

Pricing: Member / Public

To share

Marinated olives and focaccia (plant based) \$9/\$11
Shishito peppers, bottarga \$11/\$14
Truffle fries, parmesan, malted aioli (vegetarian) \$12/\$16
Potato croquettes, mozzarella, picante aioli (vegetarian) \$12/\$14
Avocado hummus dip, crudités (plant based) \$14/\$17
Eggplant dip, pomegrenate flatbread (plant based) \$14/\$17
Burrata cherry tomatoes, basil (vegetarian) \$16/\$18
Calamari fritti, arrabiata sauce \$18/\$21
Cured meat and cheese board, lavash crackers \$32/\$38

Salads

add falafel (plant based) \$8/feta (vegetarian) \$8/halloumi (vegetarian) \$8/chicken \$9/salmon \$10
Tomato, cucumber, pepperoncini, olives, green peppers, oregano (vegetarian) \$12/\$16
Kale ceasar parmesan, croutons, radish (vegetarian) \$14/\$17
Little gem, asparagus, avocado, cherry tomatoes, green goddess dressing (vegetarian) 14/\$17

Mains

Dirty burger cheddar, mustard, iceberg, tomato, pickle, fries \$18/\$22
Dirty vegan burger, mustard mayo, iceberg, tomato, pickles, sweet potato fries (plant based) \$18/\$22
Halloumi and cauliflower on pita, picante aioli, green leaves (vegetarian) \$18/\$22
Salmon, asparagus, tarragon pesto \$23/\$28
Lobster roll, brioche, fries \$32/\$38

Pizzette

Margherita, San Marzano tomato, mozzarella, basil (vegetarian) \$12/\$16
Vermont pepperoni, tomato sauce, fried garlic, parmesan \$14/\$17
Prosciutto, burrata, tomato, arugula \$17/\$22
Black truffle, Quattro fromagi (vegetarian) \$22/\$28

Allis Bar at Green Street Studio sample menu

**GREEN
STREET
STUDIO**

Classics

Frozen rose \$16
Aperol spritz, Aperol, blanc de blancs, soda \$18
Bacardi daiquiri, Bacardi superior rum, fresh lime, caster sugar \$18
Paloma, Cazadores blanco tequila, fresh grapefruit, soda \$20
Old fashioned, Old grand dad whiskey, homemade old fashion syrup, orange peel \$20
Manhattan, Rye whiskey, sweet vermouth, aromatic bitters \$20
Classic Negroni, Bombay gin, martini rosso, Campari \$21

House tonics

Picante De La Casa, Cazadores Reposado, chili pepper, cilantro, lime, agave \$18
Eastern Standard, 42 below, or Bombay Sapphire, cucumber, mint, lime \$19
Soho Mule, 42 below, ginger, lime, soda \$19
Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari \$19

No and lo

Morning sour, pentire, honey, pineapple, lemon egg white \$9
Lowgroni, pentire seaward, vermouth, lemon \$10

Amass botanicals

Martini, Amass vodka or gin, vermouth, olive or lemon \$20
Vesper martini, Amass vodka, amass gin, lillet blonde \$20
Espresso martini, Amass vodka, espresso, Kahlua \$21

Beers and cans

Revolution every day hero \$8
Peroni \$9
Grapefruit Stiegl radler \$10

Sparkling

Cuvee Rose, Pierre Delize, France, NV \$15/\$58
Cuvee Brut, Blanc de blancs Jean Louis, France, NV \$15/\$58
Moët Imperial bBrut, champagne, France, NV \$28/\$139
Veuve Cliquot, yellow champagne, France, NV \$34/\$163
Ruinart, Blanc de blancs champagne, France, NV \$231

Rose

Maison Vincent, Languedoc, France '19 \$18/\$59
Lady A, Rose Provence, France '19 \$19/\$76
Lady K Coteaux D' Aix en Provence, France '20 \$22/\$85

White

Pinot Grigio Andriano, alto adage, Italy '19 \$14/\$56
Sauvignon blanc, KoHa, Marlborough, Mt Beautiful, New Zealand '21 \$16/\$68
Bordeaux blanc Clarendelle, bordeaux, France '19 \$20/\$76
Chardonnay Luuma, Inizi wines, Sonoma coast, California '18 \$21/\$83
Sancerre roger et Didier Raimbault, Loire valley, France '18 \$23/\$90

Red

Malbec, Solar del Alma, Mendoza, Arg. '20 (organic) \$16/\$66
Pinot Noir Bacchus, Monterey, California '19 \$16/\$64
Ghiaia nero tenuta tescante, Etna Rosso, Sicily, Italy '17 \$17/\$68
Cabernet Sauvignon, Ancient Peaks, Paso Robles, Cal. '18 (organic) \$21/\$83

Wine and vintages may vary upon availability.