

STARTERS

SHOESTRING FRIES <i>*add garlic or truffle oil for \$3</i>	6
SWEET POTATO FRIES <i>served with homemade chipotle aioli</i>	7
FRIED RAVIOLI <i>served with homemade marinara sauce</i>	10
TUSCAN BRUSCHETTA <i>toasted ciabatta, pesto & ricotta, fresh cherry tomatoes & basil</i>	11
BRUSSELS SPROUTS <i>roasted brussels sprouts served with a dijon aioli dipping sauce</i> <i>*add \$3 for apple smoked bacon, or \$6 for organic grilled chicken breast</i>	12
CALAMARI <i>lightly breaded, served with 1515's dipping sauce</i> <i>*add fennel or jalapeños for \$3</i>	14
SCAMPI <i>jumbo prawns in a lemon, butter, cream & white wine reduction with garlic & capers, served with grilled sourdough</i>	15
CRAB CAKES <i>served with mint, lemon, caper sauce and julienne cucumbers</i>	16
PAN SEARED JUMBO SCALLOPS <i>with habanero orange glaze</i>	16
HALIBUT CEVICHE <i>fresh alaskan halibut marinated in citrus juice, with mango and tomato, served with avocado and house made tortilla chips</i>	18
PEI BLACK MUSSELS <i>fresh mussels steamed in chipotle broth, served with toasted cheese bread</i>	19

OYSTERS

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

BUCKLEY BAY <i>baynes sound, british columbia</i> ½ dozen 14 dozen 26	FANNY BAY <i>baynes sound, british columbia</i> ½ dozen 14 dozen 26
KUMAMOTO <i>humboldt bay, ca</i> ½ dozen 20 dozen 38	

SMALL PLATES

TRUFFLE MAC & CHEESE <i>cheddar, gruyere, mozzarella cheese and white truffle oil</i> <i>add smoked apple bacon for \$3 or chicken for \$6</i>	13
MEATBALLS <i>usda ground beef and pork, marinara sauce, topped with cheese and a side of toast</i>	13
PORK RIBS <i>all-natural slow roasted pork ribs, with drizzled warm barbeque puree, served on a bed of mixed greens</i>	15
LAMB CHOPS <i>9 oz. bone-in chops grilled in a pomegranate shallot reduction, with garlic mashed potatoes</i>	16
TUNA TARTARE <i>fresh ahi tuna, mango, avocado, on a bed of thinly sliced cucumbers, with avocado wasabi mousse, sweet chili & served with won tons</i>	17
CRAB STACK <i>dungeness crab with a citrus vinaigrette and avocado on a bed of cucumber slices topped with micro greens and fried fennel shavings</i>	19

FLATBREAD PIZZAS

MARGARITA <i>extra virgin olive oil, garlic, mozzarella, roma tomatoes, fresh basil</i>	15
ACROPOLIS <i>pesto sauce, garlic, mozzarella, black olives, tomatoes, topped with feta crumbles.</i> <i>*add pepperoni for \$2</i>	16
BBQ CHICKEN <i>kinder's bbq sauce, chicken, mozzarella & cheddar, bell peppers, green & red onions</i>	16
MEAT LOVERS <i>tomato sauce, mozzarella, salami, pepperoni, sausage, beef, linguica, canadian bacon</i>	17
TONY'S <i>pesto sauce, mozzarella, red onions, seasoned prawns, feta crumbles</i>	17

