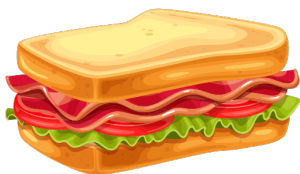


## FOOD

# HAPPY HOUR 3-6

- 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

See the separate  
**HOT DEALS** menu  
for **HOT DEALS!**



## 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