

THE
ALLIS

SNACKS

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

SMALLS

SWEET POTATO SOUP lime, coconut	8
ONION SOUP gruyere, sourdough	10
LITTLE GEM SALAD pistachio, tarragon creme fraiche	11
KALE CAESAR parmesan, sourdough croutons, radish	13
LAMB MEATBALLS harissa, herb salad	12
AVOCADO TOAST basil, lemon, chili, multigrain	13
TUNA CRUDO avocado, radish, salsa verde, chili, lime	16
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

WOOD OVEN PIZZA

ARUGULA & DATE mascarpone, red onion	15
SAUSAGE & PEPPER smoked provolone	15
PEPPERONI n'duja calabrese, mozzarella	15
BURRATA olives, capers, oregano, tomato	16

LARGE

MAC 'N' CHEESE taleggio, parmesan, mozzarella	13
POT PIE amish chicken, peas and carrots (add mash 3)	14
ALLIS CHEESEBURGER grass-fed beef, cheddar, bacon, fries	17
DUCK LEG castelvetrano olive and cognac prune relish	22
RAINBOW TROUT pomegranate salsa, sunchoke	24
SKIRT STEAK grass-fed beef, coffee & chili, grilled escarole	26

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
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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.
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