



# the rooftop at Seasons'

## SEASONS

### to share

**roasted tomato bruschetta** 🍷 10  
toasted bread, aged balsamic, fresh basil, grana padano

**crispy shrimp** 🍷 11  
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

**burrata caprese** 🍷 13  
heirloom tomatoes, arugula, balsamic reduction, basil chiffonade, maldon sea salt

**seasons' signature buffalo wings** 🍷 14  
celery & carrots, house-made ranch or blue cheese

### salads ADD ROASTED PORTOBELLO +6 | GRILLED SALMON +12 | CHICKEN +8 | PETITE FILET +17

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

**garden greens** 🍷 10  
apples, blackberries, verjus rouge vinaigrette

**roasted summer corn & chayote squash salad** 🍷 13  
heirloom cherry tomatoes, arugula & peppers, chipotle crema dressing

### sandwiches & such

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

**classic italian sub** 🍷 17  
genoa salami, capocollo, ham, romaine, tomato, cherry pepper relish, red onion, hoagie dressing, smoked mozzarella, baguette, petit caesar salad

**rotisserie-roasted turkey wrap** 🍷 15  
flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herb fries

**roasted portobello Philly** 🍷 15  
caramelized onions & peppers, provolone, hoagie roll, herb fries

**st. louis style pork ribs** 🍷 18  
red chile BBQ sauce, country style potato salad, honey slaw

### entrées

**oak grilled atlantic salmon** 🍷 33  
applewood smoked bacon braised collard greens, marinated & chilled colorado fremont beans

**rustic peach & fennel crostada** 🍷 27  
whipped ricotta & feta, grilled red onions, cider braised wheatberries, tarragon vinaigrette dressed arugula

**house-made cappellini & confit tomatoes** 🍷 22  
roasted portobello mushrooms, fresh basil, pomodoro sauce

**oak fired prime NY strip** 🍷 46  
apple barley pilaf, sautéed kale & oyster mushrooms, bacon-onion jam

### happy hour WEEKDAY'S ONLY 4-6 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

- paloma** ◦ 9  
blanco tequila, grapefruit soda, lime, salt
- whiskey sour** ◦ 9  
bourbon, lemon, demerara
- house-made red sangria**  
glass 9 ◦ pitcher 32
- airmail** ◦ 9  
rum, lime, honey, sparkling wine
- red or white wine** ◦ 8
- premium bottle** ◦ 40  
ask your server for today's selection



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## drinks

### signature cocktails

- best revenge** ~ TANGY, REFRESHING, ROCKS ◦ 14  
*Dewars, lemon, pineapple, Cocchi Americano, cinnamon, Bénédictine*
- forbidden fruit** ~ SMOKY, SPICY, UP ◦ 14  
*Del Maguey Vida Mezcal, El Dorado 5 Year, lime, strawberry, ginger*
- newborn sun** ~ RICH, SAVORY, ROCKS ◦ 14  
*Four Pillars Overproof Gin, lemon, Fino, orgeat, French vermouth, honey*
- greener with the scenery** ~ CREAMY, HERBACEOUS, ROCKS ◦ 14  
*Espolon Blanco, lime, coconut cream, cucumber, sage, Green Chartreuse rinse*
- midnight banana** ~ BITTERSWEET, STIFF, ROCKS ◦ 14  
*Old Overholt Rye, Italian vermouth, banana, Amontillado, Pedro Ximenez, Campari*
- back burner** ~ SMOKY, DRY, ROCKS ◦ 14  
*watermelon oolong infused Illegal Mezcal, Aperol, lambrusco, lemon, Peychaud's*
- mass appeal** ~ FIZZY, FRUITY, ROCKS ◦ 14  
*Drake's Organic Vodka, lemon, peach, French vermouth, honey, soda*
- new world water** ~ FRUITY, FUNKY, ROCKS ◦ 14  
*Barbadian, Venezualan & Jamaican Rums, coconut liqueur, bitters*

### n/a refreshers

- sage's liberation** ~ cucumber-sage syrup, lime, soda ◦ 8
- coco fresca** ~ strawberry syrup, coconut syrup, lemon ◦ 8
- bartender's choice** ~ ask for something special ◦ 8
- New Mexico Ferments kombucha** ~ ask your server for today's flavors ◦ 7

### wines by the glass

	6OZ/9OZ	BOTTLE
<b>Prieure, Brut</b> , BURGUNDY, FRANCE	16/24	64
<b>Tormaresca, 'Calafuria' Rosé</b> , PUGLIA, ITALY	14/21	56
<b>Château de Fontenille, Sauvignon Blanc</b> , BORDEAUX, FRANCE	12/18	48
<b>Foxen, 'Ernesto Wickenden', Chenin Blanc</b> , SANTA MARIA, CALIFORNIA	16/24	64
<b>Rolly Gassmann, Pinot Blanc</b> , ALSACE, FRANCE	16/24	64
<b>Delas, Grenache Blanc</b> , CÔTES-DU-RHÔNE, FRANCE	14/21	56
<b>Patz &amp; Hall, Chardonnay</b> , SONOMA COAST, CALIFORNIA	18/27	72
<b>Roessler, 'Black Bird', Pinot Noir</b> , RUSSIAN RIVER VALLEY, CALIFORNIA	12/18	48
<b>Dr. Konstantin Frank, Blaufränkisch</b> , FINGER LAKES, NEW YORK	16/24	64
<b>JL Colombo, Red Blend</b> , CÔTES-DU-RHÔNE, FRANCE	14/21	56
<b>Casanova di Neri, 'Irrosso', Sangiovese</b> , TUSCANY, ITALY	16/24	64
<b>Château Briot, Cabernet Sauvignon</b> , BORDEAUX, FRANCE	14/21	56

### beer on tap

6

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| <ul style="list-style-type: none"> <li>Sierra Nevada Pale Ale</li> <li>Santa Fe Social Hour</li> <li>Bosque Blonde Ale</li> <li>Sierra Blanca Pecan Beer</li> </ul> | <ul style="list-style-type: none"> <li>Ex Novo Pearle Haggard Pilsner</li> <li>Ex Novo Rotating</li> <li>Modelo Especial</li> <li>La Cumbre Elevated IPA</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 ◦ 5</li> <li>Stella Artois ◦ 6</li> <li>Michelob Ultra ◦ 5</li> <li>Angry Orchard ◦ 6</li> </ul> | <ul style="list-style-type: none"> <li>La Cumbre 'Malpais Stout' ◦ 6</li> <li>Tecate ◦ 5</li> <li>Negra Modelo ◦ 5</li> <li>Bud Light ◦ 5</li> </ul> | <ul style="list-style-type: none"> <li>Corona ◦ 5</li> <li>La Cumbre 'Slice of Hefen' ◦ 6</li> <li>Clausthaler NON-ALCOHOLIC ◦ 5</li> <li>Guinness ◦ 6</li> </ul> |
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