

# DINNER TUESDAY MAY 7

## SMALL THINGS

### *Vegetarian*

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl  
**715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, strawberry 12  
**FRENCH FRIES** house cut, herb salt, served w/aioli, truffle cream & ketchup 11  
**OLIVES** w/ citrus, herbs & red bell pepper 8  
**HOUSE FOCACCIA** rosemary, flake sea salt, garlic shallot oil, side of red sauce 9  
**GARLIC PARM BAGUETTE** balsamic, olive oil, black pepper 9  
**GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs 12  
**BRUSSELS** caesar, pickled raisin, crouton, parm 11  
**WILD MUSHROOMS** balsamic, roasted garlic, herbs & chili flake 9

### *Meat & Seafood*

- STEAK TARTARE** black garlic aioli, artichoke ravigote, egg yolk, pickled peppadew drops 16  
**CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 13  
**DATES & CHORIZO** red pepper-almond romesco, lemon zest, manchego 14  
**AHI TUNA CRUDO** sun chips, passionfruit vinaigrette, wasabi cream & pomegranate 18  
**HACKELBACK CAVIAR\*** truffle cream, crispy capers, chives, chips 20  
**SMOKED SALMON DIP** deviled egg crème fraiche, cucumber w/ crisps 14

## PASTA

- SHRIMP SPAGHETTI** harissa butter, garlic, brandy, lemon 34  
**LUMACHE ALLA VODKA** tomato vodka sauce, fresh basil & parm 27 add shrimp 9  
**CRAB RAVIOLI** mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 34  
**PENNE RAGU** braised pork & beef, tomato sauce, butter, parm 26  
**SMOKED PORK CANNELLONI** fresh pasta, smoked pork, chicken, bechamel, cheese 25  
**LASAGNA BOLOGNESE** braised pork & beef, béchamel, tomato, parm 29  
**SPAGHETTI & MEATBALLS** red sauce, pork & beef meatballs, basil, parm 26

## ENTREES

- PAN ROASTED SALMON\*** spaghetti squash, shallot beurre blanc, caviar, polenta, grapes 37  
**GRILLED LAMB\*** (NZ, halal) pomegranate molasses, harissa crème & dukkah 33  
**CHICKEN PARM** breaded & fried w/ crispy goat cheese risotto, red sauce, pesto & parm 37  
**PORK SCHNITZEL** crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 34  
**FILET\*** 8oz, crispy potato pavé, worcestershire aioli, tomato salad 55  
**THE RIBEYE\*** two pounds, with a side of fries 77

## SPECIAL THINGS

### CHICKEN GNOCCHI

tomato butter, spring squash, kale, soft ricotta, alfredo crème 27

### TUSCAN PORK SOUP

smoked pork, white beans, parmesan, pimento 7 cup 12 bowl

### VEAL PICCATA

brown butter, preserved lemon & capers, side of 'gnocchi & cheese' w/ mushrooms 36

### GRILLED OCTOPUS

green garlic latke, fermented garlic, chili-grapefruit relish, nuts 23

### DELAWARE BAY OYSTERS

*on the half shell*

raw w/ cucumber mignonette-or-grilled w/ garlic lemon butter, six for \$18

### ANTIPASTI FRITTI

fried pepperoni, cream cheese & provolone wrapped in puff pastry w/ red sauce & balsamic aioli 12

### LOBSTER SALAD

poppyseed vinaigrette, apple, fingerling potato, pistachio, arugula 26

### BURRATA

tomato concasse, white balsamic pickled shallot, golden tomato, saba 16  
add prosciutto for \$7

## SLUSHIES

**PIÑA COLADA**  
ALCOHOL-FREE \$10  
WITH BACARDI \$14

**PAPER PLANE**  
RYE, APEROL,  
AMARO, LEMON \$14

*Strawberry  
Margarita*

reposado tequila,  
agave, lime 14

We're open Sunday May 12 from 1:00 til 8:00  
Reservations at [exploretock.com/715](http://exploretock.com/715)

### Milazzo Martini

olive infused vodka,  
vermouth, fresh herbs,  
brine & chili oil 14

\*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

Executive Chef: Kelly Conwell  
Sous Chef: Nick Haley

# Cocktails

## SPRINGTIME

### PERMAFROST

raspberry gin, salted juniper, lemon,  
lavender 13

### RANCHITO

blanco tequila, passionfruit cordial, lime, soda 13

### PALISADE SIDECAR

peach cognac, honey, thyme, citrus 14

### TURMERIC G&T

gin, turmeric cordial, tonic 13

### ON AN ISLAND IN THE SUN

rum blend, citrus, ginger, apricot,  
pineapple, cinnamon 14

### THE COOL SUMMER

whiskey, gin, mint tea, lavender 13

### PISCO PRINCE(SS)

peruvian brandy, lime, kiwi, herbal notes 14

## 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

### 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

### THE 715 MARTINI

red bell pepper gin, peppadew & onion,  
manzanilla sherry, a lil brine 13

# Wine by the Glass

5oz gls \$ | bottle \$

Villa Sopita Sangiovese 2018 Italy 10 | 40

Opolo Summit Creek Cabernet 2021 Paso Robles 16 | 64

Caymus Cabernet 2021 Napa 45 gls | 180 btl

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Riparosso Illuminati Montepulciano d'Abruzzo 2020 14 | 56

Perelada Cava NV Spain 11 gls | 44 btl

Castell de Sant Pau Sparkling Rosé NV Spain 12 | 48

Chateau Montaud Rosé 2020 Provence 11 | 44

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Cakebread Chardonnay 2020 Napa 25 gls | 99 btl

Vietti Moscato D'Asti 2023 Piedmont 10 | 40

te Pā Sauvignon Blanc 2022 New Zealand 14 | 56

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

## ZERO-PROOF THINGS

### BENEFIT OF THE DOUBT

lyre's london dry, citrus cordial, ghia,  
orange flower water 11

### 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

## \$25 WINE BOTTLES

Flaco Tempranillo, Spain  
Esprit De Fonrozay, Bordeaux  
Patamar Red Blend, Portugal  
Spinelli Montepulciano D'Abruzzo  
Fontella Chianti, Italy  
Sur De Los Andes Malbec, Mendoza

Les Allies Brut Sparkling, France  
La Bastarda Pinot Grigio, Italy  
Alvarez De Toledo Godello, Spain  
Kuranui Sauv Blanc, Nz  
La Vieille Ferme Rosé, France

## BEER

Michelob Ultra 6

Amstel Light 6

Miller High Life 4

Boulevard Wheat 6

Boulevard Tank 7 8

Boulevard Single-Wide IPA 6

Fields & Ivy Breezedale IPA 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

## COFFEE TEA SODA

San Pellegrino 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

Mighty Leaf Hot Tea 4