

THE ALLIS

BAKED GOODS	HOUSE-MADE PASTRIES croissant / almond / pain au chocolat	5
	MUFFIN blueberry / raspberry and cream cheese (GF)	5
	BANANA AND WALNUT BREAD cream cheese icing	6

all breads and pastries are made in-house daily by our pastry team

FRUIT & GRAINS	HOUSE GRANOLA Greek yogurt, berries	9
	WARM COCONUT PUDDING stone fruit, nuts, seeds, cocoa nibs (VG)	12
	FRENCH TOAST house brioche, berries, vanilla creme anglaise	14

ALLIS ALL-DAY BREAKFAST - 17

two eggs any style, smoked salmon, roast tomato, avocado, toast

ALLIS TOWER - 34 (for 2) / 60 (for 4)

hot-smoked salmon, lox, whitefish salad, tomato, pickled cucumber, onion, capers, cream cheese, maple butter

BRUNCH	EGG ANY STYLE toast	8
	EGG SANDWICH sausage, porchetta, cheddar, spinach, aioli	12
	KALE CAESAR SALAD parmesan, sourdough croutons, radish	13
	BAKED EGGS shakshuka, spinach, sourdough	13
	AVOCADO egg, basil, lemon, chili, multigrain	14
	HALLOUMI AND CHARRED CAULIFLOWER SANDWICH chili aioli	14
	SMOKED SALMON BAGEL cream cheese, tomato, cucumber, capers	15
	EGGS BENEDICT, FLORENTINE or ROYALE	16
	ALLIS CHEESEBURGER bacon, cheddar, fries	17

HOUSE PRESS JUICE - 9 (COLD-PRESSED)

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

SIDES

ROASTED TOMATO	5	PORK SAUSAGE	6
AVOCADO	5	CHICKEN SAUSAGE	6
SAUTEED SPINACH	5	SMOKED BACON	6
BREAKFAST POTATOES	5	GRILLED CHICKEN	6
SMOKED SALMON	6	FRENCH FRIES	7

(VG) Vegan, (GF) Gluten Free Taxes and discretionary service not included.

Please inform your server of any allergies or dietary practices. Our dishes are made in house and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COCKTAILS

all at 14

EASTERN STANDARD

Grey Goose or Bombay Sapphire, lime, cucumber, mint

TRUE LOVE

Bombay Dry, Aperol, Amaro Meletti, lemon, rosemary

BLOODY MARY

Grey Goose, Tabasco, Worcestershire, port, lemon, tomato

ROSE BLOSSOM

Giffard Elderflower, Rose Brut, apple, club soda

PICANTE DE LA CASA

Cazadores Reposado, chili, lime, agave, cilantro

SOHO MULE

42 Below, ginger, lime, club soda

MIMOSA

Prosecco, orange or grapefruit

ALLIS RESERVE COCKTAIL

WHISTLE PIG MANHATTAN 30

Whistle Pig 10 Year rye, Carpano Antica vermouth, Angostura bitters

Served tableside

WINE

WHITE

House White, Grillo, Sicily, '17	12/48
White Burgundy, Talmard, Macon, France, '17	12/48
Vinho Verde, Vera, Portugal, '17	13/52
Pinot Grigio, Andrian, Alto Adige, Italy, '18	13/52
Sauvignon Blanc, Matthew Fritz, California, '17	14/56
Chenin Blanc, Arnaud Lambert, Loire Valley, France, '18	15/60
Trebbiano, Tiberio, Abruzzo, Italy, '17	15/60
Chardonnay, Carneros Highway, Sonoma, California, '18	15/60
Kerner, Bolzano, Alto Adige, Italy, '17	17/68
Pinot Gris, Kracher, Burgenland, Austria, '16	17/68
Sancerre, Domaine Thomas, Loire Valley, France, '17	19/76

RED

House Red, Nero d'Avola, Italy, '17	12/48
Aglianico, La Capranera, Campania, Italy, '17	12/48
Malbec, Reunion, Mendoza, Argentina, '17	13/52
Spanish Blend, Carchelo, 'C', Jumilla, Spain, '16	14/56
Grenache, Robert Oatley, 'G-18', McLaren Vale, Aus '18	14/56
Syrah, Penner-Ash, 'Rubeo', Willamette, Oregon, '15	15/60
Pinot Noir, Raptor Ridge, Willamette, Oregon, '16	16/64
Vino de Nobile Montepulciano, Salcheto, Tuscany, Italy, '14	16/64
Cabernet Sauvignon, Vindicated, Napa, California, '16	17/68
Valpolicella Ripasso, Pra, Morandina, Veneto, Italy, '16	22/88
Zinfandel, Chateau Montelena, Napa, California '15	28/112

SPARKLING

Dominio de Requena, Cava, Valencia, Spain	11/44	Veuve Clicquot Yellow Label Reims, France	22/125
Gratien & Meyer, Rosé Brut, Loire, France	12/48	Veuve Clicquot Rosé Brut, Reims, France	250
Moët & Chandon, Reims, France	20/100		

ROSE

Lady A Rosé, Provence, France, '18	12/48	Sokol Blosser Rosé, Dundee Hills, Oregon, '18	60
Garzon, Pinot Noir Reserve, Uruguay, '18	14/56		

BEER

DRAFT

Peroni, Nastro Azzurro, Italy	7
Virtue Cherry Cider, Michigan	7
3 Floyds, Gumballhead, American Wheat Ale, Chicago	7
Greenbush, Party Wolf IPA, Michigan	7

BOTTLES AND CANS

Bells Two Hearted Ale, Kalamazoo	7
Greenbush Sunspot Hefeweizen, Michigan	7
House Brewing, House Lager, California	7
House Brewing, Soho Session IPA, California	9
Marz Brewing, Jungle Boogie Wheat, Chicago	10

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