SOUPS & SALADS

add \$6 for organic chicken, \$6 for prawns & \$8 for salmon to any salad

TOMATO BASIL OR SOUP OF THE DAY	cup 6 bowl 8
1515 <i>romaine lettuce and organic mixed greens, roma tomatoes, green onion, asiago cheese, served with our house vinaigrette</i>	8
WEDGE <i>iceberg lettuce, chopped tomatoes, smoked bacon crumbles, shaved red onions, blue cheese dressing and crumbles</i>	9
CAESAR <i>whole leaf romaine, housemade croutons & a baked asiago cheese crisp</i>	9
ARUGULA & BURRATA <i>arugula, burrata cheese, heirloom tomatoes, with a lemon, walnut, and sherry, balsamic vinaigrette</i>	13
FUJI APPLE <i>organic grilled chicken, butter lettuce, fuji apples, cherry tomatoes, pistachios, red onions, avocado, with feta crumbles and balsamic vinaigrette</i>	16
SANTA FE CHICKEN <i>organic bbq chicken, corn, smoked bacon, crisp romaine, avocado, tortilla strips, green onions, cheddar cheese & kinders's bbq ranch dressing</i>	16
THE LOUIE <i>crab and bay shrimp, crisp romaine, red onions, cucumber, avocado, roasted beets, hard boiled egg and louie dressing</i>	22

ENTREE PLATES

FROM THE SEA

FISH & CHIPS <i>fresh lingcod, lightly battered, served with fries, coleslaw & tartar sauce</i>	20
ALASKAN HALIBUT <i>grilled and topped with a avocado, mango, cilantro, bell pepper chutney served with grilled seasonal vegetables & fingerling potatoes</i>	28
SALMON FILET <i>grilled salmon & seasonal vegetables with corn dill relish, & mashed potatoes</i>	26
PAN SEARED SEA BASS <i>topped with bay shrimp, scallops, seasonal vegetables, pesto gnocchi</i>	34

MEATS & POULTRY

CHICKEN PICCATA <i>boneless organic chicken breast, baked and topped with lemon butter caper sauce, served with scalloped potatoes & broccolini</i>	25
PORK CHOP <i>14 oz. niman ranch bone-in pork chop, with pancetta, south american mushrooms, shallots, sherry wine, mashed potatoes, & seasonal vegetables</i>	26
NEW YORK STEAK <i>12 oz. all-natural usda prime beef, served with scalloped potatoes, grilled seasonal vegetables, and mushroom demi glaze</i>	31

PASTAS

PRIMAVERA <i>penne with vegetables, walnuts & prepared with your choice of tomato sauce, pesto cream sauce, olive oil & garlic or cream sauce & topped with asiago cheese</i>	19
CHICKEN MARSALA <i>penne, organic chicken breast, mushrooms, shallots, in a marsala wine sauce, topped with asiago cheese</i>	26
JAMBALAYA <i>penne, chicken, jumbo prawns, louisiana hot link, bell peppers, white onions and cajun seasoning, topped with asiago cheese</i>	27
SEAFOOD RAVIOLI <i>lobster ravioli, with black mussels & jumbo prawns, prepared with housemade marinara sauce with herbs & spices, fresh basil and topped with asiago cheese</i>	28

SANDWICHES

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

FRIED CHICKEN <i>breaded and fried organic chicken breast, coleslaw with diced jalapeños & honey on ciabatta</i>	14
MEATBALL SUB <i>usda ground beef, pork, fresh herbs and spices marinara sauce, topped with mozzarella cheese on a toasted french roll</i>	15
CAPRESE CHICKEN <i>grilled organic chicken breast, buffalo mozzarella, tomatoes, whole leaf basil, with pesto aioli spread on ciabatta</i>	16
BLACKENED CHICKEN <i>blackened organic chicken breast, cilantro cream sauce, tomatoes, iceberg lettuce, avocado, red onion, jack cheese served on ciabatta</i>	16
THE CLUB <i>smoked turkey, apple smoked bacon, lettuce, tomato, avocado, swiss, and pesto aioli on toasted sliced sourdough</i>	16
CHEESEBURGER <i>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</i>	16
FRENCH DIP <i>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</i>	17

