1515 RESTAURANT LOUNGE

STARTERS & SMALL PLATES

ORIGINAL LINGUINI'S GARLIC BREAD 10

SHOESTRING FRIES 9
+$3 garlic or truffle oil

SWEET POTATO FRIES 9
homemade chipotle aioli

TATER TOTS 9

FRIED RAVIOLI 18
homemade marinara sauce

DEVILED EGGS 17
local organic farm raised eggs, smoked apple bacon

BRUSSELS SPROUTS 18
dijon aioli dipping sauce
[+ $3 smoked apple bacon, $6 organic chicken]

JASON'S VEGGIE/HUMMUS PLATTER 17
hummus, raw seasonal vegetables

WINGS 18
floured, lightly fried, buffalo sauce

BUFFALO CAULIFLOWER 18
floured, lightly fried, buffalo sauce

MAC & CHEESE 21
cheddar, gruyere, mozzarella cheese
[+$3 smoked apple bacon, $6 chicken, $4 truffle oil]

WOODY'S MEATBALLS 22
ground beef and pork, marinara sauce, cheese, toast

***TUNA TARTARE 25**
fresh ahi tuna, mango, avocado, sliced cucumbers, avocado wasabi mousse, sweet chili, wontons

1515 MONSTER NACHOS 15
cheese, housemade tortillas, pico de gallo, sour cream, guacamole
[+$4 chicken, steak, or prawn]

CALAMARI 19
floured, lightly fried, 1515 sauce

CRAB CAKES 23
julienne cucumbers, mint, lemon demi caper sauce

SHRIMP SCAMPI 21
lemon butter caper sauce

***BUCKLEY BAY OYSTERS 18/36**

***ROCKEFELLER OYSTERS 21/41**
bacon, spinach, asiago, sambuca, shallots, lime, garlic, breadcrumbs

BRUSCHETTA 19
toasted ciabatta, pesto ricotta spread, cherry tomatoes, white onions, fresh basil, asiago, balsamic glaze

***SCALLOPS 28**
orange habanero glazed jumbo scallops

JUMBO SEAFOOD TRIO 36
blackened tiger prawns, crab cakes, and calamari

BURRATA CHEESE PLATTER 19
fresh basil, jelly, olives, crackers, prosciutto, salami

SOUPS + SALADS

[+$8 organic chicken, $8 prawns, $10 salmon or scallops to any salad]

TOMATO BASIL or **SOUP OF THE DAY 10**

	FULL | HALF
1515 SALAD romaine lettuce, organic mixed greens, roma tomatoes, green onion, asiago cheese, house vinaigrette	13 |
CHICKEN SPINACH SALAD organic grilled chicken, spinach, cherry tomatoes, candied pecans, asiago, onion crisps, fig walnut dressing	23 | 17
CAESAR romaine, housemade croutons, asiago cheese crisp	16 | 11
FRIED BURRATA ARUGULA arugula, rainbow plum tomatoes, avocado, candied pecans, balsamic glaze, fig walnut dressing	21 | 15
CHICKEN CHOP organic grilled chicken, romaine, cherry tomato, avocado, corn, cucumber, blue cheese crumbles, red onion, house ranch	23 | 17
FUJI APPLE organic grilled chicken, butter lettuce, fuji apples, cherry tomatoes, pistachios, red onions, avocado, feta crumbles, balsamic vinaigrette	23 | 17
SANTE FE CHICKEN organic bbq chicken, shaved corn, smoked bacon, romaine, avocado, tortilla strips, green onions, black beans, cheddar cheese, kinder's bbq ranch dressing	23 | 17
WEDGE iceberg lettuce, cherry tomatoes, red onions, blue cheese crumbles, smoked bacon bits, blue cheese dressing	19 | 12
WARM BRUSSELS SPROUTS & CHICKEN shaved brussels sprouts, seasoned chicken, bacon, marinated tomatoes, corn, asiago cheese	23 | 17

*extra sauces & sides are subject to fees
*consuming raw or under cooked foods may cause foodborne illness

ENTRÉES

THREE COURSE SPECIAL | 57 |
1515 salad or soup, choice of entree from below, dessert

GRILLED SALMON | 34 |
tropical mango salsa, mashed potatoes, asparagus

CHICKEN PICATTA | 36 |
lemon white wine garlic caper cause, mashed potatoes & mixed veggies

RIBEYE | 44 |
12 oz usda, brussels sprouts, scalloped potatoes, mushroom, side of mushroom demi glaze

LOLLIPOP LAMB CHOPS | 35 |
pomegranate reduction, mashed potatoes, baby carrots, asparagus

