

FRIDAY DINNER JUNE 13

executive chef: kelly conwell
sous chef: drew bonnet

SALAD & SOUP

BEEFSTEAK TOMATO -juniper hill-stracciatella cheese, basil vin, fried quinoa, white balsamic 13
715 GREEN SALAD two sisters greens, sherry vin, goat cheese, gala apple 12
ARUGULA SALAD lemon-truffle vinaigrette, almonds, strawberry, parm 13
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

SMALL THINGS

FRENCH FRIES house cut, herb salt, served w/ aioli, truffle cream & ketchup 11
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
OLIVES w/ citrus, herbs & red bell pepper 8

Vegetables

CUCUMBER DELITE whipped burrata, olive vinaigrette, mint, scallion, chili nut crunch 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
DATES & CHORIZO red pepper-almond romesco, lemon zest, manchego 14
STEAK TARTARE* eggplant romesco, black garlic, egg yolk, sesame 16
SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14
AHI TUNA CRUDO* citrus, sweet soy, fennel jam, cashew cream, green olive 18
CAVIAR* pavé tots, crispy capers, truffle cream & chives 23
GRILLED OCTOPUS caponata, harissa cream, marble potatoes 17

PASTA

CRAB RAVIOLI fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 35
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 29 add shrimp 9
SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 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 roasted chicken & prosciutto, spinach, lemon cream, saba, basil 28

ENTREES

CHICKEN MILANESE breaded & fried w/ burrata, fresh tomato & basil, arugula, pecorino vin 38
THE RIBEYE* two pounds, side of fries 77
FILET* 8oz, mojo verde, wild mushrooms, potato pavé, spicy greens 57
STEAK SALAD* local greens, tabbouleh, grilled cuke, tahini vin, tomato, ricotta salata 24
LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33
PORK SCHNITZEL crispy pork cutlet w/ sauerkraut spaetzle, kale & apple mostarda 36

FAVORITE THINGS

MEDITERRANEAN SEABASS*

sweet corn, gigante beans, creamer potatoes, chimichurri 38

ROASTED SALMON*

risotto al salto, artichoke agrodolce, charred lemon butter sauce 38

SWEET CORN RAVIOLI

fresh filled pasta, royal trumpet mushrooms, pickled green almond, chive oil, saba 27

DISTEFANO BURRATA

grilled georgia peach, arugula pesto & honey 14

SEAFOOD ROLL

chilled sandwich of maine lobster, rock shrimp, blue crab, butter-toasted split top roll, crab chips 26

Slushies

ORANGE CRUSH
ZERO-PROOF 10
WANT IT BOOZY? 14

SOUR CHERRY
SANGRIA
ALREADY BOOZY 14

STRAWBERRY CREAM TART

graham cracker, strawberry cream, sea salt gelato 13

PEACH & CHERRY CRISP

brown sugar caramel, lemon thyme, vanilla gelato 13

SPRINKLE B*TCH

summer squash & blueberry cake, mascarpone frosting 10

STRAWBERRY RHUBARB
MARG 14

SUMMER of SPRITZ

APEROL aperol, cava, soda 14
HUGO st-germain, cava, soda 14
CAMPARI campari, cava, soda 14
CYNAR cynar, cava, soda 14
SPAGHETT high life & aperol 10

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

CLASSIC MARGARITA

resposado tequila, agave, lime 14

PIMM'S CUP

pimm's, ginger beer, a bunch of fruit 12

MAPLE OLD FASHIONED

bourbon, maple, bitters, orange 15

THE 715 MANHATTAN

rye, sweet vermouth, bitters, luxardo cherry 15

TINI-TIME

ESPRESSO MARTINI

rum, crème de cacao, vanilla, dry curacao,
cold brew, chocolate bitters 16

THE 7-FITINI

red bell pepper-olive gin, onion, manzanilla sherry 13

TOMATO TINI

clarified tomato, gin, dry vermouth, pickled onion 13

SQUISH DAIQUIRI

sour peach, rum, luxardo maraschino, lime,
squishington's gummy 14

WHITE

WINE BY THE GLASS

5oz gls \$ | bottle \$

Field Recordings Chenin Blanc 2024 Central Coast 15 | 60
Auntsfield Estate Sauvignon Blanc 2023 Marlborough NZ 15 | 60
Cakebread Chardonnay 2023 Napa 25 gls | 99 btl
Kings Ridge Chardonnay 2023 Willamette Valley 12 | 48
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Sparkling Rosé-Castell de San Pau Spain 12 gls | 48 btl
Perelada Cava NV Spain 11 gls | 44 btl
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Maison Noir O.P.P Pinot Noir 2023 Willamette Valley 16 | 64
Secret Squirrel Cabernet 2018 Columbia Valley 18 gls | 72 btl
Fabre Montmayou Malbec 2023 Mendoza 13 | 52
Caymus Cabernet 2022 Napa 45 gls | 180 btl

RED

HOUSE WINE BY THE GLASS \$10
-OR- HALF LITER \$30 (BTL \$40)

ITALIAN RED: VILLA SOPITA SANGIOVESE
ITALIAN WHITE: VILLA FASSINI BLEND
FRENCH ROSÉ: CHATEAU MONTAUD

ZERO-PROOF

STRAWBERRY RHUBARB SPRITZ

lyre's orange & rum alternative, soda 11

SAFFRON MINT LEMONADE

with pomegranate seeds 11

HIBISCUS PALOMA

tequila alternative, grapefruit, agave 12

SANTAT SPRITZ

a french sparkler, properly bitter & sweet,
aromatic and pretty 8 glass

LYRE'S CLASSICO SPRITZ

apple-pear vibes, light and sparkly 11

RED BOTTLES under 30

BONANZA Lot 7 CELLAR CAB, CALI 29
FLACO TEMPRANILLO, SPAIN 25
ESPRIT DE FONROZAY, BORDEAUX 25
SUR DE LOS ANDES MALBEC, MENDOZA 27

WHITE BOTTLES under 30

MAPRECO VINHO VERDE, PORTUGAL 25
LA BASTARDA PINOT GRIGIO, ITALY 26
LES ALLIES BRUT SPARKLING, FRANCE 28
KURANUI SAUV BLANC, NZ 27

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
Mighty Leaf Hot Tea 4

BEER

Michelob Ultra 6
Miller High Life 6
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