

THE
ALLIS

BAKED GOODS	HOUSE MADE PASTRIES croissant / almond / pain au chocolat	4
	BANANA & WALNUT BREAD cream cheese icing	5
	MUFFIN blueberry or raspberry & chocolate-chip	5
	All breads and pastries are made in house daily by our talented pastry team	

FRUIT & GRAINS	HOUSE GRANOLA greek yogurt, berries	9
	WARM COCONUT PUDDING pear, nuts, seeds, cocoa nibs	10
	FRENCH TOAST house made brioche, berries, vanilla creme anglaise	14

Allis All Day Breakfast ~ 15
Two eggs any style, roast tomato, avocado, smoked salmon, toast

Allis Tower ~ 32 (for 2) / 60 (for 4)
Hot-smoked salmon, lox, whitefish salad, tomato, pickled cucumber, onion, capers, cream cheese
Served with a stack of bagels made in house

EGGS	EGGS ANY STYLE toast	7
	EGG SANDWICH sausage, porchetta, cheddar, spinach, aioli	12
	BAKED EGGS shakshuka, sourdough	12
	AVOCADO egg, basil, lemon, chili, multigrain	13
	EGGS BENEDICT, FLORENTINE or ROYALE	15

BRUNCH	KALE CAESAR SALAD parmesan, sourdough croutons, radish	12
	HALLOUMI & CHARRED CAULIFLOWER SANDWICH chili aioli	13
	ROAST TURKEY CLUB SANDWICH smoky bacon, tomato, avocado	14
	SMOKED SALMON BAGEL cream cheese, tomato, cucumber, capers	14
	ARRABBIATA PIZZA spinach, bacon, parmesan	15
	ALLIS CHOPPED SALAD cheddar, beets, egg, romaine, bacon	15
	ALLIS CHEESEBURGER bacon, tomato, lettuce, fries	15
	BREAKFAST PIZZA potato, bacon, egg, mozzarella	15

add to any salad: grilled chicken 6 / salmon 8

HOUSE PRESS JUICE - 8

CITRUS Orange, grapefruit, lemon, turmeric, cayenne pepper	GINGER Apple, ginger, lemon	RED Apple, carrot, pineapple, ginger, beetroot, orange, lemon
GREEN Apple, kale, cucumber, celery, pineapple, spinach, ginger, lemon, parsley	HARD GREEN Cucumber, broccoli, celery, spinach, lemon, ginger, parsley	

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

Levee de Soleil

Grey goose, Combier Creme de Apricot, Leopold Aperitivo, Prosecco

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 Liqueur, 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
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	11/44	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.