

# FOOD

# HAPPY HOUR 3 TIL 6

- CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 9
- 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 11
- 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 DIAVOLO** 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

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup
- HOUSE FOCACCIA** 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 6
- 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 9
- 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
- HALF GREEN SALAD** local greens, herbed sherry, gala apple & goat cheese 7
- OLIVES** w/ citrus, herbs & red pepper 8
- BRUSSELS** caesar, pickled raisin, crouton, parm 11

## 715 CHEESEBURGER\*

2X4oz patties, monterey jack, bacon-onion jam, gherkin mayo, local lettuce 12.99

## 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

## Bernard Magrez Bordeaux Blanc 2022

Fine yet complex, rich aromas of grapefruit, pear and pineapple, subtle mineral notes. The first sip reveals a richness and harmony; the bright acidity rounds it out nicely to give the fullest expression of Bordeaux Sauvignon Blanc \$36/btl Reg \$48



## Breca Rosé

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

## REDWINE SANGRIA \$7

## COCKTAILS

- CLASSIC MARGARITA**  
resposado tequila, agave, lime 7.5
- POMEGRANATE 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

- 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



\$2.50

\*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