



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** 🍷 13
celery & carrots, house-made ranch or blue cheese
- fried green beans** 🍷 9
ranch dipping sauce

salads

ADD ROASTED PORTOBELLO +6 | GRILLED SALMON +8 | CHICKEN +7 | PETITE FILET +15 | JUMBO SEA SCALLOPS +18

- pear & dried tart cherry salad** 🍷 12
baby spinach & frisee, candied pecans, warm grain mustard vinaigrette
- garden greens** 🍷 10
shaved fennel, toasted walnuts, molasses-pomegranate vinaigrette

sandwiches

- warm meatball hoagie** 🍷 16
red sauce, melted provolone & grana padano, fresh herbs, petite garden greens
- creamy green chile chicken 'pot pie'** 🍷 14
house-made green chile cornbread topper
- seasons pastrami reuben** 🍷 16
toasted marble rye, sauerkraut, gruyere cheese, house-made green chile thousand island dressing, warm german potato salad

- grilled brie & dried fruit tapenade** 🍷 13
toasted bread
- 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

- classic caesar salad** 🍷 9
romaine hearts, house-made garlic croutons, grana padano, anchovy-caesar dressing
- dried fruit & wild rice salad** 🍷 14
baby kale & arugula, honeycrisp apples, goat cheese, maple -dijon vinaigrette

- spit-roasted turkey wrap** 🍷 13
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, waffle fries
- open-faced salmon burger** 🍷 14
fano brioche, whipped dill cream cheese, shaved red onion, sliced tomato, capers, warm german potato salad
- 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

entrées AVAILABLE UNTIL 9 PM

- beef bourguignon** 🍷 24
grilled mushrooms, hearty red wine sauce, baby kale & grana padano petite salad, toasted rustic bread
- seasons' signature rotisserie half-chicken** 🍷 24
sautéed honeycrisp apples & baby kale, savory stuffing, herb jus
- vide verde farms roasted squash risotto** 🍷 22
locally farmed mushrooms, pecan-garlic oil, aged pecorino, micro greens

- oak grilled atlantic salmon** 🍷 28
house-made pumpkin gnocchi, sautéed shiitake mushrooms & chard, maple-sage cream
- seared wild jumbo sea scallops** 🍷 39
truffle-grana padano mashed potatoes, mushroom & winter greens hash, verjus beurre blanc
- three cheese, sweet potato & swiss chard ravioli** 🍷 23
sautéed shiitake mushrooms, toasted hazelnuts, shaved pecorino, white wine-brown butter sauce

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

food

- crispy shrimp** 8
orange-chile lime dipping sauce
- seasons' signature buffalo wings** 9
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
- fried green beans** 7
ranch dipping sauce

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 7 • pitcher 24
- classic mojito** 6
Bacardi Silver, fresh mint, lime juice & demerara
- happy hour red or white wine** 6
- premier bottle of wine** 40
ask your server for today's selection



the rooftop at Seasons'

drinks

signature cocktails

grandpa pedro ~ Old Grand Dad bonded bourbon, Sibona, Pedro Ximénez ◦ 13

STRONG · SMOOTH · BITTERSWEET · UP

youngblood ~ Illegal mezcal, pineapple-sage syrup, lime, Cappelletti, Cointreau ◦ 13

SMOKEY · FRUITY · HERBACEOUS · ROCKS

TPD (the people's drink) ~ Bacardi 8 year rum, lemon, orgeat, Angostura bitters, amaretto ◦ 13

SILKY · BALANCED · REFRESHING · ROCKS

chai me! ~ Masala Chai infused vodka, lemon, Belle Poire, Montenegro, simple syrup, black walnut bitters ◦ 13

COMPLEX · SPICE FORWARD · NUTTY · ROCKS

mr. sophisticated ~ Laird's Applejack, Rittenhouse Rye, fresh honeycrisp apple juice, lemon, sarsaparilla syrup ◦ 13

CRISP · FRUITY · DRY · ROCKS

canadian cardigan ~ Hendrick's gin, Dolin dry vermouth, maple syrup ◦ 13

FRAGRANT · FLORAL · SWEET · UP

joy ride ~ Espolon blanco tequila, lime, passionfruit liqueur, Yellow Chartreuse, orange bitters ◦ 13

TART · LIGHT · AROMATIC · UP

veritaserum ~ Fords gin, orgeat, lemon, orange, turmeric, orange cream citrate ◦ 13

FRUITY · TANGY · SAVOY · ROCKS

first frost ~ Raynal VSOP, cream, white crème de cacao, demerara, xocolatl mole bitters ◦ 13

CREAMY · RICH · DELICIOUS · NEAT

non-alcoholic refreshers

pineapple-sage soda ~ pineapple-sage syrup, lime, soda ◦ 6

maple orange julius ~ cream, orange juice, maple syrup ◦ 6

Symbiotik Kombucha ~ DENVER, COLORADO - ask your server for today's flavors ◦ 6

Seasons' wines by the glass

6OZ/9OZ BOTTLE

Henri Champliau, Brut, 'Petronne', Blanc de Blanc, FRANCE

13/19 52

Sacha Lichine, 'The Pale', Rosé, PROVENCE, FRANCE

12/18 48

Vigne Surrau, 'Limizzani', Vermentino, GALLURA, ITALY

13/19 52

Willamette Valley Vineyards, Pinot Gris, WILLAMETTE VALLEY, OREGON

13/19 52

Hacienda de Arínzano, Chardonnay, PAGO DE ARÍNZANO, SPAIN

11/16 44

Alfred Graf, Riesling Spätlese, MOSEL, GERMANY

11/16 44

Duckhorn, Sauvignon Blanc, NAPA VALLEY, CALIFORNIA

12/18 48

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

10/15 40

Belasco de Baquedano, 'AR', Malbec, MENDOZA, ARGENTINA

14/21 56

Seghesio, 'Angela's Table', Zinfandel, SONOMA COUNTY, CALIFORNIA

12/18 48

Tenuta di Capezzana, Red Blend, CARMIGNANO, ITALY

14/21 56

Michele Chiarlo, 'Il Principe', Nebbiolo, LANGHE, ITALY

15/22 60

Ferrari Carano, Merlot, SONOMA COUNTY, CALIFORNIA

15/22 60

Greenwing, Cabernet Sauvignon, COLUMBIA VALLEY, WASHINGTON

16/24 64

Coravin Pour, MARKET PRICE - ASK YOUR SERVER FOR SELECTION

today's featured wine

beer on tap

CHOOSE ANY FOR 6

Sierra Nevada 'Hazy Little Thing' IPA

Ex Novo Rotating Tap - INQUIRE FOR TODAY'S SELECTION

La Cumbre Elevated IPA

Marble Red

Bosque 'Pistol Pete's' Blonde Ale

Santa Fe Nut Brown Ale

Rio Bravo Piñon Porter

Ex Novo 'Perle Haggard' Pilsner

beer in the bottle or can

Coors Light ◦ 5

Budweiser & Bud Light ◦ 5

Miller Light ◦ 5

Michelob Ultra ◦ 5

La Cumbre 'Slice of Hefe' ◦ 6

La Cumbre 'Malpais Stout' ◦ 6

Stella Artois ◦ 5

Guinness ◦ 6

Negra Modelo ◦ 5

Boddingtons 'Pub Ale' ◦ 6

Corona ◦ 5

Tecate ◦ 5

Angry Orchard ◦ 6

Lagunitas NIPA ◦ 5

Clausthaler NON-ALCOHOLIC ◦ 5

