

# HAPPY HOUR 3 TIL 6

## FOOD

**HOUSE FOCACCIA** 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 4

**GARLIC PARM BAGUETTE** wheatfields baguette, balsamic, olive oil, black pepper 9

**CHIPS & DIP** house potato chips & side of truffle cream 4 (add some caviar for \$10)

**FRENCH FRIES** cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 8

**CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 8

**FRIED LAMB PASTILLAS** ground lamb & lentils spices, salsa rojo, herbs 12

**DATES & CHORIZO** red pepper & almond romesco, lemon zest, manchego 9

**CAULIFLOWER SOUP CUP** extra virgin olive oil, black pepper 7

**HALF GREEN SALAD** local greens, herbed sherry, radish & goat cheese 6

**OLIVES** w/ citrus, herbs & red pepper 8

**BRUSSELS** almond ajo blanco, pickled raisin, crouton, goat cheese 10

**CAULIFLOWER ASADO** roasted w/ pomegranate, labneh, quince, dukkah nut crunch 10

**GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs (three) 7

**MANCHEGO** w/ truffle honey, creamy yet firm, distinctive 5

**MAHON** w/ quince jam, balanced, pronounced, sweet & salty 5

**SCALLOP SKEWER** jamon wrapped w/ dates, garlic aioli, sherry caramel 11

**SMOKED SALMON DIP** deviled egg crème fraiche, cucumber, crackers 9

**GARLIC SHRIMP** sherry vinegar, harissa butter, almonds 12

**BOQUERONES** pickled white anchovies, black pepper, olive, pimento 7

**SPANISH SARDINES** wild-caught, tinned, harissa butter, garlic aioli 9

## \$25 WINE BOTTLES

GARNACHA DE FUEGO, SPAIN

FLACO TEMPRANILLO, SPAIN

ESPRIT DE FONROZAY, BORDEAUX

PATAMAR RED BLEND, PORTUGAL

SPINELLI MONTEPULCIANO D'ABRUZZO

FONTELLA CHIANTI, TUSCANY

SUR DE LOS ANDES MALBEC, ARGENTINA

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LES ALLIES BRUT SPARKLING, FRANCE

ALVAREZ DE TOLEDO GODELLO, SPAIN

BLANC PESCADOR, SPAIN

SPINELLI PINOT GRIGIO, ITALY

KURANUI SAUV BLANC, NZ

LA VIEILLE FERME ROSÉ, FRANCE

Fields BREEZE  
+ DALE  
Ivy IPA \$6

Millett High Life Cans \$2

## ZERO-PROOF THINGS

### BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial,  
ghia, orange flower water 7

### PHONY NEGRONI

from st. agrestis in brooklyn 12

### LYRE'S AMALFI SPRITZ

italian-style spritz  
perfect beachside vibes 12

### LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,  
hints of pear & apple 12

# Oysters

## ORCHARD POINT

ON THE HALF SHELL

W/ CUCUMBER MIGNONETTE

SIX FOR \$18

OR

GRILLED W/ GARLIC LEMON BUTTER

SIX FOR \$18

**Clam  
Strip  
Po'Boy**

REMOULADE, RED PEPPER JAM,  
LIL GREEN SALAD, HOUSE CHIPS  
& CAVIAR 21

## GNOCCHI POMODORO

PARISIENNE GNOCCHI, OUR HOUSE  
RED SAUCE, FRESH GRATED PARM 12

## 715 CHEESEBURGER

2X4 OZ PATTIES, BACON-ONION JAM,  
LETTUCE, GHERKIN MAYO,  
MONTEREY JACK 12

## PORK TENDERLOIN SANDWICH

BREADED & FRIED CUTLET,  
GARLICKY AIOLI, LETTUCE,  
SHERRY BBQ 12

## WINE BY THE GLASS

VILLA SOPITA SANGIOVESE-ITALY 7

VILLA FASSINI WHITE BLEND-ITALY 7

CHATEAU MONTAUD ROSÉ-FRANCE 7

PERELADA CAVA-SPARKLING WHITE-SPAIN 7

CASTELL DE SANT PAU SPARKLING ROSÉ -SPAIN 11

## COCKTAILS

### APEROL SPRITZ

aperol, spritz, orange 7

### CLASSIC MARGARITA

reposado tequila, agave, lime 7

### 715 MARTINI

gin, carrot, manzanilla sherry, brine 7

### FORMER SPY

vodka, limoncello, lavender, lemon 7

### NEGRONI

gin, house bitter blend, vermouth 7

### 715 MANHATTAN

rye, house vermouth, bitters 7