

HAPPY HOUR 3 TIL 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

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, espresso 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



CANS OF THE
HIGH LIFE
\$2.50



APEROL
SPRITZ
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

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

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
Breca Rosé, Spain 25

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

BLUE POINT 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

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 CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12