SEASONS

shareables

sage panko-crusted grilled artichoke hearts ○ 15
butternut squash purée, orange-coconut crema, toasted pepitas GF V

house-made grilled flatbread & cranberry chutney ○ 15
marinated laura chenel goat cheese

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

pan-seared crab cakes & dry spiced pork belly ○ 21
fiery sweet kimchi radish & greens slaw

roasted harvest root vegetable carpaccio ○ 14
arugula & shaved shallots, capers, smoked sea salt, dijon mustard, roasted garlic oil, lemon zest GF V

starters

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

shaved brussels sprouts & roasted beet salad ○ 15
candied pecans, laura chenel goat cheese, shaved shallots, crispy bacon, black pepper-balsamic vinaigrette

garden greens & fresh mozzarella salad ○ 13
granny smith apples, watermelon radish, toasted sunflower seeds, honey-apple vinaigrette GF

fire-roasted tomato bisque ○ 10
roasted garlic cloves, basil oil, grana frico, basil chiffonade

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

house-made butternut squash & four cheese ravioli ○ 28
smoked wild mushrooms, wilted kale, creamy sage-pepita pesto

braised lamb shank ○ 38
roasted garlic mashed potatoes, grilled asparagus & wilted kale, lamb jus GF

'Pérez Cattle Company' oak fired 14oz prime ribeye ○ 68
NM green chile & cheddar mashed potatoes, garlic sautéed green beans, smoked wild mushrooms, béarnaise sauce GF

rotisserie half chicken ○ 29
wild rice pilaf, roasted harvest vegetables, herb jus GF

house-made fettucine bolognese ○ 28
beef short rib & tenderloin bolognese, grana, grilled focaccia

slow roasted rotisserie beef tenderloin ○ 44
roasted garlic mashed potatoes, harvest vegetables, red wine demi GF

pepita pesto crusted chilean seabass ○ 49
roasted harvest vegetables, wild mushroom risotto GF

parmesan crusted natural chicken breast ○ 30
roasted garlic mashed potatoes, grilled asparagus, dijon pan sauce

pan seared atlantic salmon ○ 33
wild rice pilaf, garlic sautéed green beans, cranberry-honey beurre blanc GF

smoked wild mushroom risotto & roasted harvest vegetables ○ 27
garlic sautéed green beans, toasted pepitas GF V

sides to share 8 each

- *nm green chile & cheddar mashed potatoes*
- *roasted harvest vegetables*
- *garlic sautéed green beans*
- *roasted garlic mashed potatoes*
- *grilled asparagus*
- *wild rice pilaf*
- *smoked wild mushrooms*

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

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!

SEASONS

signature cocktails

shell game ~ AN EARTHY & NUTTY SILKY-SMOOTH SIPPER ∘ 14
[ROCKS] *House Tequila, Amontillado, Lemon, Orgeat*

honey trap ~ CITRUS FORWARD WITH GENTLE SWEETNESS & A SURPRISING KICK ∘ 14
[ROCKS] *Amsterdam Gin, Giffard Ginger, Honey, Lemon, Hellfire Bitters*

smoke show ~ RICH FRUIT NOTES LAYERED OVER SMOKE & SPICE ∘ 14
[ROCKS] *Del Maguey Vida Puebla Mezcal, Strawberry Chambéryzette, Giffard Vanilla, Lime & Grapefruit, Molé Bitters*

pom & circumstance ~ JUICY PEAR & TART POMEGRANATE WITH A SILKY HONEY FINISH ∘ 14
[UP] *Belle de Brillet Pear, House Vodka, Honey, Acidified Pomegranate Juice*

double down ~ GRAPEFRUIT SO NICE, WE USED IT TWICE...SEMISWEET RUM SOUR ∘ 14
[UP] *El Dorado Rum, Cocchi Blanco, Giffard Pamplemousse, Lime, Grapefruit*

'bella ciao' ~ BRIGHT, TROPICAL & LIGHTLY BITTERSWEET ∘ 14
[UP] *Pisco, Giffard Passionfruit, Montenegro, Lemon*

carré after midnight ~ A SUBTLE, BROODING TWIST ON TWO CLASSICS, WITH A HINT OF BANANA ∘ 14
[MEGA CUBE] *Old Forrester Rye, Diplomatico Exclusiva, Lustau East India, Cocchi di Torino, Giffard Banana, Peychaud's*

soft launch ~ SOFT, PLUSH & DECEPTIVELY CRUSHABLE ∘ 14
[UP] *Amsterdam Gin, Apple & Lemon, NM Hatch Green Chile Oleo, Cinnamon Greek Yogurt*

after hours ~ DECIDEDLY BOLD, AGED & BITTERSWEET ∘ 14
[ROCKS] *Old Forester Bourbon, El Dorado 5 year Rum, Vanilla, Averna, Lemon, Demerara*

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 ∘ 14
[ROCKS] *House Grenadine, Lemon, Soda & Sprite*

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
Trimbach, Riesling, ALSACE, FRANCE	14/21	56
Bottega Vinaia Trentino, Pinot Grigio, TRENTINO, ITALY	12/18	48
Cakebread, Sauvignon Blanc, NORTH COAST, CALIFORNIA	14/21	56
Paul Hobbs, 'Crossbarn', Chardonnay, SONOMA COAST, CALIFORNIA	15/22	60
Black Pine, Pinot Noir, SONOMA COAST, CALIFORNIA	14/21	56
Kaiken Estate,Malbec, MENDOZA, ARGENTINA	14/21	56
Anciano, Gran Reserva, Tempranillo, RIOJA, SPAIN	14/21	56
Brassfield Estate, Cabernet Sauvignon, HIGH VALLEY, CALIFORNIA	14/21	56
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