

DINNER SATURDAY FEB 1

Executive Chef: Kelly Conwell



SOUP & SALAD

- BAKED POTATO SOUP** chives & bacon 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 raisin, 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, 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
SPAGHETTI & MEATBALLS red sauce, pork & beef meatballs, basil, parm 27
CANNELLONI spinach & six cheese, rosé sauce, almond red pesto & fresh basil 28 add crab +7

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

SPECIAL THINGS

ALPINE FONDUE

cheese dipping pot served w/ accoutrements 18

LIPTAUER CHEESE SPREAD

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

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

BEET 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

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/ braised pork cheek, wine butter, two green thumbs heirloom tomato 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

WINTER SPRITZ

aperol, cranberry, orange, ginger, cinnamon 13

PENICILLIN

scotch, winter citrus blend,
honey, ginger 12

GLITZ & GLAM

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

LOWKEY MEAN MUGGIN

leopold's apple whiskey, cinnamon,
ginger beer, lime 12

PX I ♥ U

plymouth gin, vermouth, benedictine, pedro-
ximinez sherry, orange bitters 12

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

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

PASSIONFRUIT 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
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

ZERO-PROOF THINGS

DOPPELGANGER

lyre's dry aperitif, grapefruit, lemon tonic 11

PASSIONFRUIT SPRITZ

lyre's italian orange, lyre's rum alternative, 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 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