



# the rooftop at Seasons'

## SEASONS

### to share

- artisanal bread plate** 🍷 3  
fresh herbs, garlic infused olive oil & aged balsamic
- crispy shrimp** 🍷 11  
orange chile dipping sauce
- seasons' signature buffalo wings** 🍷 14  
celery & carrots, house-made ranch or blue cheese
- fried green beans** 🍷 9  
house-made ranch

- chicken confit lettuce wraps** 🍷 13  
pineapple & cabbage kimchi, beet spirals, orange chile dipping sauce
- crispy calamari & fire roasted tomato salsa** 🍷 13  
lemon aioli, fresh cilantro
- asian fried cauliflower bites** 🍷 10  
sweet & spicy GF soy sauce, cilantro, toasted sesame seeds

### salads

**ADD** ROASTED PORTOBELLO +6 | GRILLED SALMON +9 | CHICKEN +8 | PETITE FILET +15

- baby arugula & roasted turnip salad** 🍷 11  
dried apricots, toasted pistachios, laura chenel goat cheese, raspberry vinaigrette
- garden greens** 🍷 10  
julienne radish, avocado, mint vinaigrette

- classic caesar salad** 🍷 9  
romaine hearts, house-made garlic croutons, grana padano, anchovy-caesar dressing
- grilled lamb loin salad** 🍷 20  
lemon bulgur tabbouleh & baby arugula, marinated & grilled roma tomatoes, tucumcari feta, balsamic reduction

### sandwiches

- half-pound angus cheddar burger** 🍷 15  
toasted brioche bun, tillamook cheddar cheese, lemon aioli, waffle fries  
**ADD** GREEN CHILE, GRILLED ONION, BLUE CHEESE, AVOCADO OR BACON +1.00
- salmon 'burnt ends' open-faced sandwich** 🍷 14  
toasted brioche texas toast, soy bbq, sesame-peanut slaw, house-made salt & pepper chips
- shaved prime rib sandwich** 🍷 17  
toasted hoagie, Tillamook cheddar, lemon aioli, au jus, herb-truffle fries

- spit-roasted turkey wrap** 🍷 13  
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, house-made salt & pepper chips
- beer battered cod** 🍷 16  
fried salt & vinegar yukon gold wedges, tabasco remoulade, malt vinegar
- grilled portobello club sandwich** 🍷 13  
toasted 9-grain bread, sliced tomato, red onion & cucumber, avocado-tonnato sauce, chopped romaine, sprouts, herb fries

### entrées AVAILABLE UNTIL 9 PM

- oak-grilled atlantic salmon** 🍷 28  
sautéed farro, pickled radish & baby arugula salad, goat cheese vinaigrette
- 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
- grilled colossal shrimp & cheddar grits** 🍷 18  
applewood smoked bacon, grilled roma tomatoes, sliced scallions

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

food

- crispy shrimp** ◦ 9  
orange-chile lime dipping sauce
- seasons' signature buffalo wings** ◦ 10  
celery & carrot sticks, house-made ranch or creamy blue cheese dressing
- crispy calamari & fire-roasted tomato salsa** ◦ 9  
lemon aioli, fresh cilantro
- asian fried cauliflower bites** ◦ 8  
sweet & spicy GF soy sauce, cilantro, toasted sesame seeds
- fried green beans** ◦ 7  
house-made ranch

drink

- seasons' margarita** ◦ 7  
Espolon Silver Tequila, lime juice, triple sec, simple syrup
- daiquiri** ◦ 7  
Bacardi Silver, lime demerara
- seasons' house-made red sangria**  
glass 7 ◦ pitcher 21
- tom collins** ◦ 7  
gin, lemon, simple syrup, soda
- happy hour red or white wine** ◦ 7  
Seven Falls Chardonnay & Seven Falls Cabernet
- rotating bottle of wine** ◦ 40  
ask your server for today's selection



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## drinks

### signature cocktails

- slamurai** ~ Iwai 45 Japanese Whisky, Amaro Nonino, banana, salted honey syrup, house bitters ◦ **14**  
VELVETY, BITTERSWEET, MELLOW, ROCKS
- soul flower** ~ Illegal Mezcal, lime, coconut, mango, dry curaçao, mint ◦ **14**  
SMOKEY, FRUITY, HERBACEOUS, ROCKS
- vago de playa** ~ Diplomatico Venezuelan Rum, San Zanj Haitian Rum, lime, kiwi, Cappelletti, absinthe ◦ **13**  
CRISP, FRESH, TART, UP
- golden hour** ~ Espolon Reposado, amontillado, agave, ginger, orange bitters ◦ **13**  
RICH, SAVORY, FRAGRANT, ROCKS
- the dalmation** ~ Roku Japanese Gin, grapefruit, lime, black pepper syrup, St. Germaine ◦ **13**  
LIGHT, TANGY, DRY, ROCKS
- cruise control** ~ Rittenhouse Rye, Raynal VSOP, coffee infused Ramazzotti, vanilla, black walnut ◦ **14**  
SILKY, AROMATIC, SMOOTH, UP
- lucky #7** ~ Fernet Branca, strawberry, raspberry, lemon, passionfruit ◦ **13**  
BITTER, FRUITY, CRUSHABLE, ROCKS
- wildcat** ~ Drake's Organic Vodka, sparkling wine, cherry, lemon, orgeat, peychauds ◦ **13**  
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	
<b>Henri Champliau, Brut, 'Petronne', Blanc de Blancs, FRANCE</b>	<b>13/19</b>	<b>52</b>
<b>Château Peyrassol, Rosé, PROVENCE, FRANCE</b>	<b>12/18</b>	<b>48</b>
<b>Pascal Jolivet, Sauvignon Blanc, LOIRE VALLEY, FRANCE</b>	<b>15/22</b>	<b>60</b>
<b>Burgans, Albariño, RÍAX BIAXAS, SPAIN</b>	<b>12/18</b>	<b>48</b>
<b>Diatom, Chardonnay, SANTA BARBARA, CALIFORNIA</b>	<b>15/22</b>	<b>60</b>
<b>Jean-Luc Colombo, Viognier, PAYS D'OC, FRANCE</b>	<b>12/18</b>	<b>48</b>
<b>Pierre Sparr, Pinot Gris, ALSACE, FRANCE</b>	<b>13/19</b>	<b>52</b>
<b>Roessler, 'R2', Black Pine, Pinot Noir, SONOMA COAST, CALIFORNIA</b>	<b>11/17</b>	<b>46</b>
<b>Statti, Red Blend, LAMEZIA, ITALY</b>	<b>12/18</b>	<b>48</b>
<b>Domaine de la Noblaie, Cabernet Franc, CHINON, FRANCE</b>	<b>15/22</b>	<b>60</b>
<b>Qupe, Syrah, CENTRAL COAST, CALIFORNIA</b>	<b>15/22</b>	<b>60</b>
<b>Double Canyon, Cabernet Sauvignon, HORSE HEAVEN HILLS, WASHINGTON</b>	<b>15/22</b>	<b>60</b>
<b>Coravin Pour, MARKET PRICE ~ ASK YOUR SERVER FOR SELECTIONS</b>		

### today's featured wine

### beer on tap

**6**

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

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