

1515

RESTAURANT LOUNGE

STARTERS

SHOESTRING FRIES *add garlic or truffle oil for \$3	7
SWEET POTATO FRIES served with homemade chipotle aioli	7
TATER TOTS	7
DEVILED EGGS local organic farm raised eggs served with smoked apple bacon	12
FRIED RAVIOLI served with homemade marinara sauce	10
TUSCAN BRUSCHETTA toasted ciabatta, pesto & ricotta, fresh cherry tomatoes & basil	11
BRUSSELS SPROUTS roasted brussels sprouts served with a dijon aioli dipping sauce *add \$3 for apple smoked bacon, or \$6 for organic grilled chicken breast	12
CALAMARI lightly breaded, served with 1515's dipping sauce *add fennel or jalapeños for \$3	14
1515 MONSTER NACHOS housemade tortillas, steak or chicken, melted american cheese, sour cream, and guacamole	15
SCAMPI jumbo prawns in a lemon, butter, cream & white wine reduction with garlic & capers, served with grilled sourdough	15
PRAWN CEVICHE fresh prawns marinated in citrus juice, with mango and tomato, served with avocado and house made tortilla chips	16
PAN SEARED JUMBO SCALLOPS with habanero orange glaze	16
STEAMED CLAMS open face manila clams sauteed in lemon butter caper sauce	18
CRAB CAKES served with mint, lemon, caper sauce and julienne cucumbers	19
PEI BLACK MUSSELS fresh mussels steamed in chipotle broth, served with toasted cheese bread	19

OYSTERS

add \$7 for a ½ doz. or \$12 for a doz.
to any oyster & make it Rockefeller

BUCKLEY BAY baynes sound, british columbia, briny melon taste	½ dozen 14	dozen 26
FANNY BAY baynes sound, british columbia, briny cucumber taste	½ dozen 14	dozen 26
KUMAMOTO humboldt bay, ca	½ dozen 20	dozen 38
COMBO combination of above oysters	½ dozen 18	dozen 36

SMALL PLATES

TRUFFLE MAC & CHEESE cheddar, gruyere, mozzarella cheese and white truffle oil add smoked apple bacon for \$3 or chicken for \$6	13
MEATBALLS usda ground beef and pork, marinara sauce, topped with cheese and a side of toast	13
PORK RIBS all-natural slow roasted pork ribs, with drizzled warm barbeque puree, served on a bed of mixed greens	15
LAMB CHOPS 9 oz. bone-in chops grilled in a pomegranate shallot reduction, with garlic mashed potatoes	16
TUNA TARTARE fresh ahi tuna, mango, avocado, on a bed of thinly sliced cucumbers, with avocado wasabi mousse, sweet chili & served with won tons	17
CRAB STACK dungeness crab with a citrus vinaigrette and avocado on a bed of cucumber slices topped with micro greens and fried fennel shavings	22

PIZZAS & CALZONES

**1515'S AWARD WINNING PIZZAS & CALZONES
MADE WITH 100% FRESH INGREDIENTS**

MEDIUM 12" (FEEDS 1-2) XLARGE 18" (FEEDS 3-5)

**PLEASE VIEW FULL
PIZZA & CALZONE MENU
FOR SELECTIONS**

SOUPS & SALADS

add \$7 for organic chicken, \$8 for prawns & \$10 for salmon to any salad

TOMATO BASIL OR SOUP OF THE DAY 1515 romaine lettuce and organic mixed greens, roma tomatoes, green onion, asiago cheese, served with our house vinaigrette	cup 6 bowl 8 8
WEDGE iceberg lettuce, chopped tomatoes, smoked bacon crumbles, shaved red onions, blue cheese dressing and crumbles	9
CAESAR whole leaf romaine, housemade croutons & a baked asiago cheese crisp	9
ARUGULA & BURRATA arugula, burrata cheese, heirloom tomatoes, with a lemon, walnut, and sherry, balsamic vinaigrette	13
FUJI APPLE organic grilled chicken, butter lettuce, fuji apples, cherry tomatoes, pistachios, red onions, avocado, with feta crumbles and balsamic vinaigrette	16
SANTA FE CHICKEN organic bbq chicken, corn, smoked bacon, crisp romaine, avocado, tortilla strips, green onions, cheddar cheese & kinders's bbq ranch dressing	16
QUINOA GREEK organic grilled chicken, quinoa, cucumber, oregano, feta, sun dried tomatoes, garlic, red onions, roasted bell peppers, kalamata olives, balsamic olive oil lemon	17
THE LOUIE crab and bay shrimp, crisp romaine, red onions, cucumber, avocado, roasted beets, hard boiled egg and louie dressing	24

