

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

COORS LIGHT

MODELO

CORONA

HEINEKEN

SIERRA NEVADA HAZY IPA

DOGFISH 60 MINUTE IPA

ALIAS BREWERY POLLINATOR or CORDIAL GREEN

DRAFT BEER

PERONI

YUENGLING

MILLER LITE

CAPE MAY IPA

N/A BEER

ATHLETIC BREWING UPSIDE DAWN or RUN WILD IPA

VODKA ICED TEA

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

COCKTAILS

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

THE COZY BLANKET

ritual agave spirit alternative, cinnamon, angostura bitters,
lime, pomegranate

SANGRIA

WINTER SANGRIA [choose red or white wine]

apple jack brandy, grand marnier, agave,
cinnamon, star anise, rosemary, cloves, fruit

SPARKLING WINE

PROSECCO

bisol, jeio, d.o.c.g., brut, italy

WHITE WINE

RIESLING

pacific rim, columbia valley, washington [organic + vegan]

SAUVIGNON BLANC

sun goddess, friuli, italy

PINOT GRIGIO

era, veneto, italy [organic]

CORTESE DI GAVI

la scolca, piedmont, italy

CHARDONNAY

nozzole, le bruniche, tuscany, italy

ROSÉ

BLEND

peyrassol, la croix rose, cotes de provence, france [organic]

RED WINE

PINOT NOIR

four graces, willamette valley, oregon

PRIMITIVO

pasqua, puglia, italy

SANGIOVESE/CABERNET SAUVIGNON

volpaia, citto, tuscany, italy [organic]

MALBEC

escorihuela 1884, single vineyard, mendoza, argentina [organic]

CABERNET SAUVIGNON

chasing rain, red mountain, washington

DESSERT WINE

MOSCATO D’ASTI

michele chiaro, nivole, piedmont, italy