

SATURDAY DINNER AUG 2

SALAD & SOUP

BEEFSTEAK TOMATO juniper hill-stracciatella cheese, basil vin, fried quinoa, white balsamic 13
GAZPACHO 7 cup 12 bowl
715 GREEN SALAD two sisters greens, sherry vin, goat cheese, gala apple 12
CAESAR SALAD two sisters greens, anchovy caesar dressing, croutons & parm 12
CAULIFLOWER SOUP olive oil & black pepper 7 cup 12 bowl

SMALL THINGS

CLASSIC MEATBALLS pork & beef, tomato sauce, parm 14
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 14
FRENCH FRIES house cut, herb salt, served w/ aioli, crème fraiche & ketchup 11

SMOKED SALMON DIP* deviled egg crème fraiche, cucumber w/ crisps 14
OLIVES w/ citrus, herbs & red bell pepper 8
CUCUMBER DELITE whipped burrata, olive vinaigrette, mint, scallion, chili nut crunch 9
WILD MUSHROOMS balsamic, roasted garlic, herbs & chili flake 9 **
CAVIAR* potato pavé, crispy capers, crème friche & chives 23

PASTA

SHRIMP SPAGHETTI harissa butter, garlic, brandy, lemon 35
CRAB RAVIOLI fresh pasta filled w/ ricotta & mascarpone...butter-poached crab, cognac cream 36
LUMACHE ALLA VODKA tomato vodka sauce, fresh basil & parm 29 add shrimp 9
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

SALMON* scallion butter sauce, sweet corn & zucchini polenta, tomato salad, lemon oil 38
LAMB LOLLIPOPS* (NZ, halal) pomegranate redux, harissa crème & dukkah nut crunch 33
MAPLE LEAF FARMS DUCK quinoa pesto salad, fresh tomato, shaved celery, parm vinaigrette 37
THE RIBEYE* two pounds, side of fries 77
FILET* 8oz, mojo verde, wild mushrooms, potato pavé, spicy greens & cherry tomato 57

FAVORITE THINGS

SPECIAL SUMMER PASTA

fresh penne, spicy nduja pork sausage, kale, squash, zucchini, garlic 29

PAN SEARED SCALLOPS*

creamy sweet corn puree, dijon hollandaise, pickled vegetables, local watermelon 42

BURRATA & GRILLED PEACH

creamy burrata paired with charred summer peaches, arugula pesto & a respectable honey drizzle 15

LOCAL GREEN BEANS

ricotta salata, toasted almonds, juniper hill bell pepper puree 9

Auntsfield Estate

Single Vineyard

2024 SAUVIGNON BLANC

Marlborough NZ

94 pts WA 15 gls 60 btl

GIN & JUICE

cucumber watermelon fizz 10

HUGO SPRITZ

st-germain, cava, soda, mint 14

ESPRESSO MARTINI

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

ITALIAN MARGARITA SLUSHY

already boozy 14

PAINKILLER SLUSHY

zero proof 10 boozy 14

BLUEBERRY PEACH BOURBON SMASH 14

APPLE-TINI

vodka, granny smith, apple brandy, ginger, lemon 10

SPIRIT-FREE

SAFFRON MINT LEMONADE

WITH POMEGRANATE SEEDS 11

SUMMER of SPRITZ

APEROL aperol, cava, soda 14
HUGO st-germain, cava, soda 14
LIMONCELLO cava, soda 14
NEGRONI SBAGLIATO
campari, vermouth, cava 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-FIFTINI

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

WINE BY THE GLASS

 5oz gls \$ | bottle \$

WHITE

Field Recordings Chenin Blanc 2024 Central Coast 15 | 60
Auntsfield Estate Sauvignon Blanc 2024 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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RED

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

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

RED BOTTLES 30 & under

BONANZA Lot 7 CELLAR CAB, CALI 29
PATAMAR RED BLEND, PORTUGAL 30
FLACO TEMPRANILLO, SPAIN 25
ESPRIT DE FONROZAY, BORDEAUX 25
SUR DE LOS ANDES MALBEC, MENDOZA 27
chilled red: VIÑA MAITIA PIPEÑO, CHILE 30

WHITE BOTTLES 30 & under

MAPRECO VINHO VERDE, PORTUGAL 25
PRISMA SAUVIGNON BLANC, CHILE 30
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
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