 11

baby spinach & arugula, green chile cornbread croutons, local chèvre, 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

### garden greens 🍷 8

heirloom tomatoes, cucumbers, meyer lemon-poppseed vinaigrette

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

PETITE FILET +15 | LUMP CRAB CAKE +5 | 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 béchamel & yellow curry-tahini sauce

### pan-roasted USDA Prime grade beef tenderloin 🍷 36

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

### USDA Prime rotisserie prime rib 🍷 36/40

green chile & taleggio mashed potatoes, sautéed asparagus, horseradish cream, herb jus

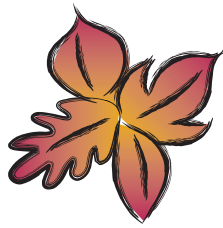
**add** two pan-seared wild jumbo sea scallops to any entrée for 🍷 +12

## sides to share 🍷 6 each

roasted garlic mashed potatoes  
green chile-corn spoonbread  
kale slaw

spiced Moroccan couscous  
sautéed asparagus

bacon smashed Yukon gold potatoes  
sautéed haricots verts  
green chile & taleggio mashed potatoes



## 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 Reposado 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, & 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> , PENEDES, SPAIN	8/~	32
<b>Famiglia Pasqua, '11 Minutes' Rose, Corvina</b> , VENETO, ITALY	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, Sirah Blend</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 Pale Ale  
La Cumbre 'Elevated IPA'  
La Cumbre 'Zuzak'  
Marble Red Ale

Ex Novo 'Pearl Haagard' Pilsner  
Bosque 'Elephants on Parade'  
Santa Fe 'Social Hour' Hazy Wit Ale  
Ex Novo 'Mass Ascension' IPA

### 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)