

THE  
**ALLIS**

**SMALL PLATES**

ALMONDS AND OLIVES (VG)	7
CRUDITE fresno pepper, pepita dip	9
CRAB TOAST fresno pepper, lemon aioli, trout roe	13
LAMB MEATBALLS harissa, herb salad	13
AVOCADO soft egg, basil, lemon, chili, multigrain	14
TUNA CRUDO avocado and salsa verde	16
BURRATA MightyVine tomatoes, basil	16

**ALLIS ALL-DAY BREAKFAST 17**

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

**ALLIS CHOPPED 17**

red bell peppers, feta, English cucumber, beets, egg, romaine, bacon, smoked chicken

**LUNCH**

Allis combo  
choose any  
two  
\$16

11am-4pm

CHILLED PEA SOUP spring onion, mint (VG)	7
MARGHERITA PIZZETTE San Marzano, mozzarella, basil (V)	10
PROSCIUTTO PIZZETTE La Quercia, ricotta, pecorino, arugula	11
WATERMELON & AVOCADO queso fresco, bulgur, lime vinaigrette (V)	12
LEAFY GREENS candied walnuts, poppyseed vinaigrette (VG)	12
KALE CAESAR parmesan, sourdough croutons, radish	13
GRILLED CHEESE smoked mozzarella, fior di latte	13
HALLOUMI AND CHARRED CAULIFLOWER chili aioli, pita	14
ROAST TURKEY CLUB bacon, tomato, avocado, provolone	15

**MAINS**

BRICK CHICKEN spring pea, radish, mint (GF)	19
ALLIS CHEESEBURGER grass-fed beef, bacon, cheddar, fries	17
SOCKEYE SALMON spinach, chickpea, and wax bean salad (GF)	25
STEAK FRITES walnut salsa verde (GF)	27

(VG) Vegan, (GF) Gluten-Free Taxes and discretionary service are 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		

## ROSÉ

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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