



the rooftop at Seasons'

to share

- artisanal bread plate** 🍷 3
fresh herbs, garlic infused olive oil & aged balsamic
- crispy shrimp** 🍷 10
orange chile dipping sauce
- seasons' signature buffalo wings** 🍷 12
celery & carrots, house-made ranch or blue cheese
- crispy calamari & fire roasted tomato salsa** 🍷 11
lemon aioli, fresh cilantro
- asian fried cauliflower & brussels sprouts bites** 🍷 9
sweet & spicy GF soy sauce, cilantro, toasted sesame seeds

salads

ADD ROASTED PORTOBELLO +6 | GRILLED SALMON +8 | CHICKEN +7 | PETITE FILET +15 | JUMBO SEA SCALLOPS +14

- garden greens** 🍷 8
toasted pecans, dried cranberries, dijon-maple vinaigrette
- classic caesar salad** 🍷 8
romaine hearts, house-made garlic croutons & grana padano
- crispy fried brussels sprouts & kale salad** 🍷 13
applewood smoked bacon, toasted hazelnuts, blue cheese, cherry-balsamic reduction

sandwiches

- half-pound angus cheddar burger** 🍷 14
toasted brioche bun, Tillamook cheddar cheese, lemon aioli, herb seasoned fries
ADD GREEN CHILE, GRILLED ONION, BLUE CHEESE, AVOCADO OR BACON +1.00
- open-faced salmon burger** 🍷 14
grilled portobello mushroom, mixed olives & caper jam, crème fraîche, petite garden greens
- spit-roasted turkey wrap** 🍷 13
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herbed fries
- shaved prime rib sandwich** 🍷 16
toasted hoagie, NM green chile, Tillamook cheddar, lemon aioli, au jus, seasoned waffle fries
- NM fried hot chicken sandwich** 🍷 14
toasted brioche bun, green chile aioli, red chile oil, lettuce & pickle, house-made potato chips

entrées

- seared wild jumbo diver sea scallops** 🍷 32
creamy polenta cake, wilted baby spinach & shiitake mushrooms, citrus beurre blanc
- oak-grilled Atlantic salmon** 🍷 27
flageolet beans, charred spanish onions & tomatoes, mascarpone butter
- USDA prime rotisserie prime rib** 🍷 36/40
green chile & taleggio mashed potatoes, vegetable hash, horseradish cream, herb jus
- rotisserie half chicken** 🍷 23
steamed red himalayan rice, creamed cauliflower, herb jus
- chef's kiss ravioli** 🍷 23
~ ask your server for today's specialty ~
- creamy polenta cake & sautéed vegetables** 🍷 22
brussels sprouts, mushrooms & cherry tomatoes, smoked pecans, orange gastrique

kids menu

- baby burgers** 🍷 9
- grilled atlantic salmon** 🍷 9
- pasta with red sauce or butter with cheese** 🍷 7
- rotisserie chicken** 🍷 8
- grilled cheese quesadilla** 🍷 8

SEASONS IS PROUD TO SUPPORT LOCAL FARMERS & RANCHERS.

WE ARE HAPPY TO ACCOMMODATE SPECIFIC FOOD NEEDS – PLEASE ASK YOUR SERVER!



the rooftop at Seasons'

drinks

signature cocktails

golden soul ~ THIS TART & REFRESHING COCKTAIL IS BALANCED WITH A SLIGHT NUTTINESS ◦ 11.50
Suntory Toki Japanese whisky, oloroso sherry, apricot liqueur, lemon, honey syrup, ginger liqueur

southwestern sun ~ MANY COMPLEX FLAVORS COMBINE TO PRODUCE A DRINK WITH SUBTLE SPICY UNDERTONES ◦ 11.50
Espolon reposado tequila, Ancho Reyes, Cappaletti, lime, orgeat, habanero bitters

café du soir ~ A STRONG BUT EASY DRINKING COCKTAIL WITH NOTES OF CINNAMON, CACAO & BITTER ORANGE ◦ 10.50
coffee infused Raynal VSOP, Amaro Nonino, vanilla liqueur, Xocolatl mole bitters

smokey snowball ~ A CREAMY & RICH COCKTAIL THAT IS BALANCED WITH CITRUS & SPICE ◦ 11.50
Rayu mezcal, vanilla almond milk, lime, orgeat, cinnamon syrup, allspice dram

monkey business ~ A PERFECT INTRODUCTION TO AGRICOLE RHUM WITH THIS LIGHTLY FRUITY SPIN ON A DAIQUIRI ◦ 11.50
Rhum J.M agricole, banana liqueur, lime, demerara syrup, Disaronno amaretto

miss sweet pea ◦ 10.50
THIS EFFERVESCENT COCKTAIL IS SWEET & CITRUS FORWARD, BALANCED WITH BUBBLES
house infused citrus vodka, house made grenadine, lemon, Dolin Blanc, sparkling wine

from paris with love ~ THIS VELVETY SMOOTH COCKTAIL IS SPIRIT FORWARD WITH A MELLOW BITTERNESS ◦ 11.50
Old Overholdt Rye whisky, Raynal VSOP, Grand Marnier, Cynar

british tiki torch ~ THIS TWIST ON A CLASSIC GIMLET FINISHES WITH SPICES OF CLOVE, CINNAMON & ALLSPICE ◦ 10.50
New Amsterdam gin, black cherry puree, lime, Elemakule tiki bitters

non-alcoholic refreshers

The Kombucha Project ~ ginger or hibiscus ◦ 6

sunburst ~ orange juice, vanilla syrup, lime, house made grenadine, soda water ◦ 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!

Segura Viudas Brut Cava , PENEDES, SPAIN	8/~	32
Château Val Joanis, 'Josephine', Rosé , RHÔNE VALLEY, FRANCE	10/15	40
Tenshen, White Blend , CENTRAL COAST, CALIFORNIA	11/16	44
Bottega Vinaia, Pinot Grigio , TRENTO, ITALY	10/15	40
Starmont, Chardonnay , CARNEROS, CALIFORNIA	13/19	52
Saint M, Reisling , PFALZ, GERMANY	10/15	40
Duckhorn, Sauvignon Blanc , NAPA VALLEY, CALIFORNIA	12/18	48
Columna, Albariño , RÍAS BAIXAS, SPAIN	13/19	52
Roessler, 'R2', Black Pine Pinot Noir , SONOMA COAST, CALIFORNIA	10/15	40
Catena, 'Vista Flores', Malbec , MENDOZA, ARGENTINA	12/18	48
Badia A Coltibuono, 'Cultusboni', Sangiovese , CHIANTI CLASSICO, ITALY	13/19	52
Château La Nerthe, 'Les Cassagnes', Red Blend , CÔTES DU RHÔNE, FRANCE	13/19	52
Marqués de Riscal, Tempranillo, Reserva , RIOJA, SPAIN	14/21	56
Postmark, Cabernet Sauvignon , 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 'Celebration' Ale
La Cumbre 'Elevated IPA'
La Cumbre 'Gilded Age' Porter
Marble Double White

Ex Novo 'Pearl Haagard' Pilsner
Bosque 'Scotia' Scotch Ale
Santa Fe 'Nut Brown' 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
La Cumbre 'Malpais Stout' ◦ 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)

