

THE
ALLIS

SNACKS

SOURDOUGH BREAD house-cultured butter, green olive & onion	6
ALMONDS & OLIVES	8
CRUDITE avocado hummus, pepitas	9
SHISHITO PEPPERS almond aioli, dulse flakes	10
SUMAC ROASTED CARROTS sunflower seed pesto	10

SMALLS

ONION SOUP	8
GREEN LEAVES carrot, radish, lemon vinaigrette	10
BEETS TARTARE whipped goat's cheese, pistachio, taro chip	11
LAMB MEATBALLS harissa	12
AVOCADO TOAST basil, lemon, chili, multigrain (add egg +1)	13
TUNA CRUDO kohlrabi, avocado, radish, salsa verde	14
BURRATA MightyVine tomatoes, basil	14
SMOKED MACKEREL seeded lavosh, tomato, pickled onion	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

Vegetable Platter 24

Grilled artichokes, crudite, beet dip, avocado hummus, seeded cracker

WOOD OVEN PIZZA

ARRABIATA spinach, bacon, parmesan	15
MAITAKE MUSHROOM onion, goat's cheese	15
BURRATA olives, capers, oregano, tomato	15
PORK SAUSAGE mascarpone, broccoli rabe, chili	14

LARGE

MAC 'N' CHEESE	12
KALE CAESAR parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	13
CHICKEN POT PIE	14
ALLIS CHOPPED cheddar, beets, egg, romaine, bacon	15
ALLIS CHEESEBURGER bacon, grass-fed beef, tomato, lettuce	15
BEEF POT PIE bone marrow, gravy	18
8OZ GRASS-FED FILET roasted potatoes	24
YELLOWTAIL SNAPPER turmeric, dill & lemon butter	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
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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

Paloma

Casamigos Blanco, Lime, Grapefruit Soda

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, 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.*