

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

PRIMAVERA NEGRONI

hendrick’s gin, vermouth bianco, limoncello liqueur

THE ITALIAN JOB

bacardi reserva ocho rum, chinola,
ancho reyes chili liqueur, lime

SPRINGTIME SPRITZ

aperol, grapefruit juice, champagne

CRYSTAL SOUR

redemption bourbon, lemon, red wine

THE HAYMAKER

michter’s bourbon, sweet vermouth, 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

BOTANICAL SANGRIA

red or white one, ketel one botanical grapefruit + rose,
pamplemousse liqueur, lillet blanc, triple sec

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, italy

PINOT GRIGIO 12 | 44

era, veneto, italy [organic]

VERMENTINO 16 | 60

prelius, maremma, tuscany, italy [organic]

CHARDONNAY 14 | 52

nozzole, le bruniche, tuscany, italy

CHARDONNAY 16 | 60

routestock, sonoma coast, california

ROSÉ

BLEND 14 | 52

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

RED WINE

PINOT NOIR 17 | 64

routestock, sonoma coast, california

BARBERA D’ASTI 12 | 44

michele chiaro, piedmont, italy

SANGIOVESE/CABERNET SAUVIGNON 16 | 60

volpaia, citto, tuscany, italy [organic]

MALBEC 14 | 52

escorihuela gascon, valle de uco, argentina [organic]

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

VOSS WATER

SPARKLING OR STILL 8

SPRINGS BISTRO

ANTIPASTI

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

RADICCHIO CAESAR 17 V GF
parmigiana reggiano, brussels sprouts,
bone marrow breadcrumb

HOUSE RICOTTA 16 V GF
honeycomb, italian olive oil

BURRATA 17 V GF
sourdough piada, allium butter

SCALLOP CRUDO 24 GF N
sicilian ponzu, pistachio

FRITTO MISTO 19 S GF
calamari, shrimp, pepper, lemon aioli

OCTOPUS 21 S GF
fennel, cauliflower, 'nduja

CHICKEN LIVER CROSTONE 16 N
housemade bread, fig mostarda

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

SPAGHETTI CACIO E PEPE 23 V
24 month pecorino romano, black pepper

PARSLEY AGNOLOTTI 24
braised rabbit, pecorino + pea brodo

SAFFRON CAVATELLI 26
braised lamb shank, pea leaves

TONNARELLI 29 S
lumb crab, tomato, uni butter

PLATES

SWORDFISH 32 GF
gigante beans, braised greens, parm bagna cauda

ROAST CHICKEN 28 GF
rosemary, crispy potato

PORK MILANESE 26
pea, pecorino romano

BISTECCA STEAK market price GF
beef-tallow grilled mushrooms, salsa verde

SIDES 13

SOURDOUGH PIADA V

**PARMESAN-BRAISED
GIGANTE BEANS** V GF

MUSHROOM FRICASSEE V GF

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.