

# DINNER SATURDAY OCT 19<sup>TH</sup> Executive Chef: Kelly Conwell

## SMALL THINGS

### *Vegetarian*

- 715 GREEN SALAD** two sisters greens, sherry vin, goat cheese, gala apple 12  
**POACHED PEAR & BEET SALAD** arugula, ricotta salata, white balsamic, orange, sunflower seed 13  
**KALE & BRUSSELS SALAD** creamy italian vin, parm, olivada, fried garlic 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  
**ROASTED CAULIFLOWER** smoked yam puree, currants, garlic butter, spiced nuts 10  
**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** fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 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

- ROASTED SALMON\*** saffron beurre blanc, pomegranate, lemon polenta, spaghetti squash, caviar 38  
**FILET\*** 8oz, smoked sweet potato crema, mushrooms, crispy potato pavé, spicy greens 57  
**THE RIBEYE\*** two pounds, with a side of fries 77  
**STEAK SALAD\*** 6 oz petit filet, local greens, maple-dijon roasted squash, sherry vin, raisins, croutons 24

## SPECIAL THINGS

### CANNELLONI

spinach & six cheese, rosé sauce, sicilian red pesto, basil 28 add crab +7

### LAMB LOLLIPOPS\*

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

### ROASTED DUCK BREAST\*

barley & grilled radicchio, port glaze, caramelized fennel, cherry-walnut pesto 38

### CHICKEN PARMESAN

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

### CREAMY CHICKEN & GNOCCHI SOUP

bacon, potato, honey squash, truffle cheddar 7 cup 12 bowl

### PORK SCHNITZEL

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

### PORK PORTERHOUSE CHOP\*

potato-celery root puree, apple, cider glaze, artichoke chimichurri 42

### LOBSTER SALAD

mandarin orange, almonds, kale & brussels, tempura delicata squash 26

## DESSERT

### RICOTTA DONUTS

spiced pear jam & quince crème 12 ala mode +3

### SPRINKLE BITCH

chocolate zucchini cake, sicilian orange curd, brown butter buttercream, cashews 13

### WHIPPED NUTELLA

### CHEESECAKE

mocha gelato, amaretto-oreo crumble, dark chocolate 13

\*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

### BLACK FOG

cognac, china china, maple, lemon 14

### D'ORO

golden beet gin, blanc vermouth,  
citrus cordial, rosemary, lemon 13

### LOWKEY MEAN MUGGIN

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

### GLITZ & GLAM

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

### I GOT A ROCK, CHARLIE BROWN

rum, pumpkin, pepita, ginger, lemon 10

### 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

### BLOOD ORANGE

### MARGARITA

tequila, lime, agave, blood orange 14

### 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

Caymus Cabernet 2022 Napa 45 gls | 180 btl

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

Breca Garnacha 2021 Calatayud 13 | 52

Domaine de Bel-Air Les Granits Bleus 2019 Beaujolais 12 | 48

Villa Sopita Sangiovese 2018 Italy 10 | 40

Argyle Bloom House Pinot Noir 2022 Willamette Valley 16 | 64

Vinyes Ocults Malbec 2019 Mendoza 14 | 56

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl

Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56

Villa Fassini White Blend 2021 Italy 10 | 40

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

## 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

### POMEGRANATE SPRITZ

properly spiced & bubbly 11

### 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 DARK & STORMY

notes of ginger, lime, toffee, and spice 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

Chai Latte 5

Mocha 5

Mightily Leaf Hot Tea 4