

THE
ALLIS

SMALLS

ALMONDS & OLIVES	8
ROAST BRUSSELS SPROUTS hazelnuts, bacon, currants	9
CRUDITE chickpea hummus, pomegranate molasses	9
LAMB MEATBALLS green harissa	12
AVOCADO soft egg, basil, lemon, chili, multigrain	12
TUNA CRUDO kohlrabi, avocado, radish, salsa verde, chili, lime	14
MEAT & CHEESE midwest selections	24

LUNCH

Allis Combo
Choose Any
Two
\$14
11am-3pm

ONION SOUP gruyere, sourdough	8
RIBOLLITA white beans, kale	8
GREEN LEAVES carrot, radish, lemon vinaigrette, seeds	10
ROAST DELICATA spiced yoghurt, pomegranate	10
KALE CAESAR parmesan, sourdough croutons, radish	12
HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	11
ROAST TURKEY CLUB smoky bacon, tomato, avocado, provolone	12
SPICY SALAMI PIZZETTE mozzarella, house gardeniera	10
BURRATA PIZZETTE olives, capers, oregano, tomato	11

ALLIS CHOPPED 14

red bell peppers, feta, english cucumber, beets, egg, romaine, bacon
add: chicken or salmon 6

LARGE

MAC N CHEESE	12
POT PIE amish chicken, sweet corn, carrot	14
ALLIS CHEESEBURGER grass-fed beef, tomato, lettuce, fries	15
WHOLE TROUT brown butter, sun chokes	28

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

Fino Blend

Dewars 12, Manzanilla Sherry, Benedictine, Orange Bitters

Red Rhum

Bacardi Black, Amaro Abano, Pimento Allspice, Lime, Peychaud

Falling Oaxacan

Banhez Mezcal, Spiced Pear, Ginger, Lime, Black Pepper

Picante De La Casa

Cazadores Reposado, Chili, Lime, Agave, Cilantro

Soho Mule

42 Below, Ginger, Lime, Soda

Orchards End

Pisco Control, Ancho Reyes, Maraschino, Cinnamon, Apple Bitters

One-Trick Pony

Fords, Martini Sweet, Giffard Pamplemousse, Honey, Lime

The Perfect Allis

George Dickel Rye, Coffee Heering, Dolin Sweet, Martini Dry

WINE

WHITE

Torrontes, Solo Contigo '13 Argentina	38
Pinot Grigio, Barone Fini '13 Veneto, Italy	11/44
Gruner Veltliner, Loimer '13, Kamptal, Austria	48
Sauvignon Blanc, Napa Cellars '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	9/38
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, Domaine la Ligiere, 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
Saint-Emilion, Chateau Boutisse '10, France	72
Barbaresco, Produttori del Barbaresco, Piedmont	78
Chateauneuf du Pape, Domaine Giraud '13, France	84

SPARKLING

Prosecco, Dolci Colline, Veneto, Italy	11/50	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

Domaine de Jarras '14 Languedoc, France	10/50	Domaine Ott '13 Provence, France	92
Chateau Leoube '13 Cotes de Provence, France	16/80		

*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.*