

THE
ALLIS

SMALLS

ALMONDS & OLIVES	8
CRUDITE avocado hummus, pepitas	9
GRILLED SHISHITO PEPPERS almond aioli, dulse	10
LAMB MEATBALLS harissa, herb salad	12
AVOCADO soft egg, basil, lemon, chili, multigrain	13
TUNA CRUDO kohlrabi, avocado, radish, salsa verde, chili, lime	14
BURRATA mighty vine tomatoes, capers, basil	16
MEAT & CHEESE midwest selections	28

Allis All Day Breakfast ~ 15

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

Allis Chopped 15

Red bell peppers, cheddar, english cucumber, beets, egg, romaine, bacon - add: chicken or salmon 6

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
ARRABBIATA PIZZA spinach, bacon, parmesan	15
KALE CAESAR parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	13
ROAST TURKEY CLUB smoky bacon, tomato, avocado, provolone	14
BURRATA PIZZA olives, capers, oregano, tomato	15

LARGE

MAC 'N' CHEESE	12
POT PIE amish chicken, sweet corn, carrot	14
ALLIS CHEESEBURGER grass-fed beef, bacon, tomato, lettuce, fries	15

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 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
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.*