

THE
ALLIS

SNACKS

SOURDOUGH BREAD house-cultured butter, green olive & onion	5
ALMONDS & OLIVES	6
CRUDITE avocado hummus, pepitas	9
SHISHITO PEPPERS almond aioli, dulce flakes	10
SEAFOOD COCKTAIL bay shrimp, calamari, sesame cracker	16

SMALLS

ASPARAGUS SOUP almonds, tarragon mousse	8
GREEN LEAVES carrot, radish, lemon vinaigrette	10
BEETS TARTARE whipped goat's cheese, pistachio, taro chip	11
LAMB MEATBALLS harissa, herb salad	12
AVOCADO TOAST basil, lemon, chili, multigrain	13
TUNA CRUDO kohlrabi, avocado, radish, salsa verde, chili, lime	14
FRIED PORK RILLETES paprika aioli	14
GRILLED ASPARAGUS ramp tahini, calabrian chili gremolata, egg	14
BURRATA MightyVine tomatoes, basil	16

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

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

LARGE

MAC 'N' CHEESE	12
KALE CAESAR parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	14
CHICKEN POT PIE amish chicken, sweet corn, carrot	14
ALLIS CHOPPED cheddar, beets, egg, romaine, bacon	15
ALLIS CHEESEBURGER grass-fed beef, bacon, tomato, lettuce	15
BEEF POT PIE bone marrow, gravy	18
FLAT IRON STEAK tomato herb salad, pecorino romano	24
YELLOW TAIL SNAPPER preserved lemon, sauce verte	24

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, Cucumber, Mint

Soho Negroni

Bombay Sapphire, Suze, Martini Bianco

Allis Park Swizzle

OGD, Elderflower, Absinthe, Angostura & Pechauds, Mint

Agave Sour

Casamigos, Cocchi Terrino, Lime, Curacao, Black Sea Salt, Froth

Just Peachy

Buffalo Trace Bourbon, Peche de Vigne, Sparkling Wine

Picante De La Casa

Cazadores Reposado, Chili, Lime, Agave, Cilantro

Soho Mule

42 Below, Ginger, Lime, Soda

Those Were the Days

Pisco Control, Yellow Chartreuse, Grapefruit, Lemon, Basil

Go-Thyme

Bombay Sapphire, Dimmi Liquor, Lemon, Honey-Thyme, Prosecco

Turning Japanese

Toki Japanese Whiskey, Spiced Pear, Chamomile, Lavender

WINE

WHITE

Torrantes, Solo Contigo '13, Argentina	38
Pinot Grigio, Barone Fini '15, 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
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.*