

SATURDAY DINNER APRIL 12

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

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

CUCUMBER DELITE whipped burrata, olive vinaigrette, mint, scallion, chili crunch 9

SAUTEED ASPARAGUS garlic butter, bagna cauda 9

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

STEAK TARTARE* sweet & sour beets, garlic mayo, truffle vin, parm, egg yolk 16

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

BLUEPOINT OYSTERS raw: guava mignonette 6 for 18 -or-grilled: garlic lemon butter 6 for 18

AHI TUNA CRUDO* citrus, sweet soy, fennel jam, cashew cream, green olive 18

HACKLEBACK CAVIAR* pavé tots, crispy capers, truffle cream & chives 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

ENTREES

GRILLED SEABASS creamer potatoes, garlic spinach, dill butter, lemon gastrique, olive 38

ROASTED SALMON spring pea risotto al salto, artichoke agrodolce, charred lemon butter sauce 38

THE RIBEYE* two pounds, side of fries 77

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

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

FROM THE BAR

WHISPERING ANGEL ROSÉ

Château d'Esclans Provence, France
16 glass / 64 bottle

CAKEBREAD CHARDONNAY

Napa Valley 25 glass / 99 bottle

CAYMUS CABERNET SAUV

Napa Valley 45 glass / 180 bottle

HUGO SPRITZ

st germain, cava, soda 15

ESPRESSO MARTINI

rum, crème de cacao, vanilla, dry curacao,
espresso, chocolate bitters 16

BRAZILIAN LIMEADE

fresh lime, lavender, coconut,
condensed milk
zero proof 11-or-with rum 15

FAVORITE THINGS

FILET*

8oz, mojo verde, wild mushrooms,
potato pavé, spicy greens 57

CHICKEN MILANESE

charred broccolini & snap pea salad,
parm, lemon, burgundy mustard jus 38

CANNELONI

roasted chicken & prosciutto, spinach,
lemon cream, saba, basil 28

STEAK SALAD*

local greens, tabbouleh, grilled cuke,
tahini vin, tomato, ricotta salata 24

DATES & CHORIZO

red pepper-almond romesco,
lemon zest, manchego 14

EGGS MARINÉS

garlic & parm marinated, hard-boiled
served w/ dukkah nut crunch,
chili oil & garlic aioli 11 (five halves)

LOCAL BUTTER LETTUCE

sweet pea pesto, sunflower seed crema,
bacon, honey mustard, parm 13

SMOKED SALMON DIP*

deviled egg crème fraiche,
cucumber w/ crisps 14

DESSERT

SPRINKLE B*TCH

limoncello & olive oil cake
with pistachio cream 12

MILK CHOCOLATE

POT DE CRÈME

a fudgy custard w/ sweet cream,
amaretto & cocoa nibs 9

*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

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

SEASONAL VIBES

HUSH-HUSH (low ABV)

jasmine tea, pisco, crème de flora, lemon, soda 13

DANCE of the HOURS (low ABV)

lillet blanc, luxardo apricot, orange, lemon, soda 13

MIXED BERRY MARGARITA

resposado tequila, agave, lime 14

LAUNDRY DAY

don't be scared...herbal, light & freshhhh!
irish whiskey, aloe, lemon, cuke 14

SHERRY CHEREE

rum, sherry, crème de banane,
carpano antica, bitters 14



vodka, carrot, lemon, ginger, honey, thyme 14

IT JUST IS

gin, orange cordial, simple, sauv blanc 14

Wine by the Glass

5oz gls \$ | bottle \$

Caymus Cabernet 2022 Napa 45 gls | 180 btl

Secret Squirrel Cabernet 2018 Columbia Valley 18 gls | 72 btl

Fabre Montmayou Malbec 2023 Mendoza 13 | 52

Villa Sopita Sangiovese 2023 Italy 10 | 40

Maison Noir O.P.P Pinot Noir 2023 Willamette Valley 16 | 64

Perelada Cava NV Spain 11 gls | 44 btl

Chateau Montaud Rosé 2023 Provence 11 | 44

Cakebread Chardonnay 2023 Napa 25 gls | 99 btl

Kings Ridge Chardonnay 2023 Willamette Valley 12 | 48

Auntsfield Estate Sauvignon Blanc 2023 Marlborough NZ 15 | 60

Field Recordings Chenin Blanc 2024 Central Coast 15 | 60

Villa Fassini White Blend 2022 Italy 10 | 40

ZERO-PROOF THINGS

ISLE OF SKYE

lyre's american malt, orange, lemon,
flower water, soda 11

STRAWBERRY RHUBARB SPRITZ

lyre's orange & rum alternative, soda 11

HIBISCUS PALOMA

tequila alternative, grapefruit, agave 11

VENETIAN

blood orange aperitif, lyre's dry, soda
dry + bitter 11

BENEFIT OF THE DOUBT

pentire seaward, lyre's italian orange,
ghia, orange flower water 11

LYRE'S CLASSICO SPRITZ

perfectly bubbly, properly tart,
hints of pear & apple 12

LYRE'S DARK & STORMY

ginger, molasses goodness 12

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

ITALIAN CREAM SODAS

Vanilla Lavender 6

Strawberry Rhubarb 6

Orange 7

Cherry 6

COFFEE TEA SODA

San Pellegrino 7

Perrier 4

Harney & Sons Bottled Tea 4

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

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