

SPRINGS BISTRO

NEW YEAR'S EVE THREE COURSE MENU

AMUSE BOUCHE

STRACIATELLA CROSTINI

chicories, hazelnut, lardo, vincotto

ONE

MUSHROOM BISQUE GF V

porcini, black truffle

RAW TUNA BELLY GF

citrus, radicchio

SQUID INK PASTA S

seafood ragu

DUCK TORTELLINI

porcini, pear, peppercorn

TWO

WINTER SQUASH RISOTTO GF V

black truffle

BRANZINO GF

tuscan kale, white beans, olive gremolata

VEAL TENDERLOIN

parsnip, agnolotti, parmesan

BRAISED SHORT RIB

gnocchi, fontina fonduta, belgian endive

THREE

HOUSE GELATO

pignoli cookie

TIRAMISU

dark rum, marscapone

LEMON

TORTE

CHOCOLATE

BUDINO

Wednesday, December 31, 2025

Seatings 6:00 - 9:30pm

\$175 per person [21+] [tax and gratuity not included]

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.

BEER 9

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

DRAFT BEER 9

PERONI YUENGLING MILLER LITE
JERSEY GIRL SUN KISSED CITRA IPA

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

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 16

LAVENDAR 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

BLEND 15 | 56
peyrassol, la croix rosé, côtes de provence, france

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