

THE
ALLIS

ALL AT 13

NEGRONI

Classic Negroni

Bombay Sapphire, Campari, Martini Sweet

Spiced Apple & Pear Boulevardier

Buffalo Trace Bourbon, Spiced Pear Infused Dolin Rouge, Campari

Blood Orange Pistachio Negroni

Barn Hill Tom Cat Gin, Blood Orange & Pistachio Infused Aperol

Hazelnut & Pecan Boulevardier

Hazlenut & Pecan Infused OGD Bourbon, Capelleti, Martini Sweet

Smoked Date Negroni

Bahnez Mezcal, Aperol, Carpano Antica, Roasted Date Shrub

SOURS

Classic Whiskey Sour

OGD Bourbon, Lemon, Froth

Nut Mylk Sour

Jefferson Bourbon, Amaretto, Pear, Lemon, House-made Nut Milk

Coffee & Pumpkin Sour

Makers Mark Bourbon, Coffee Heering, Pumpkin Spice, Lemon, Froth

Plum Sour

George Dickle Rye, Goslings Rum, Plum Shrub, Lemon, Froth

Pomegranate NY Sour

Templeton Rye, Pinot Noir, Ginger-Cinnamon Grenadine, Lemon, Froth

HOT DRINKS

Allis Hot Toddy

Buffalo Trace, Amaro Abano, Maple, Rosemary, Lemon

Irish Coffee

Jameson, Coffee Heering, Espresso, Cream

Soho Hot Chocolate

Green Chartreuse, Grand Marnier, Hot-Chocolate, Cream

Mulled Wine

Red Wine, Sweet Vermouth, Cinnamon, Cloves, Citrus Zest

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.

THE
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SNACKS

ALL AT 6

Smoked Whitefish Dip

Rosemary Chili Bar Nuts

Assorted Pickles

Vegetable Crisps and Dip

Bacon Wrapped Dates

Pickle Chips

DRAFT BEERS

Peroni, Nastro Azzurro	6
Moody Tongue, Lemon Saison	7
Off Color, Apex Predator	7
2 Brothers Outlaw IPA	7

BOTTLES & CANS

Brooklyn, Lager	6
Lagunitas, Pils	6
Founders, All Day IPA	7
Off Color, Troublesome	7