

BEER ₉

- COORS LIGHT
- MODELO
- CORONA
- HEINEKEN
- SIERRA NEVADA HAZY IPA
- DOGFISH 60 MINUTE IPA
- ALIAS BREWERY POLLINATOR or CORDIAL GREEN

DRAFT BEER ₉

- PERONI
- YUENGLING
- MILLER LITE
- CAPE MAY IPA

N/A BEER ₉

- ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

VODKA ICED TEA ₁₂

- SUN CRUISER: CLASSIC ICED TEA, PEACH, RASPBERRY or LEMONADE

COCKTAILS ₁₈

- MISTLETOE KISS
absolute vodka, lemon, rosemary, cranberries

- WINTER SPICED NEGRONI
winter infused hendrick’s gin, campari, vermouth rosso, cinnamon, star anise, cloves, orange

- WHITE CHRISTMAS MOJITO
bacardi, malibu, coconut cream, lime, mint, pomegranate seeds

- ’TIS THE SEASON PALOMA
patrón cristalino clear añejo tequila, grapefruit, cranberry

- CAMPFIRE MULE
michter’s bourbon, lemon, pure maple syrup, ginger beer

- PARTRIDGE IN A PEAR TREE
elijah craig bourbon, st. george spiced pear liqueur
honey, cinnamon, nutmeg, ginger, lemon

FREE SPIRITED ₁₆

- THE COZY BLANKET
ritual agave spirit alternative, cinnamon, angostura bitters, lime, pomegranate

VOSS WATER

- SPARKLING OR STILL ₈

SANGRIA ₁₉

- WINTER SANGRIA [choose red or white wine]
apple jack brandy, grand marnier, agave, cinnamon, star anise, rosemary, cloves, fruit

SPARKLING WINE

- PROSECCO _{15 | 56}
bisol, jeio, d.o.c.g., brut, italy

WHITE WINE

- RIESLING _{13 | 48}
pacific rim, columbia valley, washington [organic + vegan]

- SAUVIGNON BLANC _{14 | 52}
sun goddess, friuli, italy

- PINOT GRIGIO _{12 | 44}
era, veneto, italy [organic]

- CORTESE DI GAVI _{14 | 52}
la scolca, piedmont, italy

- CHARDONNAY _{14 | 52}
nozzole, le bruniche, tuscany, italy

ROSÉ

- BLEND _{14 | 52}
peyrassol, la croix rose, cotes de provence, france [organic]

RED WINE

- PINOT NOIR _{17 | 64}
four graces, willamette valley, oregon

- PRIMITIVO _{12 | 44}
pasqua, puglia, italy

- SANGIOVESE/CABERNET SAUVIGNON _{16 | 60}
volpaia, citto, tuscany, italy [organic]

- MALBEC _{14 | 52}
escorihuela 1884, single vineyard, mendoza, argentina [organic]

- CABERNET SAUVIGNON _{14 | 52}
chasing rain, red mountain, washington

- SANGIOVESE _{30 | 116}
caparzo, brunello, tuscany, italy

- MONTEPULCIANO BLEND _{40 | 156}
fantini “edizione cinque autoctoni”, abruzzo, italy [organic]

- NEBBIOLO _{55 | 215}
ca’rome, barolo, cerretta, abruzzo, italy

DESSERT WINE

- MOSCATO D’ASTI ₁₂
michele chiaro, nivole, piedmont, italy

SPRINGS BISTRO

ANTIPASTI

GREEN SALAD 17 V GF
shaved fennel, orange, castelvetro olive

MINISTRONE 14
bacon, cranberry beans, parmesan

EGGPLANT CAPONATA 16 V GF
smoked labneh, pomegranate molasses

FRITTO MISTO 19
calamari, shrimp, pepper, lemon aioli

OCTOPUS 21 S GF
cranberry beans, 'nduja, broccolini

MEATBALLS 21 GF
basil, tomato sugo

SALUMI AND CHEESE PLATE 26
pickled vegetables, foccacia, olive oil

PIZZA

TOMATO 20 V
burrata, basil, extra virgin olive oil

TALEGGIO 23
mozzarella, pork + fennel sausage, porcini mushroom

MEATBALL 21
bomba calabrese, ricotta

PROSCIUTTO 23
fig jam, arugula, parmigiana reggiano

PASTA

LASAGNA 23 V
roasted butternut squash, ricotta, sage

SEAFOOD TONNARELLI 32 S
calamari, shrimp, tomato, chili, uni butter

HAND-ROLLED GNOCCHETTI 25
bolognese, root vegetables, pecorino

CAPPELLETTI 26
duck confit, fig, vincotto, sunchoke

PLATES

SWORDFISH 32 GF
cauliflower, vongole, herbs

ROAST CHICKEN 28 GF
saffron orzo, eggplant caponata

PORK MILANESE 32
argula + endive salad, apple, celery, gorgonzola

BISTECCA STEAK market price GF
salsa verde, choose a side

SIDES 13

SAUTEED BROCCOLINI V
garlic, chili, olive oil

CRISPY BRUSSELS SPROUTS V GF
hot honey, mint, pecorino romano

CANNELINI BEANS V GF

BEEF-TALLOW GRILLED MUSHROOMS

CRISPY FRIED POTATO V GF
salsa verde

GF Is/Can be Made Gluten Free

V Is/Can be Made 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.