

## BEER <sub>9</sub>

COORS LIGHT BLUE MOON MODELO  
CORONA HEINEKEN  
SIERRA NEVADA HAZY IPA  
DOGFISH 60 MINUTE IPA

## DRAFT BEER <sub>9</sub>

PERONI YUENGLING MILLER LITE  
JERSEY GIRL SUN KISSED CITRA IPA

## N/A BEER <sub>9</sub>

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

## SELTZER <sub>10</sub>

WHITE CLAW: LIME or BLACK CHERRY

## COCKTAILS <sub>18</sub>

### PLEASANT PEAR

belvedere pear ginger vodka, domaine de canton liqueur, rosemary honey syrup, lemon

### FIGMENT OF YOUR IMAGINATION

figenza vodka, st. george spiced pear liquor, honey syrup, lemon

### PUMPKIN SPICE WHITE RUSSIAN

stoli vodka, kahlúa, pumpkin pie spice, heavy cream

### AMBER NEGRONI

hendrick's gin, campari, cynar, basil

### COWBOY NIGHTCAP

don julio blanco, ancho reyes chile liquor, rosemary hibiscus agave, lime

### AUTUMN APEROL SPRITZ

aperol, spiced apple cider, prosecco, apple spiced cubes

### THE HAYMAKER

michter's bourbon, sweet vermouth, cointreau, lime

## LOW ABV <sub>16</sub>

### LAVENDAR SPRITZ

lillet blanc, st. germain elderflower, lavender syrup, club soda

## FREE SPIRITED <sub>16</sub>

### LOST AT SEA

rituals whiskey alternative, lime, simple syrup

### CHASE THE DIRECTION

rituals gin alternative, ritual aperitif zero, dragonfruit syrup, lime

## SANGRIA <sub>19</sub>

### HONEYCRISP APPLE CIDER SANGRIA

lairds applejack brandy, apple cider, autumn simple, pinot grigio, ginger beer, club soda

## SPARKLING WINE

### PROSECCO <sub>15</sub> | <sub>56</sub>

bisol, jeio, brut, italy

## WHITE WINE

### RIESLING <sub>13</sub> | <sub>48</sub>

pacific rim, columbia valley, washington state [organic]

### SAUVIGNON BLANC <sub>14</sub> | <sub>52</sub>

sun goddess, friuli, venezia giulia, italy

### PINOT GRIGIO <sub>12</sub> | <sub>44</sub>

era, veneto, italy [organic]

### VERMENTINO <sub>16</sub> | <sub>60</sub>

prelius, maremma, tuscan, italy [organic]

### CHARDONNAY <sub>12</sub> | <sub>44</sub>

nozzole, le bruniche, tuscan, italy

## ORANGE

### BLEND <sub>22</sub> | <sub>84</sub>

palazzo tronconi, fregellae, lazio, italy

## ROSÉ

### BLEND <sub>15</sub> | <sub>56</sub>

peyrassol, la croix rosé, côtes de provence, france

## RED WINE

### PINOT NOIR <sub>17</sub> | <sub>64</sub>

routestock, sonoma coast, california

### BARBERA D'ASTI <sub>12</sub> | <sub>44</sub>

michele chiaro, piedmont, italy

### SANGIOVESE <sub>17</sub> | <sub>64</sub>

volpaia, chianti classic, tuscan, italy [organic]

### SUPER-TUSCAN <sub>40</sub> | <sub>150</sub>

san guido, guidalberto, tuscan, italy

### CABERNET SAUVIGNON <sub>18</sub> | <sub>68</sub>

torres, 16 gran coronas, penedès, spain [organic + vegan]

### SANGIOVESE <sub>30</sub> | <sub>116</sub>

caparzo, brunello, tuscan, italy

## DESSERT WINE

### MOSCATO D'ASTI <sub>12</sub>

michele chiaro, nivole, piedmont, italy

# SPRINGS BISTRO

## ANTIPASTI

ROASTED FIGS 16 **GF**

prosciutto, whipped ricotta, garden herbs

GREEN SALAD 12 **V GF**

arugula, shaved fennel, orange, olive

CHOPPED SALAD 17 **GF**

escarole, celery, sundried tomato, ricotta salata, chickpea

BUFFALO MOZZARELLA 17 **V GF**

crispy artichoke, castelvetro olive, lemon vinaigrette

CLAMS + MUSSELS 21

fregola sarda, plum tomato

OCTOPUS 21

potato, olive, caper

FRITTO MISTO 19 **S GF**

calamari, shrimp, banana peppers, delicata squash, lemon aioli

MEATBALLS 20 **GF**

mozzarella, basil, tomato sugo

## PASTA

GNOCCHI ALLA VODKA 22 **V**

sundried tomato, basil, fresh oregano

LOBSTER CAPPELLETTI 29 **S**

roasted corn, basi

RIGATONI 24

duck confit, figs, balsamic

LASAGNA BOLOGNESE 24

crushed tomato, pecorino romano

## PIZZA

BUTTERNUT SQUASH 20 **V**

gorgonzola, baby spinach

MARGHERITA 16 **V**

tomato, basil, mozzarella

BROCCOLI RABE 18

pork sausage, calabrian chili

MEATBALL 20

plum tomato, mozzarella, arugula

## PLATES

BRANZINO 34

sauce puttanesca, fresh herb

SWORDFISH MILANESE 32

frisée, butternut squash, red onion, feta

LEMON CHICKEN 29

parsley beurre blanc

PORK OSSO BUCCO 38

saffron polenta, gremolata

CAST IRON SLICED BISTECCA 44 **GF**

bistro butter, roasted potato

## SIDES

ROASTED BABY CARROTS 12 **V**

fontina cream, pangrattato

CRISPY BRUSSELS SPROUTS 12 **V**

hot honey, pecorino, mint

CREAMY PARMESAN POLENTA 12 **V GF**

CRISPY FINGERLING POTATOES 12 **V**

salsa verde

**GF** Is/Can be Made Gluten Free

**V** Vegetarian

**S** Contains Shellfish

**N** Contains Nuts or Seeds

Please inform your server of any allergies. A 3% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.