



shareables

spanish style grilled bread 🍷 8

red pepper romesco, blistered tomatoes, local chèvre, spinach, extra virgin olive oil

crispy calamari & fire-roasted tomato salsa 🍷 11

lemon aioli, fresh cilantro

crispy shrimp 🍷 10

orange-chile dipping sauce

pan-seared lump crab cakes 🍷 15

red curry cauliflower purée, bacon crème fraîche, hazelnut crumble

salads

grilled vegetable salad 🍷 13

broccolini, shiitake mushrooms, roasted peppers, spinach, roma tomatoes, local feta, tahini dressing

classic caesar salad 🍷 8

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

garden greens 🍷 8

toasted pecans, dried cranberries, dijon-maple vinaigrette

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

PETIT FILET +15 | LUMP CRAB CAKE +5 | WILD JUMBO SEA SCALLOPS +14

season's favorites

seared wild jumbo diver sea scallops 🍷 32

creamy polenta cake, wilted baby spinach & shiitake mushrooms, citrus beurre blanc

lemon pepper grilled pork porterhouse 🍷 26

duck fat roasted potatoes, roasted shallots & greens, sauce diane

creamy polenta cake & sautéed vegetables 🍷 22

brussels sprouts, mushrooms & cherry tomatoes, smoked pecans, orange gastrique

pan-roasted beef tenderloin 🍷 37

herb roasted red potatoes, crispy fried brussels sprouts & bacon, green peppercorn demi-glace

parmesan crusted organic chicken breast 🍷 24

roasted garlic mashed potatoes, lemon sautéed broccolini, pan sauce

chef's kiss ravioli 🍷 23

~ ask your server for today's specialty ~

oak-grilled atlantic salmon 🍷 27

flageolet beans, charred spanish onions & tomatoes, mascarpone butter

seasons' signature rotisserie half-chicken 🍷 23

steamed red himalayan rice, creamed cauliflower, herb jus

USDA Prime rotisserie prime rib 🍷 36 / 40

green chile & taleggio mashed potatoes, vegetable hash, horseradish cream, herb jus

add two pan-seared wild jumbo sea scallops to any entrée for 🍷 +14

sides to share 🍷 6 each

herb roasted red potatoes
vegetable hash
roasted garlic mashed potatoes
wilted baby spinach & shiitake mushrooms

crispy fried brussels sprouts & bacon
green chile & taleggio mashed potatoes
lemon sautéed broccolini
red himalayan rice

artisanal bread plate 🍷 3

fresh herbs, garlic infused olive oil & aged balsamic



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)

