

THE  
**ALLIS**

**SMALLS**

ALMONDS & OLIVES	6
CRUDITE cashew green goddess	9
HEIRLOOM PEACH, french beans, lavender granola	10
SHISHITO PEPPERS almond aioli, dulce	10
HERITAGE TOMATO black olive, basil	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
SEAFOOD COCKTAIL bay shrimp, calamari, sesame cracker	16
BURRATA MightyVine tomatoes, capers, basil	16

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*

WATERMELON GAZPACHO dill, cucumber	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	14
ROAST TURKEY CLUB smoky bacon, tomato, avocado, provolone	14
BURRATA PIZZA olives, capers, oregano, tomato	15

**LARGE**

MAC 'N' CHEESE	12
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, Sugar, 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	13/50
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
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.  
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