

# happyhour 3-6

## FOOD

- CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 8
- NEW ZEALAND LAMB POPS\*** 3 pieces w/ harissa cream, pomegranate molasses & dukkah nut crunch 16
- MINI FILET SLIDERS\*** two, grilled filet, hawaiian brioche, spicy greens, white bbq sauce 15
- JAMBON BAGUETTE** prosciutto di parma, harissa butter, truffle honey, parm 14
- PORK TENDERLOIN SANDO** breaded & fried, on a bun, garlicky aioli, sherry bbq, lettuce 12
- DATES & CHORIZO** red pepper & almond romesco, lemon zest, manchego 9
- PROSCIUTTO DUO** 600-day aged prosciutto di parma, smoked cibo alto speck, crisps 15

- LOBSTER FRITES** house fries, lobster salad, special sauce, parm, herbs 15
- SALMON SLIDERS** two, salmon salad, capers, smoked crème fraiche, greens, harissa aioli 12
- SHRIMP DAIVOLO** red sauce, harissa butter, herbs 12
- SPANISH SARDINES** wild-caught, tinned, harissa butter, garlic aioli 9
- SMOKED SALMON DIP** deviled egg crème fraiche, cucumber, crackers 9

- HOUSE FOCACCIA** 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 5
- CHEESE PLATE** mozz, manchego, cheddar w/ seasonal accompaniments 15
- GNOCCHI POMODORO** parisienne gnocchi, our house red sauce, fresh grated parm 12
- FRENCH FRIES** cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 8
- CHIPS & DIP** house potato chips & side of truffle cream 4 (add some caviar for \$12)
- 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

**PIÑA COLADA  
SLUSHY**  
ALCOHOL-FREE \$7  
-OR-BOOZY \$12

## LOVE SHUCK OYSTERS\*

**DAMARISCOTTA RIVER, MAINE**  
MEATY & SWEET w/ a crisp brine  
on the half-shell:  
watermelon mignonette  
-or-grilled: garlic lemon butter six for \$18

## 715 CHEESEBURGER\*

2X4oz patties, monterey jack,  
bacon-onion jam, gherkin mayo,  
local lettuce 12

## Breca Rosé

90pts Calatayud, Spain  
"elegant & floral"  
\$25 bottle

## 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



## COCKTAILS

- CLASSIC MARGARITA**  
resposado tequila, agave, lime 7.5
- 715 MANHATTAN**  
rye, house vermouth, bitters 7.5
- FORMER SPY**  
vodka, limoncello, lavender, lemon 7.5
- NEGRONI**  
gin, house bitter blend, vermouth 7.5
- 715 MARTINI**  
red bell pepper-olive gin, peppadew & onion, manzanilla sherry 7.5

## WINE BOTTLES UNDER \$30

- 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

## ZERO-PROOF THINGS

- CHERRY SPRITZ**  
cherry shrub, thyme, agave, fizz 7
- BENEFIT OF THE DOUBT**  
pentire seaward, lyre's italian orange,  
ghia, orange flower water 13
- 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

\*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