



# the rooftop at Seasons'

## 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

**beck & bulow bison sliders** 🍷 13  
sweet buns, caramelized onions, fresh jalapeño, lemon aioli

**crispy calamari & fire roasted tomato salsa** 🍷 12  
lemon aioli, fresh cilantro

**asian fried cauliflower 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 +18

**peach & blackberry salad** 🍷 11  
baby spinach & arugula, green chile cornbread croutons, Tucumcari feta, honey-basil vinaigrette

**garden greens** 🍷 10  
strawberries, fresh goat cheese, black pepper-balsamic vinaigrette

**classic caesar salad** 🍷 8  
romaine hearts, house-made garlic croutons & grana padano

**USDA prime flat-iron steak salad** 🍷 18  
baby spinach & arugula, blackened red onions, roasted corn, heirloom tomatoes, roasted portobello, chimichurri

### 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

**shaved prime rib sandwich** 🍷 16  
toasted hoagie, NM green chile, Tillamook cheddar, lemon aioli, au jus, herb-truffle fries

**beef bulgogi tacos** 🍷 14  
corn tortilla, pickled onion, cilantro & fresh jalapeño

**spit-roasted turkey wrap** 🍷 13  
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, waffle fries

**open-faced salmon burger** 🍷 14  
grilled portobello mushroom, sliced tomato, caramelized onion & pepper agrodolce, avocado, lemon aioli, petite garden greens

**seared mahi-mahi tacos** 🍷 14  
corn tortilla, pineapple jalapeño salsa, pico de gallo, cilantro crema

### entrées AVAILABLE UNTIL 9 PM

**oak-grilled atlantic salmon** 🍷 27  
basil pesto cous cous, sautéed snap peas, lemon balm beurre blanc

**USDA prime ribeye** 🍷 38  
cumin roasted yukon gold potatoes, elote, mole demi-glace

**summer corn chowder ravioli** 🍷 23  
sautéed peppers, grilled sweet corn, grana padano cheese, white wine & chive cream sauce

**seasons' signature rotisserie half-chicken** 🍷 23  
green chile cornbread, garlic sautéed haricots verts, herb jus

**stuffed portobello mushroom** 🍷 22  
artichoke hearts, roasted peppers, spinach & chickpeas, grilled asparagus, caramelized onion & baby arugula salad, avocado-tonnato sauce

### happy hour WEEKDAY'S ONLY 4:00-6:30 PM

food

- crispy shrimp** ◦ 8  
orange-chile lime dipping sauce
- seasons' signature buffalo wings** ◦ 8  
celery & carrot sticks, house-made ranch or creamy blue cheese dressing
- crispy calamari & fire-roasted tomato salsa** ◦ 8  
lemon aioli, fresh cilantro
- asian fried cauliflower bites** ◦ 7  
sweet & spicy GF soy sauce, cilantro, toasted sesame seeds

drink

- seasons' margarita** ◦ 6  
silver tequila, lime juice, triple sec, simple syrup
- classic moscow mule** ◦ 6  
house vodka, lime juice and ginger beer
- seasons' house-made red sangria**  
glass 6 ◦ pitcher 19
- classic mojito** ◦ 6  
Bacardi Silver, fresh mint, lime juice & cane syrup
- happy hour red or white wine** ◦ 6
- premier bottle of wine** ◦ 30  
ask your server for today's selection



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## drinks

### signature cocktails

**golden soul** ~ THIS TART & REFRESHING COCKTAIL IS BALANCED WITH A SLIGHT NUTTINESS ◦ 12  
Suntory Toki Japanese whisky, amontillado sherry, apricot liqueur, lemon, honey syrup, ginger liqueur

**southwestern sun** ~ MANY COMPLEX FLAVORS COMBINE TO PRODUCE A DRINK WITH SUBTLE SPICY UNDERTONES ◦ 12

*Espolon reposado tequila, Ancho Reyes, Cappaletti, lime, orgeat, habanero bitters*

**oaxacan your mule** ~ THIS SPIN ON A CLASSIC MOSCOW MULE OFFERS A FRUIT FORWARD BODY WITH A SLIGHTLY BITTER FINISH ◦ 11

*mezcal, Ramazotti Amaro, house strawberry syrup, Fever Tree ginger beer*

**seasons' spritz** ~ LIGHT WITH A LOWER ABV, THIS COCKTAIL IS REFRESHING WITH A HIGH CITRUS NOTE ◦ 11

*Aperol, Giffard Pamplemousse, fresh grapefruit & orange juice, Elemakule tiki bitters, tonic*

**burque brew** ~ TOPPED WITH DRAFT BEER, THIS HERBACEOUS DRINK IS SURE TO PLEASE THE ADVENTUROUS ◦ 12

*rosemary infused gin, limoncello, lemon & orange juice, honey syrup, IPA float*

**do you hunny!** ~ THIS FRUIT FORWARD DRINK IS BALANCED WITH ACIDITY & A MELLOW FUNK ◦ 12

*Bacardi Silver Rum, Novo Fogo Cachaça, honeydew-cucumber puree, lemon, demerara*

**miss sweet pea** ~ THIS EFFERVESCENT COCKTAIL IS SWEET & CITRUS FORWARD, BALANCED WITH BUBBLES ◦ 11

*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 ◦ 12

*Old Overholt Rye whiskey, Raynal VSOP, Grand Marnier, Cynar*

### non-alcoholic refreshers

**strawberry donkey** ~ house strawberry syrup, lime, ginger beer ◦ 6

**honeydew-cucumber highball** ~ honeydew-cucumber puree, lime, soda ◦ 6

**Symbiotik kombucha** ~ Denver, CO ~ ask your server for today's flavors ◦ 6

### Seasons' wines by the glass

**Segura Viudas Brut Cava**, PENEDES, SPAIN

6OZ/9OZ BOTTLE

8/~ 32

**Château Val Joanis, 'Josephine', Rosé**, RHÔNE VALLEY, FRANCE

10/15 40

**Cvne, 'Monopole' Viura**, RIOJA, SPAIN

12/18 48

**Bottega Vinaia, Pinot Grigio**, TRENTINO, ITALY

10/15 40

**Starmont, Chardonnay**, CARNEROS, CALIFORNIA

13/19 52

**Sauvion, Chenin Blanc**, VOUVRAY, FRANCE

13/19 52

**Duckhorn, Sauvignon Blanc**, NAPA VALLEY, CALIFORNIA

12/18 48

**Hermann Moser, Grüner Veltliner**, NIEDERÖSTERREICH, AUSTRIA

11/16 44

**Roessler, 'R2', Black Pine, Pinot Noir**, SONOMA COAST, CALIFORNIA

10/15 40

**Catena, 'Vista Flores', Malbec**, MENDOZA, ARGENTINA

12/18 48

**Dusted Valley, 'Boomtown', Syrah**, COLUMBIA VALLEY, WASHINGTON

12/18 48

**Château La Nerthe, 'Les Cassagnes', Red Blend**, CÔTES DU RHÔNE, FRANCE

13/19 52

**Marqués de Murrieta, Tempranillo, Reserva**, RIOJA, SPAIN

15/22 60

**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 Pale Ale  
La Cumbre 'Elevated IPA'  
La Cumbre 'Beer'  
Marble Double White

Ex Novo 'Perle Haggard' Pilsner  
Bosque 'Scotia' Scotch Ale  
Santa Fe 'Social Hour'  
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

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)  
Lagunitas NIPA ◦ 5  
Clausthaler NON-ALCOHOLIC ◦ 5

