



the rooftop at Seasons'

SEASONS

to share

house-made grilled flatbread 🍷 12
lemon whipped ricotta, honey-hazelnut butter, fresh berries

crispy shrimp 🍷 11
orange chile dipping sauce

smoked salmon rangoons 🍷 14
soy-scallion 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

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

teriyaki rice noodle chopped salad 🍷 14
carrots, radish, peppers, scallions, snap peas, baby arugula

roasted beets & lara chenel

goat cheese salad 🍷 12
sliced apples, garden greens, spanish sherry 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

roasted pork tenderloin hoagie 🍷 16
burrata cheese, calabrian chiles, arugula, herb aioli, italian orecchiette pasta salad

togarashi seared rare tuna tacos 🍷 18
3 mazina tortillas, napa cabbage slaw, yuzu dressing, thai chile aioli

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-fired beef sirloin 🍷 35
Boursin smashed red potatoes, grilled broccolini, crispy onion strings, port braised shallot demi

house-made spring pea, lemon & ricotta ravioli 🍷 28
wilted spinach & roasted cipollini onions, herb pesto, burrata cheese

seared wild jumbo sea scallops 🍷 49
fully loaded cauliflower, farro couscous, citrus beurre blanc

char-grilled spring vegetables & creamy polenta cake 🍷 24
peppers, asparagus, broccolini, local mushrooms, garlic-mint yogurt dressing, jalapeño-herb oil

rotisserie half chicken 🍷 29
smoked cheddar & orzo mac n' cheese, grilled broccolini, herb jus

happy hour WEEKDAYS 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
- pisco sour** • 9
Caravedo Torontel Pisco, lemon, egg white, bitters
- 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

- sunflower samurai** ~ FRESH, FLORAL, VIVACIOUS, ROCKS ◦ 14
Roku Gin, Yukikage Junmai Sake, St. Germaine, lime, grapefruit, honey
- double vision** ~ BRIGHT, CRISP, TANGY, UP ◦ 14
Haymans Old Tom Gin, Dolin Dry Vermouth, carrot syrup, lime, celery bitters
- sugar snap me** ~ HERBACEOUS, BREEZY, TART, ROCKS ◦ 14
Beefeater Gin, Luxardo Bitter Bianco, Luxardo Maraschino, lemon, snap pea & lemongrass syrup
- snake in the grass** ~ MELLOW, REFRESHING, MILK PUNCH (CONTAINS WHEY), MEGA CUBE ◦ 14
Titos Vodka, Madre Mezcal, Italicus Liqueur, cilantro & celery juice, pineapple, lime
- burnin love** ~ SPICY, VIBRANT, TROPICAL, UP ◦ 14
jalapeño Espolon Tequila, Giffard Passionfruit, passionfruit syrup, lime, tiki bitters, egg white
- south paw** ~ PUNCHY, REFRESHING, AROMATIC, ROCKS ◦ 14
Madre Mezcal, Espolon Reposado Tequila, Aperol, Giffard Vanilla, lemon, cinnamon syrup, orange & angostura bitters
- rhum rhapsody** ~ TROPICAL, LUSH, CREAMY, ROCKS ◦ 14
Diplomatico Reserva Exclusiva Rum, San Zanj Rum, Wrey & Nephew Rum, lemon, grapefruit, pineapple, house coconut cream, orgeat, orange bitters
- garden party** ~ SMOOTH, SAVORY, PIQUANT, UP ◦ 14
garden infused vodka, Ancho Reyes Verde Liqueur, Sauternes, onion brine, saline, celery bitters
- mail order rye** ~ RICH, DECADENT, NUTTY, MEGA CUBE ◦ 14
duck fat washed rye, China China Amaro, Benedictine, black walnut bitters, saline
- new number 7** ~ VELVETY, SILKY, ROBUST, UP ◦ 14
Old Forester Bourbon, Giffard Apricot, orgeat, cinnamon syrup, lemon, egg white

n/a refreshers

- one night stand** ~ SPICY, VIBRANT, TROPICAL, UP ◦ 10
smoked jalepeño & passion purée, lime, tiki bitters, egg white
- carrot & dill spritzer** ~ BALANCED, REFRESHING, TART, ROCKS ◦ 9
carrot syrup, lemon, ginger ale, saline, baby dill
- grapefruit-cinnamon soda** ~ SPICY, CITRUSY, REFRESHING, ROCKS ◦ 8
fresh squeezed grapefruit juice, cinnamon syrup, soda, lime
- New Mexico Ferments kombucha** ~ ASK YOUR SERVER FOR TODAY'S FLAVORS ◦ 7

wines by the glass

	6OZ/9OZ	BOTTLE
Prieure, 'Cremant', Brut , BURGUNDY, FRANCE	16/24	64
Sacha Lichine 'The Pale', Rose , VIN DE PAYS DU VAR, FRANCE	12/18	48
Tintero, Moscato D'Asti , PIEDMONTE, ITALY	12/18	48
Solena, Pinot Gris , WILLAMETTE VALLEY, OREGON	12/18	48
H Brochard, 'Les Carisannes', Sauvignon Blanc , VAL DE LOIRE, FRANCE	14/21	56
Truchard, Chardonnay , CARNEROS, NAPA, CALIFORNIA	16/24	64
Roessler, 'Black Pine', Pinot Noir , SONOMA COAST, CALIFORNIA	13/19	52
Belle Glos, 'Clark & Telephone', Pinot Noir , SANTA MARIA, CALIFORNIA	18/27	72
Anciano, Gran Reserva, Tempranillo , RIOJA, SPAIN	14/21	56
Ben Marco, Malbec , VALLE DE UCO, MENDOZA, ARGENTINA	14/21	56
Charles Krug, Cabernet Sauvignon , NAPA VALLEY, CALIFORNIA	16/24	64
Trefethen, 'Eshcol Estate', Red Blend , NAPA VALLEY, CALIFORNIA	16/24	64

beer on tap 6.5

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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 |

make it a bartenders choice shandy ◦ 7.5

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 |