

THE  
**ALLIS**

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**SMALLS**

ALMONDS & OLIVES	8
ROAST BRUSSELS SPROUTS hazelnut, country ham	9
CRUDITE chickpea hummus, pomegranate molasses	9
FRIED CAULIFLOWER tonnato, green olives	10
ROAST KOBOCHA SQUASH spiced yoghurt, pomegranate	10
LAMB MEATBALLS green harissa	12
AVOCADO soft egg, basil, lemon, chili, multigrain	13
TUNA CRUDO kohlrabi, avocado, radish, salsa verde	14
MEAT & CHEESE midwest selections	28

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**SOUPS & SALADS**

ONION SOUP gruyere, sourdough	8
RIBOLLITA white beans, kale	8
GREEN LEAVES carrot, radish, lemon vinaigrette, seeds	10
KALE CAESAR parmesan, sourdough croutons, radish	12
ALLIS CHOPPED feta, beets, egg, romaine, bacon	15
<i>add to any salad: grilled chicken 6 / salmon 8</i>	

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**WOOD OVEN PIZZA**

SPICY SALAMI mozzarella, house giardiniera	14
MAITAKE MUSHROOM onion, goat's cheese	15
LAMB SAUSAGE rapini, ricotta salata, chili	15
BURRATA olives, capers, oregano, tomato	16

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**LARGE**

MAC 'N' CHEESE	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	13
POT PIE amish chicken, peas, carrot	14
ROAST TURKEY CLUB smoky bacon, tomato, avocado, provolone	14
ALLIS CHEESEBURGER grass-fed beef, tomato, lettuce	15
STRIPED BASS yoghurt, kumquat	26
8oz STEAK sauce bordelaise, fries	24

*Taxes and discretionary service not included. Please inform your server of any allergies or dietary practices. We support local, sustainable & organic sources; gluten-free options available.*

THE  
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**COCKTAILS**

all at 13

**Eastern Standard**

Grey Goose or Bombay Sapphire, Lime, Sugar, Cucumber, Mint

**Soho Negroni**

Bombay Sapphire, Suze, Martini Bianco

**Fino Blend**

Dewars 12, Manzanilla Sherry, Benedictine, Orange Bitters

**Red Rhum**

Bacardi Black, Amaro Abano, Pimento Allspice, Lime, Peychaud

**Falling Oaxacan**

Banhez Mezcal, Spiced Pear, Ginger, Lime, Black Pepper

**Picante De La Casa**

Cazadores Reposado, Chili, Lime, Agave, Cilantro

**Soho Mule**

42 Below, Ginger, Lime, Soda

**Orchards End**

Pisco Control, Ancho Reyes, Maraschino, Cinnamon, Apple Bitters

**One-Trick Pony**

Fords, Martini Sweet, Giffard Pamplemousse, Honey, Lime

**The Perfect Allis**

George Dickel Rye, Coffee Heering, Dolin Sweet, Martini Dry

**WINE**

**WHITE**

Torrantes, Solo Contigo '13, Argentina	38
Pinot Grigio, Caposaldo '14, Venezie, Italy	11/44
Gruner Veltliner, Loimer '13, Kamptal, Austria	48
Sauvignon Blanc, Matthew Fritz '14, California	13/52
Chardonnay, Alois Lageder '13, Alto Adige, Italy	52
Albarino, Martin Codax '13, Rias Baixas, Spain	13/52
Chardonnay, Moniker '12 Mendocino, California	15/60
Arneis, Vietti '13, Piedmont, Italy	66
Vermentino, La Spinetta '13, Tuscany, Italy	70
Occhipinti Bianco, 'SP 68' '13, Sicily, Italy	75
Sancerre, Pascal Jolivet '12 Loire Valley, France	17/80
Riesling, Thanisch '11, Berncasteler Kabinett, Germany	90

**RED**

Montepulciano, Libenzi 'Rubideo' '12 Marche, Italy	10/38
Dolcetto d'Alba, Brezza '13 Piedmont, Italy	40
Garnacha, Vina Zorzal '13, Navarro, Spain	46
Malbec, Solo Contigo '12 Mendoza, Argentina	12/50
Cotes du Rhone, M, Chapoutier Belleruche '14 France	13/52
Pinot Noir, Block Nine, '15 California	14/56
Chianti Classico, Tenuta di Nozzole '12, Italy	56
Cabernet, Storypoint, Central Coast '14	15/60
Numanthia, Tinta de Toro, 'Termes' Toro, Spain	70
Saint-Emilion, Chateau Boutisse '10, France	72
Barbaresco, Produttori del Barbaresco, Piedmont	78
Chateauneuf du Pape, Domaine Giraud '13, France	84

**SPARKLING**

Prosecco, Dolci Colline, Veneto, Italy	11/50	Moet & Chandon NV Reims, France	20/100
Rose Brut, Gratien & Meyer NV, Loire, France	11/55	Veuve Clicquot 'Yellow Label' Reims, France	22/125
Domaine Carneros, Estate Brut '11, Napa	83	Champagne, Ruinart Blanc de Blancs, Reims	200

**ROSE**

Domaine de Jarras '14 Languedoc, France	10/50	Domaine Ott '13 Provence, France	92
Chateau Leoube '13 Cotes de Provence, France	16/80		

*Taxes and discretionary gratuities not included. Parties of 6 or more include an 18% service charge.  
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