

DINNER FRIDAY FEB 21

Executive Chef: Kelly Conwell

SOUP & SALAD

CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

CHILI beef & bean finished with cheese & chives 8 cup 13 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

YEAST BUNS w/ plum jam, condensed milk butter, maldon salt

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

BAUERNWURST pork & beef sausage poached in beer & grilled, w/ mustard & sauerkraut 13

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 add warm crab bearnaise +11

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

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

SPECIAL THINGS

MEDITERRANEAN SEABASS

grilled w/ roasted-n-smashed creamer potatoes, garlic spinach, dill butter, lemon gastrique, castelvetro olive 38

VEAL MILANESE

breaded veal cutlet w/ black garlic aioli, arugula, fennel-lemon truffle vinaigrette, dukkah nut crunch, tangerine 36

MARSALA STEAK RADIATORI

brown butter, wild mushrooms, fried rosemary, comté 28

BURRATA & PROSCIUTTO

campari tomatoes, balsamic honey, chili-herb oil, white fig, spiced nuts 18

WINTER BRUSCHETTA

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

SAVORY PASTRY

think empanada... swiss chard & goat cheese, salsa verde 16

KEY LIME CAKE

toasted meringue, macadamia nut, hibiscus, salted caramel cookie 13

CHOCOLATE TRUFFLE COLLECTION

café au lait, coconut dark chocolate, fleur de sel caramel, passionfruit 10

GLITZ & GLAM

strawberry, hibiscus, campari, gin, sweet vermouth 12

CHERRY AMOUR

bourbon, cherry, lemon, froth 12

LOVE POTION

grapefruit, rose, vodka, cava 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 gluten-free fusilli pasta can be substituted

Cocktails

SEASONAL VIBES

BITTERSWEET SYMPHONY

gin, cynar, apricot, vanilla, grapefruit 12

SPRINGTIDE

contratto red bitter, crème de cacao, raspberry, pineapple, lemon, cava 12

LOWKEY MEAN MUGGIN

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

EMBRACE THE NUTZ

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

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

GREEN LINE

pepper vodka, cucumber, mint, honey, lime 14

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

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

PASSIONFRUIT SPRITZ

lyre's italian orange,
lyre's rum alternative, soda 11

NORTHERN LIGHTS

lyre's american malt, orange, lemon,
flower water, soda 7.5

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

ginger, molasses goodness 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

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

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

Mightily Leaf Hot Tea 4