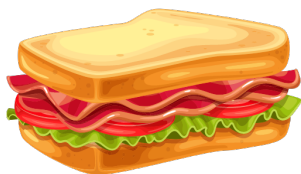


# HAPPY HOUR 3-6

## 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
- SALMON SLIDERS** two, salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12
- 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** mozz, manchego, cheddar w/ seasonal accompaniments 15
- 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
- SMOKED SALMON DIP** deviled egg crème fraiche, cucumber, crackers 9
- CHIPS & DIP** house potato chips & side of truffle cream 4 (add some caviar for \$12)
- 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



## BLT

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

## 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
- Mapreco 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

## LOBSTER FRITES

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

## ZERO-PROOF THINGS

### CHERRY SPRITZ

cherry shrub, thyme, agave, fizz 7

### BENEFIT OF THE DOUBT

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

### PHONY NEGRONI

from st. agrestis in brooklyn 12

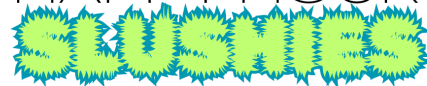
### LYRE'S AMALFI SPRITZ

italian-style spritz  
perfect beachside vibes 12

### LYRE'S CLASSICO SPRITZ

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

## HAPPY HOUR



## COCO-RITA

ALCOHOL-FREE \$7 -OR- BOOZY \$11

## ORANGE CRUSH

BOOZY ONLY \$11

## BLUE POINT OYSTERS

### long island

medium salinity, springy meat,  
and a light mineral finish  
on the half-shell: watermelon mignonette  
-or-grilled: garlic lemon butter  
six for \$18

## PORK TENDERLOIN SANDWICH

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

## COCKTAILS

### APEROL SPRITZ

aperol, spritz, orange 7.5

### CLASSIC MARGARITA

reposado tequila, agave, lime 7.5

### 715 MARTINI

red bell pepper gin, olive & 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