SEASONS

shareables

rosemary panko crusted grilled artichoke hearts ○ 15
mushroom duxelles, truffle parsnip purée, chile oil

house-made grilled flatbread ○ 14
apple butter, cranberry feta, candied pecans

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

root vegetable tartare (GF) ○ 12
roasted beets, arugula, red onion, caper berries, cured egg yolk, maldon sea salt

pan-seared lump crab cakes & chile-caramel glazed pork belly ○ 21
orange-cranberry chutney

salads

winter greens, kale & burrata (GF) ○ 14
apple slices, candied pecans, maple-dijon vinaigrette

classic caesar salad ○ 12
romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing

pumpkin curry soup (GF & VEGAN) ○ 8
coconut cream, toasted pepitas, tart apple strings

seasonal soup of the day ○ 8

ADD TO ANY DISH

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +14 | 5 OZ PRIME MANHATTAN STEAK +14 | LUMP CRAB CAKE +7

ROASTED PORTOBELLO +6 | CHILE-CARAMEL GLAZED PORK BELLY +8 | GLUTEN FREE CAULIFLOWER FLATBREAD +4 / SUB FOR +2

season's favorites

pan-roasted beef tenderloin ○ 44
oven charred brussels sprouts, boursin smashed potatoes, demi-glace, balsamic compound butter (GF)

parmesan crusted natural chicken breast ○ 30
herb roasted butternut squash, sugar snap peas, roasted garlic mashed potatoes, dijon herb sauce

grilled atlantic salmon ○ 33
rosemary polenta cake, oven charred brussels sprouts, maple-dijon glaze (GF)

wild rice & winter vegetable stuffed acorn squash ○ 26
charred kale, wild mushrooms & herb roasted butternut squash, truffle parsnip purée (GF & VEGAN)

braised pork shank ○ 36
rosemary polenta cake, oven charred brussels sprouts, au jus (GF)

hand-made butternut squash & four cheese ravioli ○ 28
hazelnut-sage pesto, brown butter, grana frico

rotisserie half chicken ○ 29
boursin smashed potatoes, charred kale, herb jus (GF)

oak fired manhattan steak ○ 36
roasted garlic mashed potatoes, charred kale & sautéed wild mushrooms, demi-glace (GF)

seared chilean seabass ○ 49
sautéed wild mushrooms & sugar snap peas, wild rice pilaf, truffle parsnip purée (GF)

sides to share 8 each

- *boursin smashed potatoes*
- *oven charred brussels sprouts*
- *wild rice pilaf*
- *herb-roasted butternut squash*
- *sautéed wild mushrooms*
- *roasted garlic mashed potatoes*
- *sautéed sugar snap peas*
- *rosemary polenta cake*

artisanal bread plate ○ 4
fresh herbs, garlic infused olive oil & aged balsamic

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!

signature cocktails

pear necessities ~ A SIDECAR GONE SULTRY WITH PEAR, SHERRY & A WINK OF WINTER SUN ○ **14**
[UP] *Brandy, Belle de Brillet, Cream Sherry, Demerara, Lemon*

slow burn ~ REPOSADO, AMARO & GREEN CHILE – SMOOTH, SILKY & UNHURRIED ○ **14**
[MEGA CUBE] *Spicy Reposado, Amaro Nonino, NM Hatch Green Chile Syrup, Bitter Bianco, House Bitters, Saline*

'the moltisanti' ~ BOURBON & ITALIAN CHARM – SMOOTH, NUTTY & UP TO SOMETHING ... ○ **14**
[MEGA CUBE] *Woodford, Tuaca, Crème de Casis, Cream Sherry, Cocchi de Torino, Regans Orange Bitters*

