



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

carne asada tacos 🍷 14
corn tortilla, harissa, shaved romaine

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

green chile chicken tacos 🍷 14
corn tortilla, pico de gallo, shaved romaine

entrées AVAILABLE UNTIL 9 PM

oak-grilled atlantic salmon 🍷 28
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