ENTREE PLATES

FROM THE SEA

FISH & CHIPS fresh lingcod, lightly battered, served with fries, coleslaw & tartar sauce	20
SALMON FILET grilled salmon & seasonal vegetables with corn dill relish, & mashed potatoes	26
PAN SEARED SEA BASS topped with bay shrimp, scallops, seasonal vegetables, pesto gnocchi	34
MIXED SEAFOOD GRILL sea bass, salmon, scallops, and prawns, served with asparagus and saffron risotto in a roasted lemon garlic butter reduction.	35

MEATS & POULTRY

CHICKEN ENCHILADAS choice of tomatillo or guajillo chile sauce served with beans, rice, tomatoes, avocado, and sour cream	18
CHICKEN PICCATA boneless organic chicken breast, baked and topped with lemon butter caper sauce, served with scalloped potatoes & broccolini	25
PORK CHOP 14 oz. niman ranch bone-in pork chop, with pancetta, south american mushrooms, shallots, sherry wine, mashed potatoes, & seasonal vegetables	26
NEW YORK STEAK 12 oz. all-natural usda prime beef, served with scalloped potatoes, grilled seasonal vegetables, and mushroom demi glaze	31

PASTAS

PRIMAVERA penne with vegetables, walnuts & prepared with your choice of tomato sauce, pesto cream sauce, olive oil & garlic or cream sauce & topped with asiago cheese	19
VONGOLE linguini pasta, manila clams lemon white onions, garlic light cream sauce	22
JAMBALAYA penne, chicken, jumbo prawns, louisiana hot link, bell peppers, white onions and cajun seasoning, topped with asiago cheese	27
PESCATORE linguini, calamari, prawns, mussels, clams and white onion tossed with your choice of tomato, pesto, garlic olive oil, or cream sauce	28

SANDWICHES

served with a choice of shoe string fries, sweet potato fries, onion rings, small 1515 salad or soup

FRIED CHICKEN breaded and fried organic chicken breast, coleslaw with diced jalapeños & honey on ciabatta	14
VEGGIE PANINI grilled eggplant, zucchini, red onions, roasted red bell pepper, basil, mozzarella, pesto aioli on ciabiatta	15
CAPRESE CHICKEN grilled organic chicken breast, buffalo mozzarella, tomatoes, whole leaf basil, with pesto aioli spread on ciabatta	16
BLACKENED CHICKEN blackened organic chicken breast, cilantro cream sauce, tomatoes, iceberg lettuce, avocado, red onion, jack cheese served on ciabatta	16
THE CLUB smoked turkey, apple smoked bacon, lettuce, tomato, avocado, swiss, and pesto aioli on toasted sliced sourdough	16
CHEESEBURGER usda prime ground beef, with cheddar, jack, or swiss, on a french roll with lettuce, onions, tomato, 1515 sauce - for \$3 each, add apple smoked bacon, grilled onions, grilled mushrooms, avocado or fried egg	16
FRENCH DIP slow roasted prime rib on a french roll, served with a side of au jus & creamy horseradish - for \$3 each, add apple smoked bacon, grilled onions, grilled mushrooms, avocado or fried egg	17

1515

RESTAURANT LOUNGE

WHITE WINE

SPARKLING & CHAMPAGNE

	SPLIT	GLASS	BOTTLE
Domain Chandon Brut Classic - Napa, CA	12		
NV Piper Sonoma Brut - Sonoma, CA	10	10	38
NV Enza Prosecco - Veneto, Italy	10	10	38
NV Schramsberg Mirabelle Rose – Napa Valley, CA	14	14	58
2009 Domaine Carneros Brut – Napa Valley, CA			65
NV Veuve Clicquot Brut - Reims, France	19		90
NV Taittinger Brut - Reims, France			105
2005 Dom Pérignon – Epernay, France			325

AROMATIC WHITES

2016 Riesling - Willamette Valley Vineyards- Oregon	10	39
2016 Masi Masianco Pinot Grigio –Verduzzo, Italy	10	39
2017 Colibri Rose- Clos LaChance Vineyards - San Martin, CA	11	43

SAUVIGNON BLANC

2016 Haymaker - Marlborough, New Zealand	10	39
2016 St. Supéry – Napa Valley, CA	13	51
2016 Duckhorn Vineyards – Napa Valley, CA		59

CHARDONNAY

2015 Josh “Craftsman Collection” – Central Coast, CA	10	39
2014 La Crema – Sonoma County, CA	13	51
2014 Frank Family – Napa Valley, CA	17	67
2015 Daou - Paso Robles, CA		48
2015 Far-Niente– Napa Valley, CA		90

SANGRIA

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

HURRICANE

bacardi limon, cruzan peach, cruzan mango rums, fresh juices, poured over ice with a splash of soda water

GLASS 9 | PITCHER 32

SPECIALTY COCKTAILS

MARTINIS 12

THE LOUNGE

ketel one vodka, slightly dirty, garnished with blue cheese stuffed olives

SANGRITA

patron blanco tequila, house made sangria, lime juice, garnished with a fresh lime wedge

