

WEDNESDAY DINNER JULY 16

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

GAZPACHO yellow tomato, melon, strawberry, cuke, garlic, olive oil 7 cup 12 bowl

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

SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14

AHI TUNA CRUDO* spicy watermelon salad, cumin-soy vin, pickled lychee, wasabi peas 18

CAVIAR* pavé tots, crispy capers, truffle cream & chives 23

GRILLED OCTOPUS caponata, harissa cream, marble potatoes 17

PASTA

LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 29 add shrimp 9

CRAB RAVIOLI fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 35

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, crispy artichoke, basil 28

ENTREES

MEDITERRANEAN SEABASS* sweet corn, gigante beans, creamer potatoes, chimichurri 38

ROASTED SALMON* risotto al salto, baby bok choy, chioggia beets, beurre blanc 38

SEAFOOD ROLL chilled sandwich of maine lobster, rock shrimp, blue crab w/ crab chips 26

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

**classic
margarita
SALE
6.29 ea**

FAVORITETHINGS

**BOX WINE WEDNESDAY
FRENCH ROSÉ 4.99 GLASS**

"it's from France!"

BLT

sourdough garic aioli, white balsamic, basil, sourdough 12.99

CHEESEBURGER*

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

BURRATA & GRILLED PEACH

arugula pesto & honey 14

BLACKENED SHRIMP CHOPPED SALAD

cabbage & kale, eggplant tapenade, almonds, fried spaghetti, vinaigrette 22

PORK CHOP

10 oz bone-in chop with corn & peach salsa, honey-cinnamon butter, potato puree, dukkah nut crunch 36

TOMMY C'S FRIED FISH SANDWICH

spicy remoulade, kale slaw, tomatoes, onion bun, house chips 22

SPAGHETTI LIMONE

chicken meatballs, fennel, pecorino 27

FRIED YELLOW TOMATOES & SHISHITOS

spicy grain mustard remoulade 14

SPIRIT-FREE

**SAFFRON MINT LEMONADE
WITH POMEGRANATE SEEDS 11**

BLUEBERRY PEACH BOURBON SMASH 14

WTRMLN MARGARITA 14

STRAWBERRY PEACH LEMONADE SLUSHY

ALREADY BOOZY 14

PAINKILLER SLUSHY ZERO PROOF 10 BOOZY 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

COSMOPOLITAN

citrus vodka, cointreau, cranberry,
pomegranate, lime 13

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

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