



the rooftop at Seasons'

SEASONS

to share

summer burrata & tomato caprese ◦ 15

heirloom tomatoes, arugula, balsamic reduction, basil chiffonade, maldon sea salt

crispy shrimp & veg ◦ 12

fried shrimp, peppers & artichoke hearts, lemon-caper remoulade

flash fried cauliflower bites ◦ 10

apricot-jalapeño glaze

crispy calamari &

fire roasted tomato salsa ◦ 14

lemon aioli, fresh cilantro

cotija, cilantro & avocado bruschetta ◦ 11

roasted corn & peppers, fresh jalapeño

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

dino kale, burrata & red apples ◦ 13

shaved red onion, salted heirloom tomatoes, fennel fronds, dried cranberries, black pepper-cider vinaigrette

garden greens, citrus & summer berries ◦ 12

laura chanel goat cheese, fresh dill, lemon-dill vinaigrette

classic caesar salad ◦ 11

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

sandwiches & such

roasted prime rib philly ◦ 19

toasted hoagie, peppers & onions, provolone, chipotle aioli, herb fries

SUB ROASTED PORTOBELLO MUSHROOMS ◦ 14

house-cured smoked salmon on focaccia ◦ 17

lemon-dill cream cheese, salted heirloom tomatoes, fresh cucumbers, capers, side garden greens

MAKE ANY DISH GLUTEN FREE

WITH OUR CAULIFLOWER FLATBREAD +4

chicken pesto sammy ◦ 16

toasted ciabatta, arugula, sundried tomatoes, shaved red onions, fresh mozzarella, roasted garlic-rosemary butter, herb fries

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

entrées

beef tri-tip steak au poivre ◦ 36

herb smashed potatoes, roasted cauliflower, brandy-peppercorn sauce

char-grilled summer corn & mascarpone ravioli ◦ 28

sautéed asparagus, garlic flash fried corn, roasted red pepper cream

seared chilean sea bass ◦ 49

smoked purple cauliflower purée, blistered cherry tomatoes, crispy prosciutto, citrus-thyme beurre blanc

rotisserie half chicken ◦ 29

green chile cornbread, braised greens & blackened onions, herb jus

blistered cherry tomatoes & creamy polenta cake ◦ 24

local oyster mushrooms & braised greens, crispy fried garlic, edible flowers, brown butter sage sauce

happy hour WEEKDAYS 4-6 PM

food

crispy shrimp & veg ◦ 10

fried shrimp, peppers & artichoke hearts, lemon-caper remoulade

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

flash fried cauliflower bites ◦ 8

apricot-jalapeño glaze

drink

clarified green tea milk punch ◦ 9

whiskey, peach schnapps, lemon, lime, sprite CONTAINS WHEY

"shandy dandy daiquiri" ◦ 9

cucumber infused Bacardi, lime, Sandia Watermelon Hard Cider

r.o.f. (rotating old fashioned) ◦ 9

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

SEASONS IS PROUD TO SUPPORT LOCAL FARMERS & RANCHERS. GRATUITY MAY BE ADDED TO GROUPS OF 6 OR MORE.

WE ARE HAPPY TO ACCOMMODATE SPECIFIC FOOD NEEDS – PLEASE ASK YOUR SERVER!



the rooftop at Seasons'

drinks

signature cocktails

- we don't want no shrubs** ~ TART, AROMATIC, FLAVORFUL ◦ 14
Old Forester Bourbon, blueberry-balsamic shrub, lime, fig bitters, saline, soda, ginger
- sunflower samurai** ~ FRESH, FLORAL, VIVACIOUS, ROCKS ◦ 14
Roku Gin, Yukikage Junmai Sake, St. Germain, lime, grapefruit, honey
- double vision** ~ BRIGHT, CRISP, TANGY, UP ◦ 14
Hayman's 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
Tito's Handmade Vodka, Madre Mezcal, Italicus Bergamot Liqueur, cilantro & celery juice, pineapple, lime
- burnin love** ~ SPICY, VIBRANT, TROPICAL, UP ◦ 14
Jalapeño infused 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, mega cube
- rhum rhapsody** ~ TROPICAL, LUSH, CREAMY, ROCKS ◦ 14
Diplomatico Reserva Exclusiva Rum, San Zanj Rum, Wray & 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

n/a refreshers

- "no shrubs" lite** ~ TART, AROMATIC, FLAVORFUL ◦ 10
blueberry-balsamic shrub, lime, saline, soda, ginger
- 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
- symbiotik kombucha** ~ ASK YOUR SERVER FOR TODAY'S FLAVORS ◦ 8

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	13/19	52
Craggy Range 'Te Muna', Sauvignon Blanc , MARTINBOROUGH, NEW ZEALAND	14/21	56
Frog's Leap 'Shale & Stone', Chardonnay , NAPA VALLEY, CALIFORNIA	16/24	64
Roessler, 'Black Pine', Pinot Noir , SONOMA COAST, CALIFORNIA	13/19	52
Vietti 'Tre Vigne', Barbera d'Asti , PIEDMONTE, ITALY	13/19	52
Anciano, Gran Reserva, Tempranillo , RIOJA, SPAIN	14/21	56
Kaiken Estate, Malbec , MENDOZA, ARGENTINA	12/18	48
Charles Krug, Cabernet Sauvignon , NAPA VALLEY, CALIFORNIA	16/24	64
Château Lassègue 'Les Cadrans', Merlot Blend , SAINT-EMILION GRAND CRU, BORDEAUX, FRANCE	18/27	72

beer on tap 6.5

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| Sierra Nevada Pale Ale | Ex Novo Pearle Haggard Pilsner |
| Sandia Watermelon Hard Cider | Rotating Handle |
| 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 |
| Corona ◦ 5 | Guinness ◦ 6 | |