

THE  
**ALLIS**

**SMALLS**

ALMONDS & OLIVES	8
ONION SOUP gruyere, sourdough	8
RIBOLLITA white beans, kale	8
ROAST BRUSSELS SPROUTS hazelnut, country ham	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	14

Midwest Meat & Cheese Selection 28

*Tulip Tree Fox Glove, Hooks Mineral Point blue, Uplands Pleasant Ridge reserve, Chicago N'duja, Salume Beddu, La Quercia Prosciutto Americano*

Allis Smoked Fish Board 28

*Salmon, mackeral, trout, egg, pickled shallot cucumber, pumpernickel*

Vegetable Platter 24

*Grilled artichokes, crudite, eggplant caponata, green tabina, onion & dill cream cheese, house-made pita*

**SALADS**

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>	

**WOOD OVEN PIZZA**

ARRABIATA PIZZA spinach, bacon, parmesan	14
MAITAKE MUSHROOM onion, goat's cheese	15
LAMB SAUSAGE rapini, ricotta salata, chili	15
BURRATA olives, capers, oregano, tomato	16

**LARGE**

MAC 'N' CHEESE	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	13
POT PIE amish chicken, peas, carrot	14
ALLIS CHEESEBURGER bacon, grass-fed beef, tomato, lettuce	15
8oz GRASS FED FILET roasted potatoes	24
WHOLE ROAST SNAPPER green olive tapenade	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**

Torrantes, Solo Contigo '13, Argentina	38
Pinot Grigio, Caposaldo '14, Venetie, 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.  
Please inform your server of any allergies or dietary practices.*