

# SATURDAY DINNER 11/18/23

**CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13  
**GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs 12  
**FRENCH FRIES** house cut, herb salt, aioli\*, truffle cream, ketchup 11  
**CHORIZO DATES** red pepper-almond romesco, lemon zest, manchego 14  
**BBQ OCTOPUS** wild-caught, red pepper-almond romesco, grilled bread, sicilian olives & lemon 21  
**STEAK TARTARE\*** sauerkraut crème, italian mushrooms, salsa macha, egg yolk 16 (contains nuts)  
**SCALLOP SKEWER** prosciutto wrapped scallop w/ dates, garlic aioli, marsala caramel 9  
**SAKU TUNA CRUDO\*** pineapple mignonette, serrano, golden beets, sun chips 19  
**HACKELBACK CAVIAR\*** truffle cream, crispy capers, chives, chips 20

**HOUSE FOCACCIA** rosemary, flake sea salt, garlic shallot oil, side of red sauce 9  
**GARLIC PARM BAGUETTE** wheatfields baguette, balsamic, olive oil, black pepper 9  
**MARINATED OLIVES** citrus, herbs & red bell pepper 8  
**SPANISH SARDINES** wild-caught, tinned, olive tapenade, harissa butter, garlic aioli 9

**715 GREEN SALAD** two sisters greens, sherry vinaigrette, goat cheese, radish 12  
**APPLE SALAD** crisp apples & celery w/ frisee, radicchio, walnuts, grapes & sunflower granola 12  
**ARUGULA SALAD** poached pear, manchego, candy stripe beets, almond, balsamic vinaigrette 12  
**CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl  
**LOBSTER BISQUE** poached lobster & chives 9 cup 15 bowl

add steak or shimp to a salad for \$10

**PAN ROASTED SALMON** local spaghetti squash, shallot beurre blanc, caviar, polenta, grapes 36  
**FRIED CHICKEN PARM** crispy goat cheese risotto, pomodoro sauce, pesto & parm 37  
**PORK SCHNITZEL** crispy pork cutlet, käse spaetzle, sauerkraut, sautéed kale, apple mostarda 34  
**FILET\*** 8oz, crispy potato pavé, worcestershire aioli, tomato peppardew salad 55  
**THE RIBEYE\*** two pounds, with a side of fries 77

**SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 33  
**LUMACHE ALLA VODKA** tomato vodka sauce, fresh basil & parm 25 add shrimp 8  
**CRAB RAVIOLI** mascarpone & ricotta filled pasta, butter-poached crab, cognac cream, herbs 33  
**PENNE RAGU** braised pork & beef, tomato sauce, butter, parm 25  
**LASAGNA BOLOGNESE** braised pork & beef, béchamel, tomato, parm 26  
**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 24  
**FRA DIAVOLO SEAFOOD GNOCCHI** lobster, scallop, tomato-garlic butter, gremolata 33

## SIDES

**WARM ITALIAN MUSHROOMS** roasted garlic, herbs & chili flake 9  
**SAUTÉED KALE** apple mostarda, lemon, parmesan 9  
**BRUSSELS** caesar vinaigrette, croutons, parm, herbs 9

## SPECIAL THINGS

### CAVATELLI CACIO E PEPE

pecorino, truffle, black pepper & egg yolk 27

### GRILLED LAMB LOLLIPOPS\*

(NZ, halal) pomegranate molasses, harissa crème & dukkah 27

### FALL SQUASH ROLLATINI

fresh pasta, buttercup squash, spinach, pecans, pecorino cream 26

### BAKED BRIE

roasted pears, yellow pepper onion jam, cranberries, pistachio-brandied crackers 16

### ROASTED DUCK BREAST\*

roasted cabbage, sweet potato puree, sprite pickled cukes, creamy chimichurri 36

### PROSCIUTTO & BURRATA

olive tapenade, chili honey, pistachio & focaccia crisps 18

### SMOKED SALMON DIP

pickled cuke, greens, crackers 14

## DESSERT

### SPRINKLE B\$TCH 15

### APPLE CIDER CRÈME BRULEE 13

### CHOCOLATE ZUCCHINI CAKE 14

### S'MORES 13

### TIRAMISU (GF) 10

### MILK & COOKIES 13

### PUMPKIN PRALINE TART 11

### AFFOGATO 9

## CALEB'S MILK PUNCH

rum blend, lime, pineapple, orgeat, cinnamon 13

## BLOOD ORANGE margarita 13

## PASEO DE LA REFORMA

bourbon, corn, italian bitter blend 14

Executive Chef: Kelly Conwell  
Sous Chef: Nick Haley

wine corkage fee is \$50 per 750ml  
\*consuming undercooked or raw meat, poultry, seafood or eggs can increase the risk of foodborne illness.  
Not every ingredient is listed. please notify server of allergies  
gluten free fusilli pasta can be substituted

