

THE ALLIS

SNACKS	ALMONDS & OLIVES (PB) (GF)	6
	CRUDITÉ pepita dip (PB) (GF)	9
	SHISHITO PEPPERS almond aioli, Aleppo pepper (PB) (GF)	11
	WATERMELON & AVOCADO queso fresco, bulgur, lime vinaigrette (V)	12

SMALLS	CHILLED PEA SOUP spring onion, mint (PB) (GF)	7
	LEAFY GREENS walnuts, poppyseed vinaigrette (PB)(GF)	12
	LAMB MEATBALLS harissa, mint, parsley	12
	CRAB TOAST lemon aioli, trout roe	13
	KALE CAESAR parmesan, croutons, radish	13
	BURRATA MightyVine tomatoes, basil (V)	16
	TUNA CRUDO avocado, radish, salsa verde, chili, lime (GF)	16

Midwest Meat & Cheese Selection 32

Tulip Tree Fox Glove, Hooks Mineral Point Blue, Uplands Pleasant Ridge Reserve, Chicago N'duja, Salume Beddu, La Quercia Prosciutto Americano

Vegetable Platter 26

Grilled artichokes, crudite, burrata, pepita dip

WOOD OVEN PIZZA	ARTICHOKE spinach, taggiasca olives (PB)	15
	MARGHERITA San Marzano, mozzarella, basil (V)	15
	PROSCIUTTO La Quercia, ricotta, pecorino, arugula	16
	BURRATA asparagus, pesto, pine nut (V)	16

LARGE	ALLIS CHOPPED SALAD bacon, smoked chicken, beets, feta (GF)	17
	CHEESEBURGER grass-fed beef, cheddar, bacon, fries	17
	BRICK CHICKEN spring pea, radish, mint (GF)	19
	SOCKEYE SALMON spinach, chickpea, wax bean (GF)	25
	STEAK FRITES walnut salsa verde	27

(PB) Plant Based, (GF) Gluten-Free, (V) Vegetarian. 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, sugar, cucumber, mint

TRUE LOVE

Bombay Dry, Aperol, Amaro Meletti, lemon, rosemary

DÉJÀ VU

Plantation Rum, Crème de Banana, Earl Grey, lemon, Tiki bitters

PICANTE DE LA CASA

Cazadores Reposado, chili, lime, agave, cilantro

SOHO MULE

42 Below, ginger, lime, soda

A LADY NEVER TELLS

Lady A, cran-apple vermouth, Watermelon House Press, basil

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 & 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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