

HAPPY HOUR 3 TL 6

FOOD

THE CHEESEBURGER* 2x4oz patties, monterey jack, bacon-onion jam, gherkin mayo, lettuce 12.99

JAMBON BEURRE BAGUETTE prosciutto, harissa butter, parmesan, truffle honey 12

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, chimichurri 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

KABOCHA SQUASH SOUP candied sunflower seeds 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

HOT CHOCOLATE
THREE CHOCOLATES
WHOLE MILK
WHIPPED CREAM
COCOA DUST
REG \$10 SPIKED \$14

CRABBY FRITES

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

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

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
MAPRECO VINHO VERDE, PORTUGAL 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,
manzanilla sherry 7.5

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 & 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