

THE  
ALLIS

<b>SNACKS</b>	SOURDOUGH BREAD house-cultured butter, green olive & onion	5
	ALMONDS & OLIVES	6
	DELICATA SQUASH rosemary & dill	8
	CRUDITE green tahini	9
	SHISHITO PEPPERS almond aioli, dulse flakes	10

<b>SMALLS</b>	ONION SOUP gruyere, sourdough	8
	SWEET POTATO SOUP lime, coconut	8
	LITTLE GEM SALAD pistachio, tarragon creme fraiche	10
	KALE CAESAR parmesan, sourdough croutons, radish	12
	LAMB MEATBALLS harissa, herb salad	12
	AVOCADO TOAST basil, lemon, chili, multigrain	13
	TUNA CRUDO avocado, radish, salsa verde, chili, lime	14
	BURRATA dandelion-pecan pistou, grilled sourdough	16
SEARED SCALLOPS cauliflower purée, caper brown butter	18	

Midwest Meat & Cheese Selection 28

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

Vegetable Platter 24

*Grilled artichokes, crudite, burrata, edamame dip, seeded cracker*

<b>WOOD OVEN PIZZA</b>	SAGE PESTO squash, saba, breadcrumbs	15
	ARUGULA & DATE mascarpone, red onion	15
	SAUSAGE & PEPPER smoked provolone	15
	BURRATA olives, capers, oregano, tomato	15
	PEPPERONI n'duja calabrese, mozzarella	15

<b>LARGE</b>	MAC 'N' CHEESE taleggio, parmesan, mozzarella	12
	POT PIE amish chicken, peas and carrots	14
	HALLOUMI & CHARRED CAULIFLOWER chili aioli, pita pocket	14
	ALLIS CHOPPED cheddar, beets, egg, smoked chicken, bacon	15
	ALLIS CHEESEBURGER grass-fed beef, bacon, tomato, lettuce	15
	DUCK LEG castelvetro olive and cognac prune relish	22
	SKIRT STEAK grass-fed beef, coffee & chili, grilled escarole	24
RAINBOW TROUT pomegranate salsa, sunchoke	24	

*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, Cucumber, Mint

**Soho Negroni**

Bombay Sapphire, Suze, Martini Bianco

**True Love**

Koval Gin, Aperol, Amaro Meletti, Lemon, Rosemary, Froth

**The 1800's**

Sazerac Rye, Dolin Sweet, Dolin Dry, Coffee Heering

**Turning Japanese**

Toki Japanese Whiskey, Spiced Pear, Chamomile, Lavender

**Picante De La Casa**

Cazadores Reposado, Chili, Lime, Agave, Cilantro

**Soho Mule**

42 Below, Ginger, Lime, Soda

**Extra Credit**

Dewar's 12 Scotch, Allspice, Apple, Lemon, Honey

**Angel's Kiss**

Bombay Sapphire East, Ancho Reyes, Lime, Grapefruit, Sage

**Ending Notes**

Casamigos Reposado, Lime, Pear, Ginger, Maple

**WINE**

**WHITE**

Torrontes, Solo Contigo '13, Argentina	38
Pinot Grigio, Barone Fini '15, Italy	11/44
Gruner Veltliner, Loimer '13, Kamptal, Austria	48
Sauvignon Blanc, Matthew Fritz '14, California	13/52
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
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	10/38
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, M, Chapoutier Belleruche '14 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
Barbaresco, Produttori del Barbaresco, Piedmont	78
Chateauneuf du Pape, Domaine Giraud '13, France	84

**SPARKLING**

Prosecco, Dolci Colline, Veneto, Italy	11/44	Moet & Chandon NV Reims, France	20/100
Rose Brut, Gratien & Meyer NV, Loire, France	11/44	Veuve Clicquot 'Yellow Label' Reims, France	22/125
Domaine Carneros, Estate Brut '11, Napa	83	Champagne, Ruinart Blanc de Blancs, Reims	200

**ROSE**

Lady A Rose '16 Provence, France	14/56	Domaine Ott '13 Provence, France	92
Chateau Leoube '13 Provence, France	18/72		

*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.*