1515

RESTAURANT
LOUNGE

Wine & Specialty Drinks

WHITE WINE

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
NV Piper Sonoma Brut - Sonoma, CA	10	38
NV Zonin Prosecco - Veneto, Italy	10	38
NV Schramsberg Mirabelle Rose – Napa Valley, CA	14	58
2009 Domaine Carneros Brut – Napa Valley, CA		65
NV Veuve Clicquot Brut - Reims, France		75
NV Taittinger Brut - Reims, France		105
2004 Bollinger, Le Grande Année - Champagne, France		150
2005 Taittinger “Comtes de Champagne” Blanc de Blanc – France		250
2005 Dom Pérignon – Epernay, France		325

AROMATIC WHITES

2015 Menage a Trois - California Blend	9	35
2016 Barone Fini Pinot Grigio – Valdadige, Italy	10	39
2015 Listel Grain De Gris Rose- Sable de Camargue, France	10	39

SAUVIGNON BLANC

2016 Haymaker - Marlborough, New Zealand	10	39
2016 Matanzas Creek – Sonoma County, CA	12	47
2016 St. Supéry – Napa Valley, CA	13	51
2016 Duckhorn Vineyards – Napa Valley, CA	15	59

CHARDONNAY

2015 Josh “Craftsman Collection” – Central Coast, CA	10	39
2014 La Crema – Sonoma County, CA	12	47
2015 Sonoma Cutrer, Russian Ranches, CA	14	55
2014 Frank Family – Napa Valley, CA	17	67

*Wine vintages subject to change

SPECIALTY COCKTAILS 12

MARTINIS

THE LOUNGE

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

SANGRITA

don julio blanco tequila, housemade sangria, lime juice, garnished with a fresh lime wedge

1515 COSMO

grey goose l’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

PEARFECT

grey goose la poire vodka, st-germain elderflower liqueur, lemon & 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

effen 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	12	47
2015 Meomi – Monterey-Sonoma-Santa Barbara, CA	13	51
2013 Del Dotto – “Piazza” - Sonoma Coast, CA	15	59
2015 Belle Glos, Clark & Telephone – Santa Maria, CA		65

ECLECTIC REDS

2015 Crios Malbec – Mendoza, Argentina	10	39
2012 Atalon “Pauline’s Cuvee” – Napa Valley, CA	12	47
2014 Cave Bland by Del Dotto – Napa Valley, CA		95

MERLOT

2014 Decoy – Napa Valley, CA	11	43
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ZINFANDEL

2015 Seghesio Family Vineyards – Sonoma County, CA	12	47
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CABERNET

2015 Josh “Craftsman Collection” – North Coast, CA	10	39
2013 Franciscan Estate – Napa Valley, CA	13	51
2014 Emblem – Napa Valley, CA	18	71
2013 Frank Family Vineyards – Napa Valley, CA	20	79
2014 Caymus – Napa Valley, CA (1 ltr)		155
2013 Darioush – Napa Valley, CA		165
2012 Cavus – Stag’s Leap District Napa, CA		175
2012 Pahlmeyer – Napa Valley, CA		225

PORT

Fonseca Bin 27 – Portugal	9
Taylor Fladgate 10 year Tawny - Portugal	12

SANGRIA

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

HURRICANE

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

GLASS 9 | PITCHER 32

MARGARITAS

MODERN MARGARITA

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

ORANGE HIBISCUS

casamigos blanco tequila, cointreau, orange hibiscus stubborn soda, fresh lime juice, salted rim

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

ON THE ROCKS

REDEMPTION MASH

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

BERRY DELICIOUS

stoli blueberry vodka, lemon berry acai stubborn soda, blueberries, fresh lemon juice

BLOODY TITO’S

tito’s handmade vodka shaken with 1515’s housemade 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

ORGANIC DRINKS 13

STRAWBERRY FIELDS

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

TINI HOPE

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

MARGARITA ORGANICA

dulce vida organic blanco tequila, fresh orange juice, fresh lime juice & agave nectar

DULCE DIABLO

dulce vida lime tequila, muddled jalapeño, agave nectar, sparkling water, garnished lime