

BEER ₉

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

DRAFT BEER ₉

PERONI YUENGLING MILLER LITE
SCOOTER – AMERICAN PALE ALE

N/A BEER ₉

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

SELTZER ₁₀

WHITE CLAW: LIME or BLACK CHERRY

COCKTAILS ₁₈

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

AMBER NEGRONI
hendrick’s gin, campari, cynar, basil

BLOOD ORANGE PALOMA
patron cristilano tequila, cointreau,
blood orange syrup, lime

THE ITALIAN JOB
bacardi reserva ocho rum, chinola,
ancho reyes chili liqueur, lime

WINTER APEROL SPRITZ
aperol, cranberry juice, prosecco

THE HAYMAKER
michter’s bourbon, sweet vermouht, cointreau, lime

LOW ABV ₁₆

LAVENDER SPRITZ
lillet blanc, st. germaine elderflower,
lavender syrup, club soda

FREE SPIRITED ₁₆

LOST AT SEA
rituals whiskey alternative, lime, simple syrup

CHASE THE DIRECTION
rituals gin alternative, ritual aperitif zero,
dragonfruit syrup, lime

SANGRIA ₁₉

HONEYCRISP APPLE CIDER SANGRIA
lairds applejack brandy, apple cider, autumn simple,
pinot grigio, ginger beer, club soda

SPARKLING WINE

PROSECCO ₁₅ | 56
bisol, jeio, brut, italy

WHITE WINE

RIESLING ₁₃ | 48
pacific rim, columbia valley, washington state [organic]

SAUVIGNON BLANC ₁₄ | 52
sun goddess, friuli, venezia giulia, italy

PINOT GRIGIO ₁₂ | 44
era, veneto, italy [organic]

VERMENTINO ₁₆ | 60
prelius, maremma, tuscany, italy [organic]

CHARDONNAY ₁₂ | 44
nozzole, le bruniche, tuscany, italy

ORANGE

BLEND ₂₂ | 84
palazzo tronconi, fregellae, lazio, italy

ROSÉ

ROSE ₁₀ | 35
saracina, mendocino county

RED WINE

PINOT NOIR ₁₇ | 64
routestock, sonoma coast, california

BARBERA D’ASTI ₁₂ | 44
michele chiaro, piedmont, italy

SANGIOVESE ₁₇ | 64
volpaia, chianti classic, tuscany, italy [organic]

SUPER-TUSCAN ₄₀ | 150
san guido, guidalberto, tuscany, italy

CABERNET SAUVIGNON ₁₈ | 68
torres, 16 gran coronas, penedès, spain [organic + vegan]

SANGIOVESE ₃₀ | 116
caparzo, brunello, tuscany, italy

DESSERT WINE

MOSCATO D’ASTI ₁₂
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, castelvetrano olive, lemon vinaigrette

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

SPAGHETTI 24 S

seafood ragu, ink, garlic breadcrumb

AMATRICIANA AGNOLOTTI 29

guanciale, cacio e pepe

RIGATONI 24

duck confit, figs, balsamic

SIDES

ROASTED BABY CARROTS 12 V

fontina cream, pangrattato

CRISPY BRUSSELS SPROUTS 12 V

hot honey, pecorino, mint

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

EGGPLANT PARMIGIANA 26 V

mozzarella, basil

BRANZINO 36

fregola sarda, shellfish, plum tomato

VEAL TENDERLOIN 36

saltimbocca, parsnip, sage

BRAISED SHORT RIB 38

saffron polenta, gremolata

CAST IRON SLICED BISTECCA 44 GF

bistro butter, roasted potato

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 3.5% credit card processing fee will apply. Parties of 6 or more, 21% gratuity will be added.