

# HAPPY HOUR 3-6

## FOOD

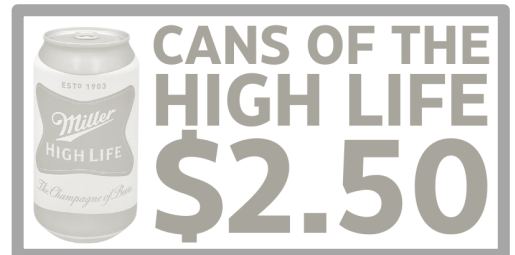
- CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 9
- NEW ZEALAND LAMB POPS\*** 3 pieces w/ harissa cream, pomegranate molasses & dukkah nut crunch 16
- MINI FILET SLIDERS\*** two, grilled filet, hawaiian brioche, spicy greens, white bbq sauce 15
- JAMBON BAGUETTE** prosciutto di parma, 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
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- 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
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- 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** smoked gouda, truffle cheddar, muenster 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

**LOWKEY MEAN MUGGIN**  
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 leopold's apple whiskey, cinnamon,  
 ginger beer, lime 10

**BLUEPOINT OYSTERS** \*  
 Long Island Sound  
 raw: grapefruit ginger mignonette -or-  
 grilled: garlic lemon butter  
 SIX for 18

**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



## COCKTAILS

- CLASSIC MARGARITA**  
 reposado 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
- 7-FIFTINI**  
 red bell pepper-olive gin, 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
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- 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 & spice 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