

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
- DEVEILED 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

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

*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
- FETTUCINE 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

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

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 parties of 6 or more -

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

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 Rosé	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
Bally Keal Cabernet Sauvignon - Suisun Valley, CA	16 62
Joseph Phelps Cabernet - Napa Valley, CA	171
Chalk Hill Estate Red Blend - Sonoma County, CA	88
Daou "Reserve" Cabernet - Paso Robles, CA	93
Patrimony Cabernet by Daou - Paso Robles, CA	465
Don Melchor Cabernet - Puente Alto Vineyard, Chile	263
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

beers

	draft	pitcher	bottled/cans	
805	\$9	\$32	Coors Light	\$6
Calicraft Cool Kidz IPA	\$9	\$32	Bud	\$6
Elyssian IPA	\$9	\$32	Bud Light	\$6
Fieldwork Hazy IPA	\$10	\$38	Corona	\$8
Guinness	\$10	-	Delerium	\$10
Lagunitas IPA	\$9	-	Golden State Cider	\$9
Modelo	\$9	\$32	Heineken	\$8
Pacifico	\$9	\$32	Lagunitas IPA	\$8
Scrimshaw	\$9	\$32	Negra Modelo	\$8
Father's Brewing American Lager	\$9	-	Pacifico 24oz	\$13
			Paulaner Grapefruit	\$9
			Sierra Nevada	\$7
			Whiteclaw	\$7
			Miller LITE	\$6
non-alcoholic	bottle			
Asahi NA	\$7			
Heineken NA	\$7			
Lagunitas IPA NA	\$7			

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

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.