



shareables

house-made grilled bread 🍷 9

red pepper romesco, grilled marinated artichoke hearts, baby arugula, grana padano

crispy calamari & fire-roasted tomato salsa 🍷 13

lemon aioli, fresh cilantro

chicken confit lettuce wraps 🍷 13

pineapple & cabbage kimchi, beet spirals, orange chile dipping sauce

pan-seared lump crab cakes 🍷 16

marinated sun-dried tomatoes, avocado coulis, micro greens

salads

grilled asparagus & spinach salad 🍷 14

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

classic caesar salad 🍷 9

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

baby arugula & roasted turnip salad 🍷 11

dried apricots, toasted pistachios, lara chenel goat cheese, raspberry vinaigrette

garden greens 🍷 10

julienne radish, avocado, mint vinaigrette

add to any salad:

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +9 | PETITE FILET +15 | LUMP CRAB CAKE +5

season's favorites

chef's daily fish special 🍷 market price

ask your server for today's fresh selection

oak grilled lamb loin 🍷 32

lemon bulgur tabbouleh, marinated & grilled roma tomatoes, tucumcari feta, balsamic reduction

parmesan crusted natural chicken breast 🍷 27

roasted garlic mashed potatoes, garlic sautéed broccoli, dijon-herb pan sauce

eggplant, spring vegetable & tofu moussaka 🍷 22

béchamel sauce, tomato coulis

USDA prime ribeye 🍷 39

cumin roasted yukon gold potatoes, calabacitas, mole demi-glace

manchego & red chile ravioli 🍷 25

sautéed zucchini & yellow squash, cilantro pesto cream

seasons' signature rotisserie half-chicken 🍷 26

green chile cornbread, garlic sautéed baby carrots, herb jus

pan-roasted beef tenderloin 🍷 38

fully loaded smashed potatoes, garlic sautéed broccoli, port demi-glace

stuffed portobello mushroom 🍷 24

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

oak grilled atlantic salmon 🍷 28

sautéed farro, pickled radish & baby arugula salad, goat cheese vinaigrette

sides to share 🍷 6 each

roasted garlic mashed potatoes
garlic sautéed broccoli
green chile cornbread

garlic sautéed baby carrots
lemon bulgur tabbouleh

cumin roasted yukon gold potatoes
calabacitas
sautéed farro

artisanal bread plate 🍷 3

fresh herbs, garlic infused olive oil & aged balsamic



signature cocktails

- slamurai** ~ Iwai 45 Japanese Whisky, Amaro Nonino, banana, salted honey syrup, house bitters ◦ **I4**
VELVETY, BITTERSWEET, MELLOW, ROCKS
- soul flower** ~ Illegal Mezcal, lime, coconut, mango, dry curaçao, mint ◦ **I4**
SMOKEY, FRUITY, HERBACEOUS, ROCKS
- vago de playa** ~ Diplomatico Venezuelan Rum, San Zanj Haitian Rum, lime, kiwi, Cappelletti, absinthe ◦ **I3**
CRISP, FRESH, TART, UP
- golden hour** ~ Espolon Reposado, amontillado, agave, ginger, orange bitters ◦ **I3**
RICH, SAVORY, FRAGRANT, ROCKS
- the dalmation** ~ Roku Japanese Gin, grapefruit, lime, black pepper syrup, St. Germaine ◦ **I3**
LIGHT, TANGY, DRY, ROCKS
- cruise control** ~ Rittenhouse Rye, Raynal VSOP, coffee infused Ramazzotti, vanilla, black walnut ◦ **I4**
SILKY, AROMATIC, SMOOTH, UP
- lucky #7** ~ Fernet Branca, strawberry, raspberry, lemon, passionfruit ◦ **I3**
BITTER, FRUITY, CRUSHABLE, ROCKS
- wildcat** ~ Drake's Organic Vodka, sparkling wine, cherry, lemon, orgeat, peychauds ◦ **I3**
BUBBLY, REFRESHING, BALANCED, ROCKS

non-alcoholic refreshers

- strawberry-raspberry soda** ~ strawberry-raspberry syrup, lime, mint, soda ◦ **7**
- kiwi lemonade** ~ kiwi, lemon, simple syrup, soda ◦ **7**
- symbiotik kombucha** ~ DENVER, COLORADO ~ ask your server for today's flavors ◦ **7**

wines by the glass

	6OZ/9OZ BOTTLE	
Henri Champliau, Brut, 'Petroné', Blanc de Blancs, FRANCE	13/19	52
Château Peyrassol, Rosé, PROVENCE, FRANCE	12/18	48
Pascal Jolivet, Sauvignon Blanc, LOIRE VALLEY, FRANCE	15/22	60
Burgans, Albariño, RÍAX BIAXAS, SPAIN	12/18	48
Diatom, Chardonnay, SANTA BARBARA, CALIFORNIA	15/22	60
Jean-Luc Colombo, Viognier, PAYS D'OC, FRANCE	12/18	48
Pierre Sparr, Pinot Gris, ALSACE, FRANCE	13/19	52
Roessler, 'R2', Black Pine, Pinot Noir, SONOMA COAST, CALIFORNIA	11/17	46
Statti, Red Blend, LAMEZIA, ITALY	12/18	48
Domaine de la Noblaie, Cabernet Franc, CHINON, FRANCE	15/22	60
Qupe, Syrah, CENTRAL COAST, CALIFORNIA	15/22	60
Double Canyon, Cabernet Sauvignon, HORSE HEAVEN HILLS, WASHINGTON	15/22	60
Coravin Pour, MARKET PRICE ~ ASK YOUR SERVER FOR SELECTIONS		

today's featured wine

beer on tap
6

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| <ul style="list-style-type: none"> Marble Red Ex Novo Rotating Tap Bosque 'Pistol Pete's' Blonde Ale Steel Bender Lloyd's 3 O'clock Kölsch Santa Fe Brewing Co NMX Standard | <ul style="list-style-type: none"> Ex Novo 'Perle Haggard' Pilsner La Cumbre Elevated IPA Sierra Nevada Pale Ale Santa Fe Social Hour |
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beer in the bottle or can

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| <ul style="list-style-type: none"> Coors Light ◦ 5 Stella Artois ◦ 5 Michelob Ultra ◦ 5 Angry Orchard ◦ 6 | <ul style="list-style-type: none"> La Cumbre 'Malpais Stout' ◦ 6 Tecate ◦ 5 Negra Modelo ◦ 5 Bud Light ◦ 5 | <ul style="list-style-type: none"> Corona ◦ 5 La Cumbre 'Slice of Hefe' ◦ 6 Clausthaler NON-ALCOHOLIC ◦ 5 |
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