

TUESDAY JAN 14 DINNER

Executive Chef: Kelly Conwell

SMALL THINGS *Vegetarian*

- CAULIFLOWER SOUP** olive oil & black pepper 7 cup 12 bowl
KABOCHA SQUASH SOUP candied sunflower seed 7 cup 12 bowl
715 GREEN SALAD two sisters greens, sherry vin, goat cheese, gala apple 12
ARUGULA SALAD lemon-truffle vinaigrette, almonds, pomegranate, parm 13
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
BURRATA mediterranean honey-herb oil, kiwi, spiced nuts, pear 16
BRUSSELS caesar, pickled craisin, crouton, parm 12
WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9B

Meat & Seafood

- CLASSIC MEATBALLS** pork & beef, tomato sauce, parm 14
FRISÉE & KALE SALAD tangerine, honey mustard, pecan-bacon, ricotta salata 13
DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
STEAK TARTARE* olivada, dijonnaise, egg yolk, ricotta salata, salsa macha 16
AHI TUNA CRUDO* pomegranate vin, charred scallion, lemon aioli, fried garlic, sun chips 18
SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14
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
CANNELLONI spinach & six cheese, rosé sauce, almond red pesto & fresh basil 28 add crab +7
SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 27

ENTREES

- FILET*** 8oz, mojo verde, wild mushrooms, potato pavé, spicy greens 57
THE RIBEYE* two pounds, side of fries 77
ROASTED SALMON* saffron beurre blanc, pomegranate, lemon polenta, spaghetti squash, caviar 38
LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33
PORK SCHNITZEL crispy pork cutlet, spaetzle, sauerkraut, kale, apple mostarda 36
STEAK SALAD* 6 oz, local greens, olivada verde, soft herbs, sherry vin, croutons, parm 24

2025 LAWRENCE RESTAURANT WEEK

TO THE ALPS



starts thursday

TONIGHT'S SPECIAL THINGS

GRAPE & WALNUT PIZOKEL
chubby egg dumplings, chicken jus, white balsamic butter 15

WEISSWURST

bavarian sausage of pork & veal poached in beer then grilled, w/ mustard & sauerkraut 13

BRAISED LAMB RIGATONI

roasted pepper-tomato sauce, harissa cream, brandy butter, burrata 29

CHICKEN PARMESAN

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

SPECIAL DRINKS

HOT BUTTERED RUM

rum, pumpkin butter, baking spice, ginger, lemon 11

EL MEMBRILLO FRIO

gin, quince, citrus, rosemary, pear, soda 13

WINTER SPRITZ

aperol, cinnamon, citrus, rosemary, sparkling wine 13

NEW DESSERTS

ZEPPOLE

little donuts with meyer lemon curd, pistachio gelato & matcha sugar 13

DARK CHOCOLATE SOUFFLE CAKE

roasted cherries, spiced orange caramel, almond toffee, vanilla gelato 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

SEASONAL VIBES

PXI ♥ U

plymouth gin, vermouth, benedictine, pedro-ximinez sherry, orange bitters 14

EMBRACE THE NUTZ

peanut butter whiskey, sweet vermouth, amaretto, old fashioned bitters 12

GLITZ & GLAM

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

ROSEMARY'S BÉBÉ

gin, grapefruit, rosemary, crème de flora 15

BLACK FOG

cognac, china china, maple, lemon 14

EARL'S BREW

earl grey vodka, bergamot, citrus honey 12

FLIGHT OF THE CONCORDS

mezcal, st. elizabeth's allspice, port, cinnamon, ginger, grape, lemon 14

HOT DRINKS

HOT CHOCOLATE

three chocolates, whole milk, whipped cream & cocoa dust 10-or-w/ peanut butter whiskey 14

LIQUID GOLD

mulled pineapple & local apple cider w/ rum & apricot liqueur 12

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

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 \$

Caymus Cabernet 2022 Napa 45 gls | 180 btl
Opolo Summit Creek Cabernet 2022 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
Aguaribay Malbec 2019 Mendoza 13 | 52

Perelada Cava NV Spain 11 gls | 44 btl
Chateau Montaud Rosé 2020 Provence 11 | 44

Cakebread Chardonnay 2022 Napa 25 gls | 99 btl
Chalk Hill Chardonnay 2022 Sonoma Coast 14 | 56
Ant Moore Sauvignon Blanc 2023 Marlborough NZ 14 | 56
Bernard Magrez Bordeaux Blanc 2022 France 12 | 48
Andriano Pinot Grigio 2022 Alto Adige 14 | 56
Dr. Konstantin Frank Riesling 2022 Finger Lakes 13 | 52
Villa Fassini White Blend 2021 Italy 10 | 40

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
MAPRECO VINHO VERDE, PORTUGAL 25
LA BASTARDA PINOT GRIGIO, ITALY 26
ALVAREZ DE TOLEDO GODELLO, SPAIN 25
KURANUI SAUV BLANC, NZ 27

ZERO-PROOF THINGS

NORTHERN LIGHTS

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

BENEFIT OF THE DOUBT

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

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

COFFEE TEA SODA

San Pellegrino 7
Perrier 4
Harney & Sons Bottled Iced Tea 4
Vanilla Lavender Cream Soda 5
Orange Cream Soda 6
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
Mighty Leaf Hot Tea 4