

HAPPY HOUR 3 TIL 6

FOOD

friday december 6th

- THE CHEESEBURGER*** 2x4oz patties, monterey jack, bacon-onion jam, gherkin mayo, lettuce 12.99
- CLASSIC MEATBALLS** made with pork & beef, in red sauce (three) 9
- LAMB POPS*** (NZ, halal) 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
- PORK TENDERLOIN SANDO** breaded & fried, on a bun, garlicky aioli, sherry bbq, lettuce 12
- DATES & CHORIZO** red pepper & almond romesco, lemon zest, manchego 11

- 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** 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

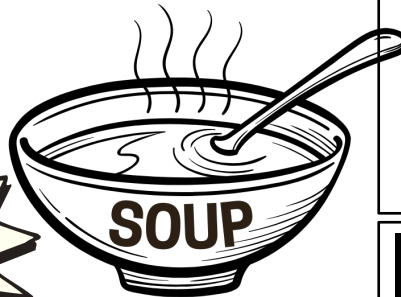
CRABBY FRITES



HOUSE FRIES, BUTTER POACHED CRAB, PARM, SPECIAL SAUCE, HERBS 14



MOZZ TOTS
HOT HONEY, RED SAUCE,
HERBS 13



SOUP

CAULIFLOWER
olive oil & black pepper 7 cup
WILD MUSHROOM BISQUE
saba, chives & croutons 7 cup

HOT CHOCOLATE

three chocolates & whole milk w/
whipped cream & cocoa dust \$9
+peanut butter whiskey \$13



**CANS OF THE
HIGH LIFE
\$2.50**

HOT APPLE CIDER
LOUISBURG, KS
REGULAR 9
ADD SPICED RUM 12

**LOWKEY
MEAN MUGGIN**
leopold's apple whiskey,
cinnamon,
ginger beer, lime 7.5

Wine

RED BOTTLES under 30

- BONANZA Lot 7 CELLAR CAB, CALI 29
- 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

WHITE BOTTLES under 30

- LES ALLIES BRUT SPARKLING, FRANCE 28
- BIOKULT GRÜNER, AUSTRIA 25
- LA BASTARDA PINOT GRIGIO, ITALY 26
- ALVAREZ DE TOLEDO GODELLO, SPAIN 25
- KURANUI SAUV BLANC, NZ 27

WINE BY THE GLASS

- ITALIAN RED: VILLA SOPITA SANGIOVESE 7.5
- ITALIAN WHITE: VILLA FASSINI BLEND 7.5
- FRENCH ROSÉ: CHATEAU MONTAUD 7.5
- SPANISH SPARKLER: PERELADA CAVA 7.5

COCKTAILS

WINTER SPRITZ

aperol, cranberry, orange, ginger, cinnamon 7.5

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,

ZERO-PROOF THINGS

NORTHERN LIGHTS

lyre's american malt, orange sec,
lemon, soda 11

POMEGRANATE SPRITZ

properly spiced & bubbly 9

BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange, ghia,
orange flower water 11

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