

HAPPY HOUR 3p-5p

FOOD

- 715 BURGER** 2x4oz patties, bacon & onion jam, lettuce, gherkin mayo, monterey jack 11
POLISH SAUSAGE CORN DOG curry ketchup, whole grain mustard 7
FRENCH FRIES cut in-house, tossed w/ herb salt...heinz ketchup, aioli & truffle cream 7
BRUSSELS SPROUTS caesar vinaigrette, croutons, parm, herbs 9
GARLIC PARM EDAMAME chile oil & herbs 8
CHORIZO FLATBREAD red sauce, red onion, kalamata olive 8
CLASSIC MEATBALLS made with pork & beef, in red sauce...three per order 8
CHORIZO DATES almond romesco, oregano, manchego, lemon zest & crostini 9
SHRIMP DIAVOLO chili, garlic, brandy and tomato w/ crostini 9
VEGGIE FRITTO MISTO tempura-fried vegetables w/ caper-saffron aioli & red sauce 9
GOAT CHEESE CROQUETTES truffle honey, aged balsamic aioli, herbs (two) 6
ROSEMARY FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 4
MEAT prosciutto di parma & molinari rosette de lyon salami w/ crostini 7
CHEESE cambozola black label & sheep's milk manchego w/ crostini 7
CHIPS & DIP house potato chips & a side of truffle cream 4
MARINATED OLIVES citrus, herbs & red bell pepper 7
MIXED NUTS they're mixed, they're salted, they're nuts 6
CAULIFLOWER SOUP CUP finished with olive oil & black pepper 5
HALF GREEN SALAD local greens, herbed sherry, radish & goat cheese 5
SPANISH SARDINES wild-caught, regular or dressed with sriracha w/ crostini 7

WINE

- CASTELL DE SANT PAU SPARKLING ROSÉ CAVA-SPAIN 11**
LEITZ ALCOHOL-FREE SPARKLING ROSÉ-GERMANY (250ml can) 12
CHATEAU MONTAUD ROSÉ-FRANCE 7
PERELADA CAVA-SPARKLING WHITE-SPAIN 7
LEITZ ALCOHOL-FREE SPARKLING RIESLING-GERMANY (250ml can) 12
HOUSE RED-VILLA SOPITA SANGIOVESE-ITALY 7
HOUSE WHITE-VILLA FASSINI WHITE BLEND-ITALY 7

COCKTAILS

- APEROL SPRITZ 7** aperol, cava, soda
SEASONAL MARGARITA 7 tequila, lime, agave
FORMER SPY 7 tito's, limoncello, lavender, lemon
NEGRONI 7 beefeater gin, house bitter blend, vermouth
THE 715 MANHATTAN 7 rittenhouse rye, house vermouth, bitters
HOUSE AMARI & COCA COLA 7 bitter & sweet
MILLER HIGH LIFE CAN 1.25 the champagne of beers

JAMBON BEURRE BAGUETTE

prosciutto,
harissa butter,
parmesan,
truffle honey
\$12

\$20 WINE BOTTLES

WHITE & ROSÉ

Biagio Moscato d'Asti, Italy
Chateau Ste Michelle Riesling, WA
Lindeman's Sauv Blanc, Australia
Blanc Pescador, Spain
Mapreco Vinho Verde, Portugal
Rosé All Day, France

RED

Fontella Chianti, Tuscany
Esprit de Fonrozay, Bordeaux
Sur de los Andes Malbec, Argentina
Tussock Jumper Pinot Noir, France
Patamar Red Blend, Portugal

SLUSHIES

- Piña Colada \$11**
Orange Julius \$7
Non-alcoholic, vegan & delicious
Lavello \$11
Boozy, fruity, punchy

full wine & cocktail list available