



shareables

house-made grilled bread 🍷 8

tomato jam, grilled marinated artichoke hearts, baby arugula, grana padano

crispy calamari & fire-roasted tomato salsa 🍷 12

lemon aioli, fresh cilantro

summer caprese 🍷 12

burrata cheese, heirloom tomatoes, baby arugula, basil chiffonade, aged balsamic, maldon sea salt

pan-seared lump crab cakes 🍷 15

roasted corn salsa, lemon aioli, crumbled cotija, local micro greens

salads

peach & blackberry salad 🍷 11

baby spinach & arugula, green chile cornbread croutons, Tucumcari feta, honey-basil vinaigrette

classic caesar salad 🍷 8

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

grilled asparagus & spinach salad 🍷 13

soft boiled egg, avocado, red onion, toasted almonds, honey mustard dressing

garden greens 🍷 10

strawberries, fresh goat cheese, black pepper-balsamic vinaigrette

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

PETITE FILET +15 | LUMP CRAB CAKE +5 | WILD JUMBO SEA SCALLOPS +18

season's favorites

seared wild jumbo diver sea scallops 🍷 38

crispy sticky rice, stir fried summer vegetables, ginger-lime vinaigrette

parmesan crusted natural chicken breast 🍷 24

sweet corn risotto, garlic asparagus, dijon-herb pan sauce

fried eggplant napoleon 🍷 21

heirloom tomatoes, fresh goat cheese, local micro basil, tomato coulis

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

pan-roasted beef tenderloin 🍷 37

roasted garlic mashed potatoes, sautéed asparagus, summer tomato demi-glace

stuffed portobello mushroom 🍷 22

artichoke hearts, roasted peppers, spinach & chickpeas, grilled asparagus, caramelized onion & baby arugula salad, avocado-tonnato sauce

oak grilled atlantic salmon 🍷 27

basil pesto cous cous, sautéed snap peas, lemon balm beurre blanc

add two pan-seared wild jumbo sea scallops to any entrée for 🍷 +18

sides to share 🍷 6 each

roasted garlic mashed potatoes
sautéed asparagus
green chile cornbread
garlic sautéed haricots verts

sweet corn risotto
cumin roasted yukon gold potatoes
garlic sautéed snap peas
basil pesto cous cous

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 ◦ **I2**
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 ◦ **I2**
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 ◦ **II**
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 ◦ **II**
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 ◦ **I2**
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 ◦ **I2**
Bacardi Silver Rum, Novo Fogo Cachaça, honeydew-cucumber puree, lemon, demerara

miss sweet pea ~ THIS EFFERVESCENT COCKTAIL IS SWEET & CITRUS FORWARD, BALANCED WITH BUBBLES ◦ **II**
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 ◦ **I2**
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

	6OZ/9OZ	BOTTLE
Segura Viudas Brut Cava , PENEDES, SPAIN	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 , TRENTO, 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

Featured Coravin Pour, MARKET PRICE ~ ASK YOUR SERVER FOR TODAY'S SELECTION

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 'Perle Haggard' Pilsner
La Cumbre 'Elevated IPA'	Bosque 'Scotia' Scotch Ale
La Cumbre 'Beer'	Santa Fe 'Social Hour'
Marble Double White	Ex Novo 'Mass Ascension' IPA

beer in the bottle or can

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