SEAFOOD MIXED GRILL | 37 |
scallops, prawns, salmon, lemon butter caper sauce with asparagus and scalloped potatoes

PASTAS

[+$8 organic chicken, $8 prawns, $10 salmon to any pasta]

PRIMAVERA 28
penne, vegetables, walnuts, choice of tomato, pesto, olive oil & garlic, or cream sauce, asiago cheese

GNOCCHI 28
choice of marinara, pesto, alfredo or gorgonzola cream sauce

FETTUCCINE ALFREDO 28
fettuccine, cream sauce, asiago

CHICKEN MARSALA 32
penne, organic chicken, mushrooms, green onions, marsala wine, asiago cheese

SEAFOOD FETTUCINE 36
fettuccine, lobster, shrimp, jalapeños, garlic, white onions, cherry tomatoes, white wine, cream sauce

SPICY JAMBALAYA 36
penne, chicken, jumbo prawns, louisiana hot link, bell peppers, white onions, cajun seasoning, asiago cheese

CHICKEN PARMESAN 34
breaded organic chicken breast, marinara sauce, melted mozzarella, & spaghetti

SANDWICHES & MORE

[sandwiches served with choice of shoe string fries, sweet potato fries, small 1515 salad or soup]

ELI JACK'S PESTO CHICKEN 23
marinated organic chicken, melted jack cheese lettuce, onions tomato, avocado homemade pesto aioli on sliced sourdough

CRUZ'S CRAZY CAJUN CHICKEN 23
marinated organic chicken, melted swiss cheese, lettuce, tomato, grilled onions, avocado, homemade cajun spread on a french roll

FRIED CHICKEN 22
breaded & fried chicken breast, coleslaw, diced jalapeños, honey, ciabatta

TURKEY CLUB 23
turkey, apple smoked bacon, lettuce, tomato, avocado, swiss, pesto aioli, toasted sliced sourdough

CHEESEBURGER 23
beef, cheddar, jack or swiss, french roll, lettuce, onions, tomato, 1515 sauce
[+$3 ea, apple smoked bacon, grilled onions, grilled mushrooms, avocado or fried egg]

PHILLY CHEESESTEAK 23
sliced prime rib, grilled onions, bell peppers, jalapeños, provolone
[also available with chicken]

BLTA 22
bacon, lettuce, tomato, avocado, pesto aioli

FRENCH DIP 23
slow roasted prime rib, french roll, au jus & creamy horseradish

STREET TACOS 21
chicken or steak, cilantro, onions, salsa [+$2 ea, avocado, cheese]

FISH TACOS 23
fresh red snapper, with chips, salsa, guacamole

FISH & CHIPS 22
fresh red snapper, coleslaw, tartar sauce, fries

KILLER QUESADILLAS 20
choice of chicken, beef or prawn. served with guacamole, salsa, sour cream

CHIPOTLE MUSSELS 30
black mussels, chipotle, butter, white wine, onions, garlic, parsley, topped with cheesy ciabatta bread

PIZZAS & CALZONES

TONY'S SPECIAL 26
prawns, red onion, mozzarella, 1515 pesto sauce, feta

MEAT LOVERS 26
pepperoni, sausage, beef, salami, mushroom, red onion

BBQ CHICKEN 26
bbq chicken, green onion, red onion, red & green bell pepper, cheddar & mozzarella, kinder's bbq sauce

MARGHERITA 26
garlic, tomatoes, fresh basil, olive oil, mozzarella

HAWAIIAN 26
ham, pineapple, mozzarella, cheddar

CHEESE OR PEPPERONI 19/20

- 20% gratuity will be added to checks over $100.00 -

champagne

Domain Chandon Brut Classic - Napa, CA	14
House Champagne	13|49
NV Piper Sonoma Brut - Sonoma, CA	49
NV Ruggeri Giall'Oro Prosecco - Valdobbiadene, Italy	15|58
Domaine Carneros Brut - Napa Valley, CA	77
NV Veuve Clicquot Brut - Reims, France	21|98
NV Taittinger Brut - Reims, France	129
Dom Pérignon - Epernay, France	365
Hampton Water Sparkling Rosé	15|58
NV Schramsberg Mirabelle Rosé - Napa Valley, CA	17|66
Domain Chandon Brut Rose - Napa, CA	15 58

