



# 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

- artisan sampler board** 🍷 18  
salmon rilette, cured iberico chorizo, truffle kunik cheese, house-made jam and crackers
- 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

- garden greens** 🍷 10  
grapefruit supremes, feta cheese, maple vinaigrette
- roasted parsnip & baby kale** 🍷 12  
shaved fennel & apples, dried cranberries, ginger vinaigrette

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

### sandwiches & such

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

- fried chicken sandwich** 🍷 14  
kaiser bun, cajun remoulade, old bay seasoned fries
- shaved prime rib sandwich** 🍷 19  
toasted hoagie, Tillamook cheddar, lemon aioli, au jus, waffle fries

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

- sweet potato stuffed piquillo pepper** 🍷 17  
pecan & dried fruit orzo pilaf, hummus

### entrées AVAILABLE UNTIL 9 PM

- oak-grilled atlantic salmon** 🍷 32  
miso braised yellow onions, fried potato wedges, szechuan-chile oil
- grilled USDA prime ribeye** 🍷 42  
roasted garlic mashed potatoes, red chile roasted cauliflower, truffle butter

- autumn blend lentil bolognese & paccheri pasta** 🍷 26  
tomatoes, swiss chard & mushroom mélange, roasted garlic cloves, fresh herbs, lara chenel goat cheese
- seasons' signature rotisserie half-chicken** 🍷 28  
roasted garlic mashed potatoes, autumn vegetable hash, 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

drink

- margarita** ◦ 7  
Exotico Silver Tequila, lime, triple sec, simple
- daiquiri** ◦ 7  
Bacardi Silver & simple OR El Dorado 5 year & demerara
- house-made red sangria**  
glass 7 ◦ pitcher 21
- tom collins** ◦ 7  
gin, lemon, simple, soda
- red or white wine** ◦ 7
- bottle of wine** ◦ 40  
ask your server for today's selection



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## drinks

### signature cocktails

- cask of montenegro** ~ RICH, NUTTY, TART, ROCKS ◦ 13  
*Amontillado, Montenegro, lemon, cashew orgeat, honey*
- modern man** ~ SILKY, MELLOW, BITTERSWEET, UP ◦ 14  
*Calvados, Cognac, Averna, Benedictine, Italian vermouth, bitters*
- reality check** ~ BITTER, FRAGRANT, CRUSHABLE, ROCKS ◦ 14  
*pineapple infused Campari, Peychaud's, Cappelletti*
- mind power** ~ FRUITY, SMOKY, HERBACEOUS, ROCKS ◦ 14  
*Illegal Mezcal, pineapple, lime, China China, allspice, sage*
- el jefe** ~ RICH, SAVORY, SMOOTH, ROCKS ◦ 13  
*Espolon reposado, Ancho Reyes, Amaro Nonino, agave, house bitters*
- center of attention** ~ TANGY, BALANCED, TASTY, UP ◦ 13  
*Secret Rum blend, lime, glögg, passionfruit*
- coast to coast** ~ BRIGHT, AROMATIC, LIGHT, ROCKS ◦ 13  
*Ford's Gin, house made falernum, lime, bergamot, French vermouth, absinthe*
- berried & bruised** ~ FRUITY, BUBBLY, LIGHT, ROCKS ◦ 13  
*Thyme infused Drakes Organic Vodka, lemon, blackberry, vanilla, soda*
- southern charm** ~ VELVETY, REFRESHING, BOOZY, UP ◦ 14  
*Old Grand Dad bonded Bourbon, lemon, amaretto, cabernet syrup, angostura*

### n/a refreshers

- blackberry limeade** ~ blackberry purée, lime & soda ◦ 7
- bartender's choice** ~ ask for something special ◦ 7
- New Mexico Ferments kombuccha** ~ prickly pear, or apricot mint ◦ 7

### wines by the glass

	6OZ/9OZ BOTTLE	
<b>Empire Estate, Brut</b> , FINGER LAKES, NEW YORK	12/16	48
<b>Gobelsburg, Rosé</b> , NIEDERÖSTERREICH, AUSTRIA	14/21	56
<b>Trefethen, Chardonnay</b> , OAK KNOLL DISTRICT, CALIFORNIA	18/27	72
<b>Hall, Sauvignon Blanc</b> , NAPA VALLEY, CALIFORNIA	18/27	72
<b>Machmer, Gewürztraminer</b> , RHEINHESSEN, GERMANY	14/21	56
<b>Domäne Wachau, Grüner Veltliner</b> , WACHAU, AUSTRIA	18/27	72
<b>Carl Ehrhard, Dry Riesling</b> , RHEINGAU, GERMANY	16/24	64
<b>Roessler, 'R2', Black Pine, Pinot Noir</b> , SONOMA COAST, CALIFORNIA	12/16	48
<b>Clos la Coutale, Malbec</b> , CAHORS, FRANCE	14/21	56
<b>Ramblilla, Tempranillo</b> , RIBERA DEL JÚCAR, SPAIN	12/16	48
<b>Serial, Cabernet Sauvignon</b> , PASO ROBLES, CALIFORNIA	18/27	72
<b>Merum, Red Blend</b> , JUMILLA, SPAIN	12/16	48

INQUIRE FOR SELECTIONS

### reserve wine by the glass

### beer on tap

6

- Marble Red
- Ex Novo Rotating Tap
- Bosque 'Pistol Pete's' Blonde Ale
- Sierra Blanca's Pecan Beer

- Ex Novo 'Perle Haggard' Pilsner
- La Cumbre Elevated IPA
- Sierra Nevada Pale Ale
- Santa Fe Brewing Co Java Stout

### beer in the bottle or can

- Coors Light ◦ 5
- Stella Artois ◦ 6
- Michelob Ultra ◦ 5
- Angry Orchard ◦ 6

- La Cumbre 'Malpais Stout' ◦ 6
- Tecate ◦ 5
- Negra Modelo ◦ 5
- Bud Light ◦ 5

- Corona ◦ 5
- La Cumbre 'Slice of Hefen' ◦ 6
- Clausthaler NON-ALCOHOLIC ◦ 5
- Guinness ◦ 6

