

THE  
**ALLIS**

**SMALLS**

ALMONDS & OLIVES	6
ROAST BRUSSELS SPROUTS hazelnuts, bacon, currants	9
CRUDITE chickpea hummus, pomegranate molasses	9
LAMB MEATBALLS green harissa	12
AVOCADO soft egg, basil, lemon, chili, multigrain	13
TUNA CRUDO kohlrabi, avocado, radish, salsa verde, chili, lime	14
MEAT & CHEESE midwest selections	28

**LUNCH**

Allis Combo  
Choose Any  
Two  
\$14  
*11am-4pm*

ONION SOUP gruyere, sourdough	8
RIBOLLITA white beans, kale	8
GREEN LEAVES carrot, radish, lemon vinaigrette, seeds	10
ROAST KOBACHA spiced yoghurt, pomegranate	10
KALE CAESAR parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	13
ROAST TURKEY CLUB smoky bacon, tomato, avocado, provolone	14
SPICY SALAMI PIZZETTE mozzarella, house gardeniera	10
BURRATA PIZZETTE olives, capers, oregano, tomato	11

**ALLIS CHOPPED 15**

red bell peppers, feta, english cucumber, beets, egg, romaine, bacon  
*add: chicken or salmon 6*

**LARGE**

MAC N CHEESE	12
POT PIE amish chicken, sweet corn, carrot	14
ALLIS CHEESEBURGER grass-fed beef, tomato, lettuce, fries	15
STRIPED BASS labneh, kumquat	26

*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  
**ALLIS**

**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**

Torrontes, Solo Contigo '13 Argentina	38
Pinot Grigio, Caposaldo '14 Venize, Italy	11/44
Gruner Veltliner, Loimer '13, Kamptal, Austria	48
Sauvignon Blanc, Matthew Fritz '14 California	13/50
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
Côtes du Rhône, 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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