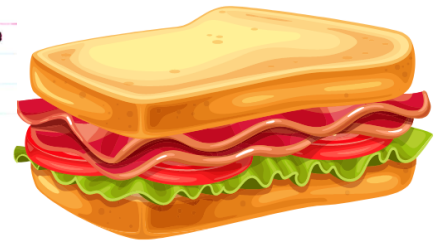


HAPPY HOUR 3 TIL 6

FOOD

- NEW ZEALAND LAMB POPS** 3 pieces w/ harissa cream, pomegranate molasses & dukkah 16
- MINI FILET SLIDERS** two, grilled filet, hawaiian brioche, spicy greens, balsamic aioli 15
- 715 CHEESEBURGER** 2x4 oz patties, bacon-onion jam, lettuce, gherkin mayo, monterey jack 12
- JAMBON BAGUETTE** prosciutto, harissa butter, truffle honey, parm 12
- CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 8
- CHEESE PLATE** honey goat cheese & smoked gouda w/ seasonal accompaniments 15
- SALMON SLIDERS** two, salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12
- SMOKED SALMON DIP** deviled egg crème fraiche, cucumber, crackers 9
- GARLIC SHRIMP** sherry vinegar, harissa butter, almonds 12
- SPANISH SARDINES** wild-caught, tinned, harissa butter, garlic aioli 9
- GNOCCHI POMODORO** parisienne gnocchi, our house red sauce, fresh grated parm 12
- HOUSE FOCACCIA** 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 5
- GARLIC PARM BAGUETTE** balsamic, olive oil, black pepper 9
- PROSCIUTTO DI PARMA** garlic aioli, focaccia crisps 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
- DATES & CHORIZO** red pepper & almond romesco, lemon zest, manchego 9
- GOAT CHEESE CROQUETTES** truffle honey, aged balsamic aioli, herbs (three) 7
- CAULIFLOWER SOUP CUP** extra virgin olive oil, black pepper 7
- HALF GREEN SALAD** local greens, herbed sherry, strawberry & goat cheese 6
- OLIVES** w/ citrus, herbs & red pepper 8
- BRUSSELS** caesar, pickled raisin, crouton, parm 11

Bottles of BRECA ROSÉ \$29
elegant + nuanced - SPAIN



BLT

bacon, local beefsteak tomato & lettuce on sourdough w/ pesto & garlic aioli 12

PORK TENDERLOIN SANDWICH

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

LOBSTER FRITES

HOUSE FRIES,
LOBSTER SALAD,
SPECIAL SAUCE,
PARM & HERBS 15

BASIL MIDORI PRESS 8

WINE BY THE GLASS

- CHATEAU MONTAUD ROSÉ-FRANCE 7.5
- PERELADA CAVA-SPARKLING WHITE-SPAIN 7.5
- CASTELL DE SANT PAU SPARKLING ROSÉ -SPAIN 11
- VILLA SOPITA SANGIOVESE RED-ITALY 7.5
- VILLA FASSINI WHITE BLEND-ITALY 7.5

WINE BOTTLES UNDER \$30

Breca Rosé, Spain 29
Les Allies Brut Sparkling, France 28
Las Lilas Vinho Verde, Portugal 25
La Bastarda Pinot Grigio, Italy 26
Alvarez De Toledo Godello, Spain 25
Kuranui Sauv Blanc, Nz 27

Flaco Tempranillo, Spain 25
Esprit De Fonrozay, Bordeaux 25
Patamar Red Blend, Portugal 27
Spinelli Montepulciano D'Abruzzo 29
Fontella Chianti, Italy 27
Sur De Los Andes Malbec, Mendoza 27

House of DISCOUNT SLUSHIES PIÑA COLADA

ALCOHOL-FREE REG \$10 HH \$7
WITH BACARDI REG \$14 HH \$11

CHERRY-VANILLA COKE

with hint-o-lime

BRIGHT & REFRESHING!

ALCOHOL-FREE REG \$10 HH \$7
WITH BACARDI REG \$14 HH \$11

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

Oysters

LITTLE BEACHES EAST COAST

ON THE HALF SHELL
W/ RHUBARB MIGNONETTE
SIX FOR \$18

OR
GRILLED W/ GARLIC LEMON BUTTER
SIX FOR \$18

COCKTAILS

APEROL SPRITZ

aperol, spritz, orange 7.5

CLASSIC MARGARITA

reposado tequila, agave, lime 7.5

715 MARTINI

red bell pepper gin, peppadew & onion,
manzanilla sherry, brine 7.5

FORMER SPY

vodka, limoncello, lavender, lemon 7.5

NEGRONI

gin, house bitter blend, vermouth 7.5

715 MANHATTAN

rye, house vermouth, bitters 7.5