

THE
ALLIS

SMALLS

ALMONDS & OLIVES	6
CRUDITE lentils, cilantro, cumin	9
HEIRLOOM PEACH french beans, lavender granola	10
SHISHITO PEPPERS almond aioli, dulce	10
CORN AND TOMATO SALAD pickled onions, cotija cheese	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
FRIED BRUSSELS SPROUTS n'duja, candied pecans	12
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
KALE CAESAR parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	14
ROAST TURKEY CLUB smoky bacon, tomato, avocado, provolone	14
SAUSAGE & PEPPER PIZZA smoked provolone	15
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 sauce verte, cherry tomatoes	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
ALLIS

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, 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.
Please inform your server of any allergies or dietary practices.