



the rooftop at Seasons'

SEASONS

to share

- artisanal bread plate** 🍷 4
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

- summer caprese** 🍷 13
burrata cheese, heirloom tomatoes, baby arugula, basil chiffonade, aged balsamic, maldon sea salt
- 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 +12 | CHICKEN +8 | PETITE FILET +17

- peach & blackberry salad** 🍷 12
baby spinach & arugula, green chile cornbread croutons, Tucumcari feta, basil vinaigrette
- garden greens** 🍷 10
julienne radish, avocado, mint vinaigrette

- classic caesar salad** 🍷 10
romaine hearts, house-made garlic croutons, grana padano, anchovy-caesar dressing

sandwiches

- half-pound angus cheddar burger** 🍷 15
toasted brioche bun, tillamook cheddar cheese, lemon aioli, waffle fries
ADD GREEN CHILE, GRILLED ONION, BLUE CHEESE +1.50
AVOCADO OR BACON +2.00

- shaved prime rib sandwich** 🍷 19
toasted hoagie, Tillamook cheddar, lemon aioli, au jus, herb-truffle fries

- beer battered cod** 🍷 16
herbed fries, tabasco remoulade, malt vinegar

- spit-roasted turkey wrap** 🍷 13
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herbed fries

- grilled portobello club sandwich** 🍷 13
toasted 9-grain bread, sliced tomato, red onion & cucumber, avocado-tonnato sauce, chopped romaine, sprouts, herbed fries

- grilled lamb loin gyro** 🍷 20
warm pita, arugula, sliced tomato & red onion, tzatziki, tabbouleh salad

entrées AVAILABLE UNTIL 9 PM

- oak-grilled atlantic salmon** 🍷 32
orange glazed beets, white bean & kale sauté, pickled mustard seeds

- USDA prime ribeye** 🍷 42
grilled vegetable skewer, creamed corn & barley, bourbon demi

- summer corn chowder & herbed ricotta ravioli** 🍷 26
sautéed peppers, grilled sweet corn, grana padano, white wine & chive cream

- seasons' signature rotisserie half-chicken** 🍷 26
green chile cornbread, garlic sautéed haricot verts, herb jus

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
Exotico Silver Tequila, lime, triple sec, simple
- 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
- rotating bottle of wine** 40
ask your server for today's selection



the rooftop at Seasons'

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	
Henri Champliau, Brut, 'Petronne', Blanc de Blancs, FRANCE	13/19	52
Château Peyrassol, Rosé, PROVENCE, FRANCE	12/18	48
Paul Buisse, Sauvignon Blanc, TOURAINE, FRANCE	15/22	60
Burgans, Albariño, RÍAX BIAXAS, SPAIN	12/18	48
Louis Jadot, Chardonnay, POUILLY-FUISSÉ, FRANCE	16/24	64
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	44
Statti, Red Blend, LAMEZIA, ITALY	12/18	48
Renaud Bodillard, Gamay, MORGON, 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

- | | |
|---------------------------------------|----------------------------------|
| Marble Red | Ex Novo 'Perle Haggard' Pilsner |
| Ex Novo Rotating Tap | La Cumbre Elevated IPA |
| Bosque 'Pistol Pete's' Blonde Ale | Sierra Nevada Pale Ale |
| Steel Bender Lloyd's 3 O'clock Kölsch | Santa Fe Brewing Co NMX Standard |

beer in the bottle or can

- | | | |
|---------------------------|--------------------------------------|---------------------------------------|
| Coors Light ◦ 5 | La Cumbre 'Malpais Stout' ◦ 6 | Corona ◦ 5 |
| Stella Artois ◦ 6 | Tecate ◦ 5 | La Cumbre 'Slice of Hefen' ◦ 6 |
| Michelob Ultra ◦ 5 | Negra Modelo ◦ 5 | Clausthaler NON-ALCOHOLIC ◦ 5 |
| Angry Orchard ◦ 6 | Bud Light ◦ 5 | Guinness ◦ 6 |

