

HAPPY HOUR 3 TL 6

No happy hour on days like graduation weekend, xmas eve, home football weekends and what not, etc.

FOOD

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

THE WURST pork & beef sausage, german potato salad, currant bbq sauce, mustard, cuke 13

THE PARIS BAGUETTE prosciutto, parm, harissa butter & truffle honey on baguette 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

CRABBY FRIES house fries, butter-poached crab, parm, special sauce, herbs 14

SALMON SLIDERS (2) 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

HOUSE FOCACCIA 1/2 portion of our fresh dinner focaccia, grilled w/ red sauce 6

CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

FRENCH FRIES cut in-house, tossed w/ herb salt...ketchup, aioli & truffle cream 9

PARISIAN GNOCCHI pecorino cream, herbs, black pepper 12

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

CHEESE PLATE

3 cheeses, crisps & accompaniments \$17

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



\$2.50



0.0%
ALCOHOL FREE

\$3

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

CLASSIC MARGARITA

resposado tequila, agave, lime 7.5

DRAGONFRUIT MARGARITA

resposado tequila, agave, lime 7.5

THE 7-FIFTINI

red bell pepper-olive gin, onion,
manzanilla sherry 7.5

DIRTY SHIRLEY

vodka, grenadine, sprite 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

ZERO-PROOF THINGS

STRAWBERRY RHUBARB SPRITZ

lyre's italian orange,

lyre's rum alternative, soda 7.5

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 7.5

LYRE'S AMALFI SPRITZ

italian-style spritz

perfect beachside vibes 12

LYRE'S DARK & STORMY

ginger, molasses goodness 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