



SEASONS

the rooftop at Seasons' drinks

signature cocktails

"absinthe-minded" ~ ABSINTHE MEETS VANILLA & COCONUT IN A CITRUS KISSED VELVETY SIP ◦ 14

[ROCKS] St. George Absinthe, Cocchi Americano, Château Laribotte Sauternes, Giffard Vanilla, House Coco Lopez, Lemon

the basic B ~ YES, IT'S BASIC...STILL EXTREMELY DELICIOUS THOUGH ◦ 14

[UP] Amsterdam Vodka, Gomme Luxardo Maraschino, Amaro Montenegro, Giffard Pamplemousse, Lemon, Thyme

captain's quarters ~ BOLD MIX OF RUM, TROPICAL JUICES & TIKI SPICE...NO PARROT REQUIRED ◦ 14

[ROCKS] Smith and Cross, Rhum J.M., Falernum, Pineapple, OJ, Lime, House Grenadine, Demerara, Tiki Bitters

the first word ~ AN HOMAGE TO...'THE LAST WORD', DRY, FLORAL & REFRESHING ◦ 14

[UP] Applewood Gin, Gomme Cocchi di Torino, Aperol, Lime, Simple Syrup, Saline

the spice is right ~ TEQUILA HEAT, CUCUMBER CHILL & GINS FLORAL EDGE ◦ 14

[ROCKS] House Spicy Reposado, Florente Elderflower Liqueur, Cucumber Syrup, Lime, Empress Gin Float

low hanging fruit ~ AN ORCHARDS WORTH OF FLAVOR, WITH BOURBON LEADING THE WAY ◦ 14

[UP] Old Forester Bourbon, Applejack, Tuaca, Bitter Bianco, Apple Syrup, Lemon, Saline, Absinthe Spritz

long live lochness ~ SMOKY SCOTCH, FALERNUM WARMTH & A TROPICAL TWIST ◦ 14

[ROCKS] Dewars White Label, Laphroaig, Falernum, Giffard Banana, Pineapple, Lime

smoke and petals ~ A SULTRY MIX OF MEZCAL, FLORAL NOTES & SPICE...BOLD YET ELEGANT ◦ 14

[MEGA CUBE] X Agave de Cortes Mezcal, Giffard Peach, Ancho Reyes, Cocchi Rossa, East India Cream Sherry

n/a refreshers

false botanist ~ A STUDY IN BOTANICALS, MINUS THE PROOF ◦ 14

[UP] Ritual Non-Alcoholic Gin, Martini & Rossi Floreale Non-Alcoholic Aperitivo, Cucumber Syrup, Lime, Saline & Rose Water Spritz

spring apple soda ~ CRISP, JUICY & JUST SO REFRESHING ◦ 8

[ROCKS] Fresh Apple Syrup, Lime

cucumber lemonade ~ EASY DRINKING WITH THAT CUCUMBER CHILL ◦ 8

[ROCKS] Cucumber Syrup, Lemon

Symbiotik Kombucha Company ~ ASK YOUR SERVER FOR TODAY'S FLAVORS ◦ 8

wines by the glass

	6OZ/9OZ	BOTTLE
Henri Chanpliau, 'Petronne', Brut, BURGUNDY, FRANCE	16/24	64
Sacha Lichine 'The Pale', Rose, VIN DE PAYS DU VAR, FRANCE	12/18	48
Carl Ehrhard 'Berg Roseneck' Riesling Kabinett, RHEINGUA, GERMAN	12/18	48
Bodegas Naia, 'Rueda Naia', Verdejo, CASTILLA Y LEÓN, SPAIN	12/18	48
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
Fosso Corno 'Mayro', Montepulciano, MONTEPULCIANO D' ABRUZZO, ITALY	12/18	48
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

beer on tap 6.5

Sierra Nevada Pale Ale
Bosque 'Up North' Blonde Ale
Ex Novo Pearle Haggard Pilsner

make it a bartenders choice shandy ◦ 7.5

Modelo 'Especial' Mexican Lager
La Cumbre 'Elevated' IPA

~ ask about our seasonal rotating taps ~

beer in the bottle or can

Coors Light ◦ 5
Pabst Blue Ribbon ◦ 5
Corona ◦ 5

Negra Modelo ◦ 5
Guinness ◦ 6

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



SEASONS

the rooftop at Seasons'

to share

crab & shrimp fritters ◦ 14
orange-chile dipping sauce

house-made grilled flatbread ◦ 14
burrata cheese, calabrian chile oil, fig jam,
toasted pine nuts

crispy shrimp & veg ◦ 12
fried shrimp, peppers & artichoke hearts,
lemon-caper remoulade

asian fried cauliflower bites ◦ 10
sweet & spicy GF soy sauce, cilantro, toasted sesame seeds

**crispy calamari &
fire roasted tomato salsa** ◦ 14
lemon aioli, fresh cilantro

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 | 2 BLACKENED GULF SHRIMP +10

fresh blueberries & burrata ◦ 13
garden greens, watermelon radish, toasted pine nuts,
blueberry-prosecco vinaigrette

classic caesar ◦ 11
romaine hearts, shaved grana padano,
house-made garlic croutons, anchovy-caesar dressing

sandwiches & such

roisserie roasted prime rib Philly ◦ 20
toasted hoagie, caramelized peppers & onions, provolone,
chipotle aioli, herb fries

SUB ROASTED PORTOBELLO MUSHROOMS ◦ 14

red chile chicken wrap ◦ 15
flour tortilla, romaine & tomato, herb-buttermilk dressing,
herb fries

tacos of the day ◦ 12
ask your server for today's selection, always on corn tortilla's

blackened shrimp po'boy ◦ 17
toasted split top bun, arugula, caper crème fraîche, herb fries

half-pound angus cheddar burger ◦ 16
toasted brioche bun, sharp cheddar cheese,
lemon aioli, herb fries

ADD GREEN CHILE, GRILLED ONION, BLUE CHEESE +1.50
AVOCADO OR BACON +2

SUB GLUTEN FREE
CAULIFLOWER FLATBREAD +4

entrées

oak-fired NY strip ◦ 42
red chile mashed potatoes, grilled broccolini,
sautéed mushrooms, béarnaise sauce

spring vegetable noodle bowl ◦ 27
fresh green peas, asparagus, smoked baby carrots,
wild mushrooms, miso broth (GF & VEGAN)

**house-made spring pea, roasted garlic
& ricotta ravioli** ◦ 28
sautéed wild mushrooms & leeks, arugula, lemon cream

roisserie half chicken ◦ 29
roasted garlic mashed potatoes,
char-grilled spring vegetables, herb jus

miso glazed seared chilean seabass ◦ 49
herb-tossed pearl couscous, sautéed asparagus,
red cabbage purée, citrus beurre blanc

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

asian fried cauliflower bites ◦ 8
sweet & spicy GF soy sauce, cilantro,
toasted sesame seeds

drink

seasonal milk punch ◦ 9
ask your barkeep for today's specialty
CONTAINS WHEY

r.o.f. (rotating old fashioned) ◦ 9
demerara, bitters

house-made red sangria
glass 9 ◦ pitcher 32

red or white wine glass ◦ 8

red or white wine premium bottle ◦ 40
~ ask your server for today's selection ~