

DINNER TUESDAY OCT 1st

Executive Chef: Kelly Conwell

SMALL THINGS

Vegetarian

PEACH & BEET SALAD spinach, ricotta salata, white balsamic, candied sunflower seed 13

715 GREEN SALAD two sisters greens, sherry vin, goat cheese, gala apple 12

CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

BURRATA mediterranean honey-herb oil, kiwi, spiced nuts, pear 16

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 13

BRUSSELS caesar, pickled raisin, crouton, parm 12

WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 14

STEAK TARTARE* olivada, dijonnaise, egg yolk, ricotta salata, salsa macha 16

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14

PROSCIUTTO DUO 600-day aged prosciutto di parma, smoked cibo alto speck, sourdough 19

SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14

AHI TUNA CRUDO* sun chips, pomegranate vin, charred scallion, lemon aioli, fried garlic 18

GRILLED OCTOPUS crispy gnocchi, white bbq sauce, salsa verde & nuts 23

HACKLEBACK CAVIAR* truffle cream, crispy capers, chives, potato chips 23

PASTA

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 28 add shrimp 9

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 35

CRAB RAVIOLI mascarpone & ricotta pasta, butter-poached crab, cognac cream, herbs 35

PENNE RAGU braised pork & beef, tomato sauce, butter, parm 27

LASAGNA BOLOGNESE braised pork & beef, béchamel, tomato, parm 30

SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 27

ENTREES

PAN ROASTED SALMON* spaghetti squash, shallot beurre blanc, caviar, polenta, golden tomato 38

FILET* 8oz, crispy potato pavé, worcestershire aioli, tomato salad 57

THE RIBEYE* two pounds, with a side of fries 77

STEAK SALAD* 6 oz petit filet, local greens & tomato, garlic croutons, summer squash, herb vin 24

PORK PORTERHOUSE CHOP* potato-celery root puree, peach, cider glaze, artichoke chimichurri 42

SPECIAL THINGS

TUNA SPAGHETTI

capers, olive oil, garlic, ricotta salata 27

SPINACH & SIX CHEESE CANNELLONI

rosé sauce, sicilian red pesto, basil 28
(contains almonds) add crab +7

PORK SCHNITZEL

crispy pork cutlet, spaetzle, sauerkraut, sautéed kale, apple mostarda 36

LOBSTER SALAD

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

GRILLED LAMB LOLLIPOPS*

(NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33

CHICKEN PARMESAN

crispy goat cheese risotto, red sauce, nut-free pesto & parm 38

ROASTED TOMATO SOUP

black pepper, aged parm, truffle oil & croutons
7 cup 12 bowl

SPRINKLE BITCH

limoncello cake, salted buttercream & matcha 13

MAPLE SPICE CRÈME BRULEE

candied walnuts & apple chips 13

TIRAMISU CREPES

amaretti cookie, coffee gelato, cocoa 13

LOWKEY MEAN MUGGIN

leopard's apple whiskey, cinnamon, ginger beer, lime 12

Red Wine Sangria \$7 glass

ARTERBERRY MARESH

2022 Dundee Hills Pinot Noir

Willamette Valley Oregon
"silky texture and fireworks of fresh acidity"
93 POINTS WA \$22 glass / \$88 bottle

BIOKULT

2022 GRÜNER VELTLINER

unusual floral note of honeysuckle w/
mossy greenness. fresh & ripe
AUSTRIA \$11 glass / \$44 bottle

*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

Cocktails

FALL-TASTIC

ROSEMARY'S BÉBÉ

gin, grapefruit, rosemary, crème de flora 15

BEET GENERATION

beet infused gin, aperol, domaine de canton, honey, lemon, mint 12

GLITZ & GLAM

campari, gin, sweet vermouth, roasted strawberry, hibiscus 13

BLACK FOG

cognac, china china, maple, lemon 14

I GOT A ROCK, CHARLIE BROWN

rum, pumpkin, pepita, ginger, lemon 15

NEWTON'S DOWNFALL

served hot or cold

calvados, sweet vermouth, chai, almond milk, orange bitters 13

FLIGHT OF THE CONCORDS

mezcal, st. elizabeth's allspice, port, cinnamon, ginger, grape, lemon 14

715 CLASSICS

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel gin, basil, lavender, lime 14

GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

THE 7-FIFTINI

red bell pepper-olive gin, onion, manzanilla sherry 13

CLASSIC MARGARITA

tequila, lime, agave, salt rim 14

POMEGRANATE MARGARITA

tequila, pomegranate, lime, agave, cinn sugar rim 14

POMPELMO

averna, grapefruit, cava 13

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

Wine by the Glass

5oz gls \$ | bottle \$

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

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl

Villa Fassini White Blend 2021 Italy 10 | 40

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

te Pā Sauvignon Blanc 2023 New Zealand 14 | 56

Nals Margreid 'Hill' Pinot Grigio 2021 Alto Adige 14 | 56

Kung Fu Girl Riesling 2022 Columbia Valley 11 | 44

Opolo Summit Creek Cabernet 2021 Paso Robles 16 gls | 64 btl

Villa Sopita Sangiovese 2018 Italy 10 | 40

Banshee Pinot Noir 2022 California 15 | 60

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

HITO Cepa Tempranillo 2021 Ribera Del Duero 12 | 48

WINE BOTTLES UNDER \$30

Breca Rosé, Spain 25

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

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

BEER

Michelob Ultra 6

Miller High Life 4

Boulevard Wheat 6

Sierra Nevada Hazy Little Thing IPA 7

Free State Ad Astra / Copperhead 6

Peroni 6

Heineken 0.0 (Non-Alcoholic) 6

Athletic Run Wild IPA (Non-Alcoholic) 6

CREAM SODAS

Orange 6

Vanilla+Lavender 5

COFFEE TEA SODA

San Pellegrino 7

Perrier 4

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 5

Mightily Leaf Hot Tea 4