1515 COSMO

skyy blood orange vodka, cointreau, cranberry juice, shaken, garnished with a lime

THE CLASSIC

tito's handmade vodka, garnished with a lemon twist and olives. served extra dry

LEMON DROP

360 organic sorrento lemon vodka, lemon juice, sugar rim, garnished with a lemon twist

BLUEBERRY BLISS

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

STRAWBERRY BASIL GIMLET

bombay sapphire gin, fresh strawberries & basil, squeezed lime juice, simple syrup

PINEAPPLE LEMON DROP

skyy pineapple vodka, fresh lemon juice, simple syrup & pineapple juice

RASPBERRY-LEMON DROP

360 organic sorrento lemon vodka, chambord liqueur, fresh lemon juice, sugar rim garnished with lemon

POMTINI

three olives pomegranate vodka, pomegranate juice, triple sec, simple syrup, fresh lemon juice, topped with champagne

EASY BREEZY

skyy apricot vodka, fresh pineapple, cranberry & lime juices and simple syrup

CUCUMBER - MINTINI

stoli cucumber vodka, fresh muddled cucumber & mint, splash of lemonade

LOST IN MANHATTAN

lost republic bourbon, carpano antica vermouth, orange bitters with a brandied cherry

BULLEIT PROOF

bulleit bourbon, fresh squeezed orange juice, cointreau, orange bitters

WATER

waiwera still – 5

waiwera sparkling – 5

RED BULL – 5

RED WINE

PINOT NOIR

	GLASS	BOTTLE
2015 Joel Gott - Santa Barbara, CA	13	51
2013 Del Dotto - “Piazza” - Sonoma Coast, CA	15	59
2015 Goldeneye - Anderson Valley, CA		90

ECLECTIC REDS & BLENDS

2016 Achaval Ferrer Malbec, Mendoza, Argentina	12	47
2016 Pessimist Blend- Paso Robles, CA	12	47
2014 Cave Blend by Del Dotto – Napa Valley , CA		95

MERLOT

2014 Decoy – Napa Valley, CA	11	43
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ZINFANDEL

2016 Dry Creek Heritage Vines– Dry-Creek, CA	13	51
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CABERNET

2015 Josh “Craftsman Collection” – North Coast, CA	10	39
2016 Daou - Paso Robles, CA	14	54
2013 Frank Family Vineyards – Napa Valley, CA	20	79
2015 Daou Reserve, Paso Robles , CA		90
2013 Silver Oak- Alexander Valley, CA		120
2015 Nickel & Nickel, Napa & Oakville, CA- “ John C. Sullenger “		150
2015 Caymus – Napa Valley, CA		150
2013 Darioush – Napa Valley, CA		165
2012 Cavus – Stag’s Leap District Napa, CA		175
2012 Pahlmeyer – Napa Valley, CA		225

*Wine vintages subject to change

PORT

Sandeman – Fine Ruby Porto, Portugal	8
Fonseca Bin 27 – Portugal	9
Taylor Fladgate 10 year Tawny - Portugal	12

MARGARITAS 12

MODERN MARGARITA

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

CASAMIGOS CLASSIC

casamigos reposado tequila, cointreau, agave nectar, sweet & sour, fresh lime juice

COOL CUCUMBER

cazadores blanco, muddled cucumber & limes, lime juice, sweet & sour, tajin citrus chili spice

POMEGRANATE MARGARITA

patron silver, agave nectar, lime juice, pomegranate juice, sweet & sour

ON THE ROCKS 12

REDEMPTION MASH

redemption rye, muddled blueberries , mint, lemon juice, splash of ginger beer

BLOODY TITO’S

tito’s handmade vodka shaken with 1515’s house made bloody mary mix, garnished with olives, onions, celery, lemon & lime

GOZZER RANCH LEMONADE

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

MAIN STREET MOJITO

bacardi superior rum, fresh muddled mint, fresh lime juice, cane syrup - pitcher \$40

MANGO MOJITO

bacardi mango, fresh mango & lime juice, mango nectar, cane syrup, mint - pitcher \$40

MEXICAN MULE

casamigos blanco tequila, ginger beer, lime juice, tajin citrus chili spice, muddled jalapeño

007 MULE

belvedere vodka, ginger beer, fresh squeeze of lime juice, fresh muddled raspberry

MOSCOW MULE

tito’s handmade vodka, ginger beer, fresh squeeze of lime juice

ELDERFLOWER FIZZ

ketel one, st. germaine, lemon juice, simple syrup, chandon brut

CROWN OF ROSES

crown royal, disaronno, pineapple juice, cranberry juice, bitters

ORGANIC DRINKS 13

STRAWBERRY FIELDS

hope organic cane vodka, muddled strawberries and mint, lime, simple syrup, splash of soda

HOPEFUL

hope organic corn vodka, garnished with a lemon twist, served extra dry and up

BASIL PALOMA

hope organic wheat vodka, basil, grapefruit, and lime