

THE ALLIS

BAKED GOODS

HOUSE MADE PASTRIES croissant / almond / pain au chocolat	4
BANANA & WALNUT BREAD cream cheese icing	5
MUFFIN blueberry or raspberry & chocolate-chip	5

All breads and pastries are made in house daily by our talented pastry team

FRUIT & GRAINS

HOUSE GRANOLA greek yoghurt, berries	9
WARM COCONUT PUDDING pear, nuts & seeds, cocoa nibs	10
FRENCH TOAST house made brioche, berries, vanilla creme anglaise	14

Allis All Day Breakfast ~ 15

Two eggs any style, roast tomato, avocado, smoked salmon, toast

Allis Tower ~ 32 (for 2) / 60 (for 4)

Hot-smoked salmon, lox, whitefish salad, tomato, pickled cucumber, onion, capers, cream cheese
Served with a stack of bagels made in house by our baker Ehsan Ganji

EGGS

EGGS ANY STYLE toast	7
EGG SANDWICH sausage, porchetta, cheddar, spinach, aioli	12
BAKED EGGS shakshuka, sourdough	12
AVOCADO egg, basil, lemon, chilli, multigrain	13
EGGS BENEDICT, FLORENTINE or ROYALE	15

BRUNCH

KALE CAESAR SALAD parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER SANDWICH chili aioli	13
ROAST TURKEY CLUB SANDWICH smoky bacon, tomato, avocado	14
SMOKED SALMON BAGEL cream cheese, tomato, cucumber, capers	14
ARRABBIATA PIZZA spinach, bacon, parmesan	15
ALLIS CHOPPED SALAD cheddar, beets, egg, romaine, bacon	15
ALLIS CHEESEBURGER bacon, tomato, lettuce, fries	15
MAITAKE MUSHROOM PIZZA leeks, soft baked egg	15

add to any salad: grilled chicken 6 / salmon 8

RARE TEA CELLARS

Soho regal English breakfast
Soho regal earl grey
Emperor's dragonwell green tea

Emperor's jasmine pearls
Georgia peach rooibos
Emperor's mint heritage
all at 4.50

Emperor's chamomile
Bourbon vanilla chai
Pure ginger tea

MONDAY-THURSDAY, 7AM-12AM

FRIDAY & SATURDAY, 7AM-2AM

SUNDAY, 8AM-11PM

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

Paloma

Casamigos Blanco, Lime, Grapefruit Soda

Falling Oaxacan

Banhez Mezcal, Spiced Pear, Ginger, Lime, 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
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
Barbaresco, Produttori del Barbaresco, Piedmont	78
Chateaufeuf 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.