

THE
ALLIS

SNACKS	SOURDOUGH BREAD house-cultured butter, green olive & onion	5
	ALMONDS & OLIVES	6
	GRILLED SWEET CORN chimi butter	6
	CRUDITE cashew green goddess	9
	SHISHITO PEPPERS almond aioli, dulse flakes	10
	SEAFOOD COCKTAIL bay shrimp, calamari, sesame cracker	16

SMALLS	WATERMELON GAZPACHO dill, cucumber	8
	GREEN LEAVES carrot, radish, lemon vinaigrette	10
	HEIRLOOM PEACH, french beans, lavender granola	10
	HERITAGE TOMATO black olive, basil	10
	LAMB MEATBALLS harissa, herb salad	12
	AVOCADO TOAST basil, lemon, chili, multigrain	13
	TUNA CRUDO kohlrabi, avocado, radish, salsa verde, chili, lime	14
	HAMACHI CRUDO cucumber, tamari	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	MAITAKE MUSHROOM onion, goat's cheese	15
	ASPARAGUS onion, potato, pea shoot	15
	ARRABBIATA spinach, bacon, parmesan	15
	BURRATA olives, capers, oregano, tomato	15
	PEPPERONI N'duja calabresi, mozzarella	15

LARGE	MAC 'N' CHEESE	12
	KALE CAESAR parmesan, sourdough croutons, radish	12
	HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	14
	ALLIS CHOPPED cheddar, beets, egg, romaine, bacon	15
	ALLIS CHEESEBURGER grass-fed beef, bacon, tomato, lettuce	15
	SEARED SCALLOPS creamed corn, red russian kale	22
	FLAT IRON STEAK tomato herb salad, pecorino romano	24
SOCKEYE SALMON, garden vegetable ragout	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

Torrontes, 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
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	11/55	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

Lady A Rose '16 Provence, France	14/56	Domaine Ott '13 Provence, France	92
Chateau Leoube '13 Provence, France	18/72		

*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.*