



the rooftop at Seasons'

shareables

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

crispy shrimp & veg ◉ 12
fried shrimp, peppers & artichoke hearts, orange-chile dipping sauce

boom boom fried cauliflower bites ◉ 10
sweet & spicy GF soy sauce, cilantro, toasted sesame seeds GF V

seasons' signature wings ◉ 14
PICK ONE buffalo sauce / bang bang sauce
garlic parmesan sauce / seasons' dry rub
served with celery & carrots, house-made ranch or blue cheese

house-made grilled flatbread & burrata cheese ◉ 15
mango salsa, sunflower seed butter

salads

ADD ROASTED PORTOBELLO +6 | GRILLED SALMON +14 | CHICKEN +8 | 5 OZ TENDERLOIN +17
GLUTEN FREE CAULIFLOWER FLATBREAD +4

garden greens & summer berry salad ◉ 14
feta cheese, honey-shallot vinaigrette GF

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

sandwiches & such

MAKE IT VEGETARIAN. SUB GRILLED PORTOBELLO MUSHROOMS

big BLTA ◉ 14
texas toast, applewood smoked bacon, avocado, marinated tomatoes, romaine, lemon aioli, herb fries

grilled chicken caesar wrap ◉ 15
romaine, tomatoes & red onion, ceasar dressing, grana crisps, sweet potato waffle fries

fried buffalo chicken sandwich ◉ 15
texas toast, romaine, tomato, ranch aioli, waffle fries

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

shaved prime rib french dip ◉ 19
toasted hoagie, provolone cheese, lemon aioli, herb fries
ADD GREEN CHILE, GRILLED ONION, BLUE CHEESE +1.50

AVOCADO OR BACON +2

SUB CAULIFLOWER FLATBREAD OR 'UDI'S' BUN +2 GF

entrées

AVAILABLE AFTER 4 PM

pan-seared atlantic salmon ◉ 33
tri-colored quinoa, roasted zucchini & yellow squash, mango salsa GF

'Pérez Cattle Company' oak fired 14oz prime ribeye ◉ 58
roasted garlic mashed potatoes, chimichurri roasted baby carrots GF

roisserie half chicken ◉ 29
roasted zucchini & yellow squash calabacitas, new mexico pinto beans, herb jus GF

house-made sweet corn & mascarpone ravioli ◉ 29
roasted zucchini & yellow squash, baby arugula, red pepper cream, basil oil

grilled eggplant steak 28
tri-colored quinoa, roasted baby carrots, mango salsa, mint gremolata GF V

daily happy hour

4-6 PM

food

all sharable food items ◉ 25% off

drink

all well drinks & n/a refreshers ◉ 6

all signature cocktails ◉ 10

house-made red sangria ◉ glass 9 ◉ pitcher 32

glass red, white or bubbles ◉ 8

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



the rooftop at Seasons'

drinks

signature cocktails

- 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*
- s.s. shiso** ~ LAYERED, SAVORY, UNEXPECTED ◉ **14**
[MEGA CUBE] *New Amsterdam Gin, Shiso Liqueur, Amontillado Sherry*
- smoke show** ~ RICH FRUIT NOTES LAYERED OVER SMOKE & SPICE ◉ **14**
[ROCKS] *Del Maguey Puebla Mezcal, Strawberry Chamberyzette, Giffard Vanilla, Lime, Grapefruit, Agave, Molé Bitters*
- ‘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*
- melondrama** ~ A PLAYFUL SPARKLING SOUR, BURSTING WITH SUMMER FRUIT & BUBBLES ◉ **14**
[UP] *House Citrus Vodka, Combier Pastèque, Lemon, Honey, Segura Viudas Cava*
- 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 Bitters*
- soft launch** ~ SOFT, PLUSH & DECEPTIVELY CRUSHABLE ◉ **14**
[UP] *New Amsterdam Gin, Apple, Lemon, NM Hatch Green Chile Oleo, Cinnamon Yogurt*
- 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 2.0** ~ A ZERO PROOF BLEND OF BRIGHT, TEXTURED & BALANCED SUMMER FLAVORS
[ROCKS] *Damrak N/A Gin, Martini & Rossi Floreal, Apple, Lemon, Green Chile Oleo, Cinnamon Yogurt*
- 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
Bieler Père et Fils, ‘Sabine’, Rose , AIX-EN-PROVENCE, FRANCE	12/18	48
Brooks, Reisling , WILLAMETTE VALLEY, OREGON	15/23	60
Duckhorn, ‘North Coast’, Sauvignon Blanc , NAPA VALLEY, CALIFORNIA	15/23	60
Sequoia Grove, Chardonnay , CARNEROS, NAPA VALLEY, CALIFORNIA	16/24	64
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 ◉ **6.5**
- 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**