



SEASONS

the rooftop at Seasons'

to share

grilled flatbread, roasted butternut squash & three cheese spread 🍷 11

autumn greens & fried brussels sprouts slaw, pickled carrots, pepitas, whole grain mustard vinaigrette

crispy shrimp 🍷 11

orange chile dipping sauce

st. louis style pork ribs 🍷 16

red chile BBQ sauce, honey slaw

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

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

yellow curry veggie bowl 🍷 14

roasted sweet potatoes, carrots & cauliflower, baby kale, garbanzo beans, cashews, creamy curry vinaigrette

garden greens 🍷 10

autumn granola crunch, cider vinaigrette

classic caesar salad 🍷 10

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

creamy green chile chicken 'pot pie' 🍷 14

house-made green chile cornbread topper

rotisserie-roasted turkey wrap 🍷 15

flour tortilla, applewood smoked bacon, provolone, avocado, tomato & lettuce, basil aioli, herb fries

shaved prime rib sandwich 🍷 19

tillamook cheddar, toasted hoagie roll, lemon aioli, au-jus dipper, herb fries

entrées

oak-grilled pork tenderloin 🍷 36

baked sweet potato, sage turnip purée, maple butter

oak grilled atlantic salmon 🍷 33

pecorino risotto nero, dried tart cherries & braised winter greens, kabocha squash cream

house-made pumpkin pappardelle 🍷 22

blackened sweet onions, wilted radicchio, fried sage, roasted garlic-white wine sauce

oak-fired beef sirloin 🍷 35

roasted garlic mashed potatoes, sautéed autumn vegetables, crispy onion strings, red wine demi

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

cosmopolitan ◦ 9

house-infused citrus vodka, Cointreau, lime, cranberry

contessa ◦ 9

gin, Aperol, vermouth, orange oil

r.o.f. (rum old fashioned) ◦ 9

house rum blend, demerara, bitters

house-made red sangria

glass 9 ◦ pitcher 32

red or white wine ◦ 8

premium bottle ◦ 40

ask your server for today's selection



the rooftop at Seasons'

drinks

signature cocktails

- side step** ~ LIGHT, COMPLEX, ROCKS ◦ 14
Cocchi Torino, Cocchi Rosa, Cognac, Appleton Signature Blend, Carpano Antica
- red eye to glasgow** ~ RICH, SMOOTH, ROCKS ◦ 14
coffee infused Dewars, El Tesoro Reposado, Disaronno, Averna, vanilla, black walnut
- bulls on parade** ~ SMOKY, TANGY, ROCKS ◦ 14
Illegal Mezcal, grapefruit, Cappelletti, lemon, cinnamon, saline
- shimmy shimmy ya** ~ LIGHT, FRUITY, UP ◦ 14
Gin, guanabana, Dolin Blanc, Caravedo Pisco, lime
- idols and anchors** ~ FUNKY, FROTHY, UP ◦ 14
Guyanese & Jamaican Rums, granny smith apple juice, Calvados, Glögg, cacao, lemon, bitters
- strange magic** ~ TANGY, TEXTURED, ROCKS ◦ 14
Old Overholdt Rye, lime, cranberry, honey, warm spices, coconut, whey, casein
- skyhook** ~ TART, AROMATIC, UP ◦ 14
Vodka, lemon, ginger, pear, Bitter Bianco, honey, absinthe
- last trip to tijuana** ~ BRIGHT, HERBACEOUS, ROCKS ◦ 14
El Tesoro Blanco, lime, apricot, house grenadine, Ramazzotti, sage, bitters
- fade to black** ~ SILKY, STRONG, UP ◦ 14
Bourbon, pecan infused Old Overholdt Rye, Montenegro, Cynar 70, date molasses, house bitters
- bartenders choice** ◦ 14/8
a specially made unique cocktail that can also be made non-alcoholic

n/a refreshers

- honey-cinnamon soda** ~ lemon, honey, cinnamon, soda ◦ 8
- pomegranate mule** ~ house grenadine, lime, ginger beer ◦ 8
- New Mexico Ferments kombucha** ~ ask your server for today's flavors ◦ 7

wines by the glass

	6 OZ/9 OZ	BOTTLE
Prieure, 'Cremant', Brut , BURGUNDY, FRANCE	16/24	64
Château de Trinqueddel, Rosé , TAVEL, FRANCE	16/24	64
Cave Spring, Riesling , NIAGARA PENINSULA, CANADA	12/18	48
Von Winning, 'Deidesheim', Sauvignon Blanc , PFALZ, GERMANY	14/21	56
Laroche, 'La Chevaliere', Chardonnay , PAYS D'OC, FRANCE	14/21	56
Roessler, 'Black Birds', Pinot Noir , RUSSIAN RIVER VALLEY, CALIFORNIA	12/18	48
Domaine de la Chanteleuserie, Cabernet Franc , LOIRE, FRANCE	14/21	56
Château d'Angelus, 'La Clape', Red Blend , LANGUEDOC-ROUSSILLON, FRANCE	14/21	56
Simi, Cabernet Sauvignon , ALEXANDER VALLEY, CALIFORNIA	16/24	64
Franco Serra, Nebbiolo , BARBARESCO, ITALY	18/27	72

beer on tap

6

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| Sierra Nevada Pale Ale | Ex Novo Pearle Haggard Pilsner |
| Santa Fe 'Java' Stout | Ex Novo Rotating |
| Bosque 'Up North' Blonde Ale | Modelo 'Especial' Mexican Lager |
| Sierra Blanca 'Bone Chiller' Brown Ale | La Cumbre 'Elevated' IPA |

beer in the bottle or can

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| Coors Light ◦ 5 | Tecate ◦ 5 | La Cumbre 'Slice of Hefen' ◦ 6 |
| Pabst Blue Ribbon ◦ 5 | Negra Modelo ◦ 5 | Clausthaler NON-ALCOHOLIC ◦ 5 |
| Fenceline Seedling Cider ◦ 7 | Corona ◦ 5 | Guinness ◦ 6 |

