

COCKTAILS

NEGRONI

9.00

Tanqueray gin, Campari, Contrato sweet vermouth, orange bitters

MIMOSA

5.00

CUPIDO

9.00

Cuervo Gold tequila, fresh pressed grapefruit, lemon juice, agave, pink salt rim

BASIL SUCCHIELLO

8.00

Tanqueray gin, basil, lime, simple syrup

THE SPRINGBROOK MARY

8.00

Titos vodka, spiced tomato juice, garlic, jalapenos, spiced rim, pickle spear

THE DIRTY ITALIAN MARTINI

9.00

Vodka, vermouth, olive juice, crushed cherry peppers, blue cheese stuffed olives

AMALFI DREAM MARTINI

9.00

Vodka, limoncello, lemon juice, fresh mint

CAPONES COCKTAIL

9.00

Evan Williams bourbon, Campari, Contrato sweet vermouth, angostura bitters



WINE LIST

Vino della Casa

Bianco - Pinot Grigio • Chardonnay

Rosso - Merlot • Chianti • Cabernet Sauvignon

Rose - White Zinfandel

Glass 4.99 ½ Carafe 10.99 Carafe 19.99

Sparkling

Glass Bottle

Prosecco, Zonin - Italy 7.00 26.00

Dry and pleasantly fruity with a fresh, crisp finish.

Bianco

Glass Bottle

Moscato, Primo Amore - Italy 8.00 29.00

Delicately sweet with hints of stone fruit on the finish.

Pinot Grigio, Sartori - Italy 6.00 22.00

Refreshing, crisp citrus notes with a tropical fruit bouquet.

Sauvignon Blanc, 7.00 26.00

Haymaker - New Zealand

Lifted notes of fresh grapefruit and guava with a crisp finish.

Chardonnay, Votre Sante - CA 8.00 29.00

Aromas and flavors of pear, peach, quince, honeysuckle and vanilla.

Rosso

Glass Bottle

Pinot Noir, Sartori - Italy 6.00 22.00

Black-cherry jam, cloves, and chocolate with hints of spice.

Merlot, Darkhorse - CA 6.00 22.00

Full-bodied with jammy, blue fruit flavors and toasted oak.

Red, Apothic - CA 8.00 29.00

Flavors of rhubarb and black cherry that are complemented by hints of mocha and vanilla.

Cabernet Sauvignon, 7.00 26.00

Excelsior - South Africa

Ripe blackcurrant and dried herb characters, backed with spicy oak.

Malbec, Chacabuco - Argentina 7.00 26.00

Fresh red fruits with a little spice and smooth tannins.