

SOUP & SALAD

CAULIFLOWER SOUP olive oil & black pepper 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

FRISÉE & KALE SALAD tangerine, honey mustard, pecan-bacon, ricotta salata 13



SMALL THINGS *Vegetarian*

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

BRUSSELS caesar, pickled craisin, crouton, parm 12

WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9

Meat & Seafood

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 14

DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14

STEAK TARTARE* olivada, dijonaise, 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

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

LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33

STEAK SALAD* 6 oz, local greens, olivada verde, soft herbs, sherry vin, croutons, parm 24

TO THE ALPS

RACLETTE

melty aromatic cheese over little potatoes w/ fried herbs, cornichons, charcuterie, greens & baguette 17

LIPTAUER CHEESE SPREAD

zesty "pub-style" cheese spread (paprika, garlic & caraway) served w/ baguette 8
add smoked prosciutto +6

ALPINE FONDUE

cheese dipping pot served w/ accoutrements 18

CHEESE

tête de moine sharp, strong & nutty 7
le gruyère reserve rich, nutty 7
appenzeller silver aromatic, yet mild 7

WINTER BRUSCHETTA

baguette topped w/ creamed braised cabbage, bacon & gruyere 12

SAVORY PASTRY

think empanada w/ swiss chard & ricotta, aioli verde 16

YEAST BUNS

w/ plum jam, condensed milk butter, maldon salt 9

BEEF GNOCCHI

appetizer-sized portion
w/ beer breadcrumb "soil," horseradish, quark cheese 14

GRAPE & WALNUT PIZOKEL

appetizer-sized portion
chubby egg dumplings w/ chicken jus, white balsamic butter 15

WEISSWURST

appetizer-sized portion
bavarian sausage of pork & veal
poached in kolsch beer then grilled, w/ mustard & sauerkraut 13

MAINS

BRAISED PORK CHEEK

w/ grilled broccolini and a gratin of potato, bacon, onion & comté 36

SCHNITZEL

crispy pork cutlet w/ sauerkraut spaetzle, kale & apple mostarda 36

BEEF POT ROAST

w/ crispy potato hash, chive cream & horseradish jam 36

POTATO STUFFED PASTA

w/ wine butter, veal meatballs, fried shallots, orange wine caramel 30

DESSERT

HONEY SEMIFREDDO

with trio of alpine cookies 15

chocolate marzipan

nutella almond leckerlis

nussgipfel-hazelnut & plum croissant

*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 12

VIEUX CARRÉ

bourbon, cognac, sweet vermouth, benedictine 12

PENICILLIN

scotch, winter citrus blend, honey, ginger 12

GLITZ & GLAM

campari, gin, sweet vermouth, roasted strawberry, hibiscus 11

ROSEMARY'S BÉBÉ

gin, grapefruit, rosemary, crème de flora 13

EARL'S BREW

earl grey vodka, bergamot, citrus honey 10

FLIGHT OF THE CONCORDS

mezcal, st. elizabeth's allspice, port, cinnamon, ginger, grape, lemon 12

715 CLASSICS

FORMER SPY

vodka, limoncello, lavender, lemon 14

BASIL RICKEY

cucumber-fennel gin, basil, lavender, 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

ZERO-PROOF THINGS

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

SPECIAL BEER

ALASKAN BREWING CO KÖLSCH \$6

KC BIER CO DUNKEL \$6

FRANZISKANER WEISSBIER \$6

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 Tea 4

Vanilla Lavender Cream Soda 5

Orange Cream Soda 6

Ginger Beer 4

Coke, Diet, 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

RESTAURANT WEEK FEATURES

RED WINE

Domaine de Bel-Air Les Granits Bleus
2022 Beaujolais 10 glass | 40 bottle

WHITE WINE

Bernard Magrez Sauvignon Blanc
2022 Bordeaux 10 glass | 40 bottle

FULL-SPIRITED

TICKET TO SALZBURG

vodka, kirschwasser, cointreau, lemon 12

PUNSCH

pear brandy, rum, honey, chamomile,
cardamom, thyme 11

GLÜHWEIN

hot spiced red wine with cinnamon, clove,
allspice, star anise 9

LOW ABV

VOILÀ!

dolin rouge, tangerine, sparkling wine 11

ALCOHOL-FREE

SIPPING CHOCOLATE

served in a cute lil cup

milk, heavy cream, 3 chocolates, salt,
cardamom, cinnamon, nutmeg 7

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

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

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