

THE
ALLIS

EGGS ALL DAY	SCOTCH EGG mustard, cornichon	7
	AVOCADO & POACHED EGG basil, lemon, chili, multigrain	12
	BAKED EGGS arrabbiata, sourdough	12

SMALLS	ALMONDS & OLIVES	8
	CRUDITE feta & harissa dip	9
	ASH BAKED BEETS whipped ricotta, pistachio, chili	10
	TUNA CRUDO avocado, kohlrabi, salsa verde, chili, lime	14
	BENTONS COUNTRY HAM heirloom tomatoes, basil, olive oil	15

SOUPS & SALADS	CORN SOUP lime, espelette	7
	MARKET GREENS sprouts, carrot, radish, tarragon vinaigrette	10
	KALE CEASAR parmesan, sourdough croutons, radish	12
	ALLIS CHOPPED corn, feta, tomato, beets, egg, iceberg	14
	<i>add to any salad: grilled chicken 6 / salmon 7 / thick-cut bacon 5</i>	

SANDWICHES	ROAST CHICKEN CLUB smoky bacon, tomato, avocado, brioche	13
	HALLOUMI & CHARRED CAULIFLOWER chili aioli, baguette	13
	ALLIS CHEESEBURGER grass-fed beef, tomato, lettuce, fries	15

WOOD OVEN	MAC N' CHEESE pecorino, black pepper	12
	POT PIE chicken & summer vegetables	14
	HALIBUT heirloom tomato & corn succotash	20
	6OZ FILET fingerling potato, brussels sprouts, chimichurri	26
	BURRATA PIZZA olives, capers, oregano, tomato	15
	SPICY SALAMI PIZZA mozzarella, house giardiniera	13
	MIYATAKE MUSHROOM PIZZA onion, goat's cheese	14

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

Dewards 12, Manzanilla Sherry, Benedictine, Orange Bitters

The Perfect Allis

Buffalo Trace, Cynar, Martini Dry, Martini Rosso, Orange bitters

Falling Jalisco

Cazadores Reposado, 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

Rhine Hall Apple Brandy, Ancho Reyes, Maraschino, Cinnamon

One-Trick Pony

Ranson Old Tom, Sloe Gin, Dolin Sweet, Pamplemousse, Honey, Lime

Red Rhum

Bacardi Select, Amaro Abano, Pimento All Spice, Lime, Peychaud bitters

WINE

WHITE

Torrantes, Solo Contigo '13 Argentina	36
Pinot Grigio, Barone Fini '13 Veneto, Italy	11/44
Gruner Veltliner, Loimer '13, Kamptal, Austria	48
Sauvignon Blanc, Napa Cellars '14 California	12/50
Chardonnay, Alois Lageder '13, Alto Adige, Italy	52
Albarino, Lagar de Cervera '12, Rias Baixas, Spain	54
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	9/36
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, Domaine la Ligiere, France	13/52
Cabernet Sauvignon, Paso Creek '13 California	13/55
Chianti Classico, Tenuta di Nozzole '12, Italy	56
Pinot Noir, Joseph Carr 'Josh' '12 Santa Cruz	14/60
Numanthia, Tinta de Toro, 'Termes' Toro, Spain	70
Saint-Emilion, Chateau Boutisse '10, France	72
Barbaresco, Produttori del Barbaresco, Piedmont	78
Chateauneuf du Pape, Domaine Giraud '13, France	84

SPARKLING

Prosecco, Carletto NV, Veneto, Italy	10/45	Moet & Chandon NV Reims, France	20/100
Rose Brut, Gratien & Meyer NV, Loire, France	11/50	Veuve Clicquot 'Yellow Label' Reims, France	22/125
Domaine Carneros, Estate Brut '11, Napa	83	Champagne, Ruinart Blanc de Blancs, Reims	200

ROSE

Jean-Luc Colombo '13 IGP Mediterranee, 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.*