



# the rooftop at Seasons'

## summer featured menu

### shareables

#### local artisanal bread plate 🍷 3

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

#### crispy shrimp 🍷 9

orange-chile dipping sauce

#### summer caprese 🍷 12

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

#### asian fried cauliflower bites 🍷 8

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

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

lemon aioli, fresh cilantro

#### seasons' signature buffalo wings 🍷 12

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

### salads

#### peach & blackberry salad 🍷 11

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

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

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

#### classic caesar salad 🍷 8

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

#### garden greens 🍷 8

heirloom tomatoes, cucumbers, meyer lemon-poppseed vinaigrette

### ADD TO

### ANY SALAD

GRILLED CHICKEN +7 | GRILLED SALMON +8 | PETITE FILET +15 | ROASTED PORTOBELLO +6

### sandwiches & entrées

#### shaved rotisserie prime rib sandwich 🍷 16

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

#### open-faced salmon burger 🍷 14

grilled portobello mushroom, avocado, lemon aioli, petite garden greens

#### half-pound angus-cheddar burger 🍷 14

toasted brioche bun, tillamook cheddar cheese, lemon aioli, herb seasoned fries

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

#### summer vegetable curry bowl 🍷 19

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

#### spit-roasted turkey wrap 🍷 13

flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, house-made potato chips

### Seasons' favorites

#### poached artichoke & three cheese ravioli 🍷 22

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

#### oak-grilled atlantic salmon 🍷 27

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

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

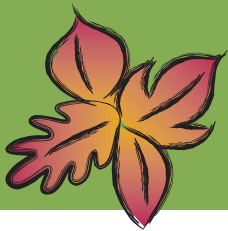
green chile & corn spoonbread, kale slaw with creamy apple-lime dressing, herb jus

#### seared wild jumbo diver sea scallops 🍷 29

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

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

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



# the rooftop at Seasons'

## summer 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   | Ex Novo 'Pearl Haagard' Pilsner     |
| La Cumbre 'Elevated IPA' | Bosque 'Elephants on Parade'        |
| La Cumbre 'Zuzak'        | Santa Fe 'Social Hour' Hazy Wit Ale |
| Marble Red Ale           | Ex Novo 'Mass Ascension' IPA        |

### beer in the bottle or can

- |                                 |                          |                           |
|---------------------------------|--------------------------|---------------------------|
| Coors Light ◦ 4                 | Marble 'Red' ◦ 4.25      | Guinness ◦ 5.5            |
| Budweiser & Bud Light ◦ 4       | Beck's ◦ 4               | Tecate ◦ 4                |
| Miller Light ◦ 4                | Beck's NON-ALCOHOLIC ◦ 4 | Boddingtons 'Pub Ale' ◦ 5 |
| Michelob Ultra ◦ 4              | Negra Modelo ◦ 4.5       | Corona ◦ 4.5              |
| La Cumbre 'Slice of Hefe' ◦ 5.5 | Stella Artois ◦ 4.5      | Angry Orchard ◦ 5.5       |
|                                 |                          | (HARD APPLE CIDER, GF)    |