# COCKTAILS

*715 classics*

## FORMER SPY

vodka, limoncello, lavender, lemon 14

## BASIL RICKEY

cucumber-fennel infused gin, basil, lavender, lime 14

## GREEN LINE

pepper infused vodka, cucumber, mint, honey, lime 14

## POINT BREAK

*(spirited or zero proof)*

vodka, citrus cordial, cranberry, basil, fizz 14

## CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

## MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

## THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

*zero proof*

## AUTUMN SHANDY

pumpkin spice, lemon, Italian orange, NA IPA 11

## BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange, ghia, orange flower water 13

## PHONY NEGRONI

from st. agrestis in brooklyn, very cute 200ml bottle 12

*seasonally appropriate*

## WITCHING HOUR

butterfly pea tequila, velvet falernum, blanc vermouth, lemon ice 12

## COLD HOLLOW

apple brandy, apple cider redux, amaro 13

## COYOTE

rosemary rye, amaro, citrus cordial, ginger, lemon 14

## VERDANT BELLE

bell pepper gin, pimms, ginger, lemon, orange bitters 13

## WHITE OUT

cognac, luxardo maraschino, corn, ginger, lemon, egg white 13

## MISO ROAD

rum, miso, ginger, lime, tonic, cynar float 12

## SPICE UP YOUR LIFE

bourbon, apple, allspice, pumpkin, lemon & orange bitters 13

## TOMCAT

peanut butter scotch, oloroso sherry, crème de banana 14

# WINE BY THE GLASS

5oz gls | bottle

**SPARKLING  
+ ROSÉS**

Perelada Cava nv Spain 11 | 44

Castell de Sant Pau Sparkling Rosé nv Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Opolo Summit Creek Cabernet Sauvignon 2021 Paso Robles 16 | 64

Caymus Cabernet Sauvignon 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2019 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

Viña Real Crianza Rioja 2016 Spain 14 | 56

Villa Sopita Sangiovese 2018 Italy 10 | 40

**REDS**

Chalk Hill Chardonnay 2022 Sonoma Coast 13 | 52

Cakebread Chardonnay 2020 Napa 25 gls | 99 btl

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio | Alto Adige 14 | 56

Muga White Rioja 2021 Spain 13 | 52

Villa Fassini White Blend 2021 Italy 10 | 40

**WHITES**

## \$25 RED BTLS

Esprit de Fonrozay, Bordeaux

Fontella Chianti, Tuscany

Sur de los Andes Malbec, Argentina

Flaco Tempranillo, Spain

Spinelli Montepulciano D'Abruzzo, Italy

Patamar Red Blend, Portugal

## \$25 WHITE BTLS

Les Allies Brut Sparkling, France

La Vieille Ferme Rosé, France

Scarpetta Frico Rosato, Italy

Kuranui Sauv Blanc, NZ

Biagio Moscato d'Asti, Italy

Spinelli Pinot Grigio, Italy

*full wine list available*

## COFFEE TEA SODA

San Pellegrino/Acqua Panna 1L 7

Perrier 4

Orange Cream Soda 5

Vanilla+Lavender Cream Soda 5

Harney & Sons Bottled Iced Tea 4

Ginger Beer 4

Coke, Diet Coke, Sprite, Orange 4

Ginger Ale 4

Coffee: J&S Moka Java 4

Espresso / Americano 4

Caffè Latte / Cappuccino 5

Mocha / Chai Latte 5

Mightily Leaf Hot Tea 4

*Housemade!*

~LIMONCELLO~

~AMARI BLEND~

*\$7 each*

## BEER

Michelob Ultra 6

Amstel Light 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Boulevard Wheat 6

Free State Ad Astra / Copperhead 6

Estrella Damm Daura (GF) 6

Peroni 6

Miller High Life Can 3.5

Heineken 0.0 [Non-Alcoholic] 6

Athletic Run Wild IPA [Non-Alcoholic] 6