



shareables 🍷

- rosemary panko crusted grilled artichoke hearts** ◦ 15
carrot-ginger purée, sweet thai chile, chive oil (GF & VEGAN)
- house-made grilled flatbread & toasted brie** ◦ 15
tart apples, honey pecans
- crispy calamari & fire roasted tomato salsa** ◦ 14
lemon aioli, fresh cilantro
- pan-seared crab cakes & grilled octopus** ◦ 19
citrus pico de gallo, cilantro aioli
- selection of house-made sausages & accoutrements** ◦ 21
~ ask your server for today's assortment ~

salads 🍷

- butter bibb & israeli couscous salad** ◦ 15
cucumbers, crumbled feta, pickled red onions, green goddess dressing
- classic caesar salad** ◦ 12
romaine hearts, shaved grana padano, house-made garlic croutons, anchovy-caesar dressing
- honey-rose spring salad** ◦ 14
tart green apples & fresh blueberries, brie cheese, honey-rose vinaigrette (GF)
- seasonal soup of the day** ◦ 8

ADD TO ANY DISH

GRILLED CHICKEN BREAST +8 | GRILLED SALMON +14 | LUMP CRAB CAKE +7 | 5 OZ TENDERLOIN +17

ROASTED PORTOBELLO +6 | GLUTEN FREE CAULIFLOWER FLATBREAD +4 / SUB FOR +2

season's favorites 🍷

- pan-seared atlantic salmon** ◦ 33
fingerling potato au gratin, sugar snap peas & smoked baby carrots, lemon cream sauce (GF)
- 'Pérez Cattle Company' oak-fired 14oz prime ribeye** ◦ 58
fingerling potato au gratin, local wild mushrooms, grilled broccolini, red wine demi (GF)
- rotisserie half chicken** ◦ 29
green chile corn bread, grilled broccolini, herb jus
- seared chilean seabass** ◦ 49
purple sticky rice, chinese long bean, carrot-ginger purée, sweet thai chile beurre blanc (GF)
- house-made spring pea & ricotta ravioli** ◦ 28
local wild mushrooms, leeks & arugula, roasted garlic, lemon cream sauce
- slow-roasted rotisserie tenderloin** ◦ 44
roasted garlic mashed potatoes, chinese long beans, red wine demi, garlic-herb butter (GF)
- yellow curry polenta cake & roasted spring vegetables** ◦ 28
sugar snap peas, grilled broccolini & local wild mushrooms, carrot-ginger purée, sweet thai chile & chive oil (GF & VEGAN)
- parmesan crusted natural chicken breast** ◦ 30
roasted garlic mashed potatoes, smoked baby carrots, dijon pan sauce

sides to share 🍷 8 each

- fingerling potato au gratin
- sugar snap peas
- smoked baby carrots
- roasted garlic mashed potatoes
- local wild mushrooms
- grilled broccolini
- green chile corn bread

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

s.s. shisho ~ LAYERED, SAVORY, UNEXPECTED ◦ 14

[MEGA CUBE] *Amsterdam Gin, Shisho Liqueur, Amontillado Sherry*

slow burn ~ A MEASURED HEAT OF REPOSADO, AMARO & GREEN CHILE – SMOOTH, SILKY & UNHURRIED ◦ 14

[MEGA CUBE] *House Spicy Reposado, Amaro Nonino, NM Hatch Green Chile Syrup, Bitter Bianco, House Bitters, Saline*

'bella ciao' ~ BRIGHT, TROPICAL & LIGHTLY BITTERSWEET ◦ 14

[UP] *Pisco, Giffard Passionfruit, Montenegro, Lemon*

double down ~ GRAPEFRUIT SO NICE, WE USED IT TWICE...SEMISWEET RUM SOUR ◦ 14

[UP] *El Dorado Rum, Cocchi Blanco, Giffard Pamplemousse, Lime, Grapefruit*

the traveler ~ A CREAMY CROSS-BORDER AFFAIR OF MEZCAL, BLUEBERRY AMARO & POMEGRANATE ◦ 14

[UP] *Mezcal, Pasubio Amaro, Pomegranate Juice, Cinnamon Syrup, Greek Yogurt*

carré after midnight ~ A SUBTLE, BROODING TWIST ON TWO CLASSICS, WITH A HINT OF BANANA ◦ 14

[MEGA CUBE] *Old Forester Rye, Diplomatico Exclusiva, Lustau East India, Cocchi di Torino, Giffard Banana, Peychaud's*

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 ~ BRIGHT CITRUS & HAZELNUT SMOOTHNESS, BROUGHT TOGETHER BY 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 today's specialty*

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

n/a refreshers

no proof required ~ CHAMOMILE & APPLE LEAD THE WAY IN THIS BRIGHT, ZERO PROOF SIPPER ◦ 14

[UP] *Botanical Non-Alcoholic Gin, Martini & Rossi Floreal, Chamomile, Apple, Lemon*

hatch & honey ~ LA ESPECIA ES TAN DULCE ◦ 8

[ROCKS] *NM Hatch Green Chile & Honey Syrup, Lemon, Soda*

pom soda ◦ 8

[ROCKS] *House Grenadine, Lemon, Soda*

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

wines by the glass

	6OZ/9OZ	BOTTLE
Segura Viudas, Cava Brut , CAVA, SPAIN	10/15	40
Carl Ehrhard 'Berg Roseneck' Riesling Kabinett , RHEINGUA, GERMANY	12/18	48
Duckhorn, 'North Coast', Sauvignon Blanc , NAPA VALLEY, CALIFORNIA	15/23	60
Sequoia Grove, Chardonnay , CARNEROS, NAPA VALLEY, CALIFORNIA	16/24	64
Bieler Père et Fils, 'Sabine', Rose , AIX-EN-PROVENCE, FRANCE	12/18	48
Siduri, Pinot Noir , WILLAMETTE VALLEY, OREGON	15/23	60
Château Courac, Côtes-Du-Rhône , RHÔNE VALLEY, FRANCE	12/18	48
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
Luminara (NON-ALCOHOLIC) Cabernet Sauvignon , NAPA VALLEY, CALIFORNIA	12/18	48

beer on tap

Sierra Nevada Pale Ale ◦ 6.5

Ex Novo Pearle Haggard Pilsner ◦ 6.5

make it a bartenders choice shandy ◦ 7.5

Modelo 'Especial' Mexican Lager ◦ 6.5

La Cumbre 'Elevated' IPA ◦ 6.5

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