



shareables

- house-made grilled bread** 🍷 10
white wine poached fennel & pear petite salad, brie butter
- pan-seared lump crab cakes** 🍷 15
spicy carrot purée, mango & red pepper relish, mico greens
- cornmeal crusted vegan relleno** 🍷 13
sweet potato stuffed poblano pepper, butternut squash coulis
- crispy calamari & fire roasted tomato salsa** 🍷 13
lemon aioli, fresh cilantro
- savory chicken meatballs** 🍷 14
miso broth, shiitake mushrooms & slaw, scallions

salads

- pear & dried tart cherry salad** 🍷 12
baby spinach & frisee, candied pecans, warm grain mustard vinaigrette
- classic caesar salad** 🍷 9
romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing
- garden greens** 🍷 10
shaved fennel, toasted walnuts, molasses-pomegranate vinaigrette
- vida verde farms roasted squash & baby kale salad** 🍷 14
sliced honeycrisp apples, blackened red onions, gorgonzola, toasted pepita vinaigrette

ADD TO ANY SALAD: GRILLED CHICKEN BREAST +7 | GRILLED SALMON +8
PETITE FILET +15 | LUMP CRAB CAKE +5 | WILD JUMBO SEA SCALLOPS +18

seasons' favorites

- beef bourguignon** 🍷 24
grilled mushrooms, hearty red wine sauce, baby kale & grana padano petite salad, toasted rustic bread
- three cheese, sweet potato & swiss chard ravioli** 🍷 23
sautéed shiitake mushrooms, toasted hazelnuts, shaved pecorino, white wine-brown butter sauce
- seasons' signature rotisserie half chicken** 🍷 24
sautéed honeycrisp apples & baby kale, savory stuffing, herb jus
- seared wild jumbo sea scallops** 🍷 39
truffle-grana padano mashed potatoes, mushroom & winter greens hash, verjus beurre blanc
- stuffed portobello mushroom** 🍷 22
dried fruit & wild rice pilaf, roasted delicata & butternut squash, hazelnut cream, sesame picada

chef's daily special 🍷 market price
featuring NM ranches & farms ~ ask your server for today's selection

- parmesan crusted natural airline chicken breast** 🍷 25
roasted garlic mashed potatoes, sautéed swiss chard, dijon-herb pan sauce
- pan-seared beef tenderloin** 🍷 38
roasted fingerling potatoes, fried brussels sprouts, sweet onion demi-glace
- 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

sides to share 🍷 7 each

*fried brussels sprouts
sautéed honeycrisp apples & baby kale
dried fruit & wild rice pilaf
roasted fingerling potatoes
savory stuffing*

*green chile cornbread
truffle-grana padano mashed potatoes
sautéed shiitake mushrooms & chard
house-made pumpkin gnocchi
roasted garlic mashed potatoes*

artisanal bread plate 🍷 3
fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

- grandpa pedro** ~ Old Grand Dad bonded bourbon, Sibona, Pedro Ximénez ◦ **I3**
STRONG · SMOOTH · BITTERSWEET · UP
- youngblood** ~ Illegal mezcal, pineapple-sage syrup, lime, Cappelletti, Cointreau ◦ **I3**
SMOKEY · FRUITY · HERBACEOUS · ROCKS
- TPD (the people's drink)** ~ Bacardi 8 year rum, lemon, orgeat, Angostura bitters, amaretto ◦ **I3**
SILKY · BALANCED · REFRESHING · ROCKS
- chai me!** ~ Masala Chai infused vodka, lemon, Belle Paire, Montenegro, simple syrup, black walnut bitters ◦ **I3**
COMPLEX · SPICE FORWARD · NUTTY · ROCKS
- mr. sophisticated** ~ Laird's Applejack, Rittenhouse Rye, fresh honeycrisp apple juice, lemon, sarsaparilla syrup ◦ **I3**
CRISP · FRUITY · DRY · ROCKS
- canadian cardigan** ~ Hendrick's gin, Dolin dry vermouth, maple syrup ◦ **I3**
FRAGRANT · FLORAL · SWEET · UP
- joy ride** ~ Espolon blanco tequila, lime, passionfruit liqueur, Yellow Chartreuse, orange bitters ◦ **I3**
TART · LIGHT · AROMATIC · UP
- veritaserum** ~ Fords gin, orgeat, lemon, orange, turmeric, orange cream citrate ◦ **I3**
FRUITY · TANGY · SAVOY · ROCKS
- first frost** ~ Raynal VSOP, cream, white crème de cacao, demerara, xocolatl mole bitters ◦ **I3**
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, 'Petroné', 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

today's featured wine

Coravin Pour, MARKET PRICE - ASK YOUR SERVER FOR SELECTION

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

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| Coors Light ◦ 5 | La Cumbre 'Malpais Stout' ◦ 6 | Corona ◦ 5 |
| Budweiser & Bud Light ◦ 5 | Stella Artois ◦ 5 | Tecate ◦ 5 |
| Miller Light ◦ 5 | Guinness ◦ 6 | Angry Orchard ◦ 6 |
| Michelob Ultra ◦ 5 | Negra Modelo ◦ 5 | Lagunitas NIPA ◦ 5 |
| La Cumbre 'Slice of Hefe' ◦ 6 | Boddingtons 'Pub Ale' ◦ 6 | Clausthaler NON-ALCOHOLIC ◦ 5 |