24 carrot ~ A GILDED GARDEN OF RUM, ROOTS & SPICE ○ **14**
[ROCKS] *El Dorado Rum, St. Elizabeth All Spice Dram, Carrot, Rosemary & Thyme Syrup, Orange, Balsamic*

the traveler ~ A CREAMY CROSS-BORDER AFFAIR OF MEZCAL, BLUEBERRY AMARO & POMEGRANATE ○ **14**
[UP] *Mezcal, Pasubio Amaro, Pomegranate Juice, Cinnamon Syrup, Greek Yogurt*

cobb & effect ~ A SMOKEY-SWEET CHAIN REACTION OF GIN, ROASTED GREEN CHILE, CORN & ORGEAT ○ **14**
[ROCKS] *Amsterdam Gin, Nixta Elote Liquor, Lemon, Orgeat, NM Hatch Green Chile Syrup*

golden hour ~ BOURBON, HONEY & PINEAPPLE IN THAT FLEETING LIGHT JUST BEFORE SUNDOWN ○ **14**
[ROCKS] *Old Forester Bourbon, St. Elizabeth All Spice Dram, Pineapple, Honey, Lemon*

loose leaf ~ CITRUS & HAZELNUT, BROUGHT TOGETHER BY AUTUMN APPLES IN A GLASS ○ **14**
[UP] *House Citrus Vodka, Apple Syrup, Lemon, Frangelico*

ode to tropics ~ A TROPICAL OASIS IN THE DESERT ○ **14**
[ROCKS] *ask your server for todays specialty*

house red or white sangria [ROCKS] WHEN YOU CAN'T DECIDE...JUST GO WITH SANGRIA! ○ **12**

n/a refreshers

the gardener's tonic ~ n/a cocktail ~ FLOWERS, ROOTS & TWIGS ... WHAT COULD BE BETTER ○ **14**
[UP] *Non-Alcoholic Gin, Martini & Rossi Floreal, Rosemary & Thyme Syrup, Carrot Juice, Lemon*

pom soda ~ ELEVATE YOUR SHIRLEY TEMPLE ○ **8**
[ROCKS] *House Pomegranate Syrup, Lemon, Soda*

hatch & honey ~ LA ESPECIA ES TAN DULCE ○ **8**
[ROCKS] *NM Hatch Green Chile & Honey Syrup, Lemon, Soda*

carrot top pop ~ EARTHY ZINGER ○ **8**
[ROCKS] *Carrot Juice, Rosemary & Thyme Syrup, Lime, Ginger Ale, Soda*

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

wines by the glass

	6OZ/9OZ	BOTTLE
Henri Champliau, 'Petrone', Brut, BURGUNDY, FRANCE	16/24	64
Carl Ehrhard 'Berg Roseneck' Riesling Kabinett, RHEINGUA, GERMAN	12/18	48
Craggy Range 'Te Muna', Sauvignon Blanc, MARTINBOROUGH, NEW ZEALAND	14/21	56
Bouchard Reserve, Chardonnay, BOURGOGNE, FRANCE	16/24	64
Roessler, 'Black Pine', Pinot Noir, SONOMA COAST, CALIFORNIA	13/19	52
Château Courac, Côtes-Du-Rhône, RHÔNE VALLEY, FRANCE	12/18	48
La Spinetta, 'Il Nero di Casanova', Sangiovese, TOSCANY, ITALY	15/23	60
Anciano, Gran Reserva, Tempranillo, RIOJA, SPAIN	14/21	56
Kaiken Estate, Malbec, MENDOZA, ARGENTINA	12/18	48
Rodney Strong, Cabernet Sauvignon, ALEXANDER VALLEY, CALIFORNIA	15/23	60
Giesen (NON-ALCOHOLIC) **Sauvignon Blanc** ~ NEW ZEALAND	12/18	48
Giesen (NON-ALCOHOLIC) **Red Blend** ~ NEW ZEALAND	12/18	48

beer on tap 6.5

Sierra Nevada Pale Ale
Ex Novo Pearle Haggard Pilsner
make it a bartenders choice shandy ○ **7.5**
Modelo 'Especial' Mexican Lager
La Cumbre 'Elevated' IPA
Local Rotating Tap

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**
Athletic NON-ALCOHOLIC ○ **5**