WHITES & ROSÈS

1515 House Whites Chardonnay or Sauvignon Blanc	13|49
Willamette Valley Vineyards Riesling - Oregon	16|62
Masi Masianco Pinot Grigio - Verduzzo, Italy	16|62
Honig Sauvignon Blanc - Napa Valley, CA	17|66
Threadcount by QUILT Savignon Blanc - Sonoma, CA	17|66
Sonoma Cutrer Chardonnay - Russian River Ranches, CA	17|66
Frank Family Chardonnay - Napa Valley, CA	21|83
Hampton Water Rosè - Languedoc, France	17|66
Whispering Angel Caves D'Esclans Rosè	17|66

REDS & PORTS

1515 House Red	13|49
Diora Pinot Noir "La Petite Grace" - Monterey CA	16|62
Decoy Merlot - Napa Valley, CA	15|58
Daou Vineyards Cabernet - Paso Robles, CA	17|66
Ferrari Carano Cabernet - Alexander Valley, CA	21|83
Chalk Hill Estate Red Blend - Sonoma County, CA	88
Fonseca Bin 27 Port - Portugal	16
Taylor Fladgate 10 year Tawny Port - Portugal	16

Bottomless Favorites
$45 per person

BLOODY MARY | 13

MIMOSA | 15

SANGRIA | 17
fresh seasonal fruits & juices, red wine, flavored rums, elderflower liqueur

HURRICANE | 17
cruzan limon, cruzan peach, cruzan mango rums,
fresh juices, ice with a splash of soda water
PITCHER | **49**

Waters

SAN PELLEGRINO SPARKLING | 6

BOTTLED STILL WATER | 6

Red Bull | 6

Mocktails $12

SPA DAY
Cucumber, mint, lime, agave, sparkling water

PILANTRO
Pineapple, jalapeno, cilantro, agave, sparkling water

BASIL SPARKLER
Strawberries, basil, lime juice, sparkling water

FRESH KICK
Ginger, mint, lime juice, sparkling water

SPECIALTY DRINKS $18

MARTINIS

LEMON DROP
ketel one vodka, fresh squeezed lemon juice, sugar rim
chambord float +$3

THE CLASSIC
titos vodka, garnished with a lemon twist & olives. served extra dry

BLUEBERRY BLISS
stoli blueberry vodka, blueberry juice, fresh lemon juice, garnished with a lemon wedge

STRAWBERRY BASIL GIMLET
hendricks gin, fresh strawberries & basil, squeezed lime juice, simple syrup

CUCUMBER-MINTINI
crop harvest cucumber vodka, fresh muddled cucumber & mint, splash of lemonade

ESPRESSO MARTINI
ketel one vodka, mr. black coffee liqueur, irish manor cream, shaken

1515 MANHATTAN
bulleit bourbon, carpano antica vermouth, orange bitters with a brandied cherry

GINGER MINTINI
medea vodka, lime juice, muddled mint, ginger

MARGARITAS

MODERN MARGARITA
casamigos blanco tequila, agave nectar, sweet & sour, triple sec, splash of oj, muddled orange, lemons & limes

CASAMIGOS CLASSIC
casamigos reposado tequila, orange liqueur, agave nectar, sweet & sour, lime juice

1515 CADILLAC MARGARITA | $25
casamigos cristalino reposado tequila, cointreau, agave nectar, sweet & sour, lime juice, grand marnier float

PALOMA
casamigos blanco tequila, lime & grapefruit juice, grapefruit soda, mint garnish, tajin rim

COOL CUCUMBER
don julio blanco, muddled cucumber, lime juice, sweet & sour, tajin citrus chili spice

MEZCAL MARGARITA
casamigos mezcal, sweet & sour, muddled jalapeno, agave nectar, triple sec, orange garnish, tajin rim

ON THE ROCKS

BERRY BLAST
crop harvest vodka, muddled huckleberries, strawberries and mint, triple sec & sweet n sour, lime juice

1515 OLD FASHIONED
lost republic, orange slice, brandied cherry, muddled brown sugar cube, angostura bitters, ice rock

THE MULE
titos vodka, ginger beer, fresh squeeze of lime juice

CHRIS'S WATERMELON GIN & TONIC
hendrick's gin, watermelon cubes, lemon and lime wheels, fresh mint

GOZZER RANCH LEMONADE
44º north huckleberry vodka, lemon juice, muddled huckleberries, splash of lemonade

DIRTY PALMER
crown royal peach, ice tea, sweet & sour, triple sec, splash of lemonade, lemon wheel

ULTIMATE BLOODY MARY
Ketel One vodka, bloody mary mix, garnished with lemon, lime, pickle, olive, celery, prawns & bacon skewer

Book Your Next Event With Us!

email info@1515wc.com for more info.

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