

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima 9	tuna half acre 7
german style cider, bright & tart w/ an earthy touch, 6.5%	pale ale w/ clean citrus, tropical notes & a touch of pine, 4.5%
outlawger local option 7	punk rock for rich kids solemn oath 7
pilsner malt nicely ended w/ a bitter finish, 5%	balanced belgian pale ale w/ zesty fruit & piney hops, 5.5%
troublesome off color 6	scurry off color 6
tart & refreshing gose w/coriander & wheat, 4.3%	toasty adjunct lager w/ notes of honey and molasses, 5.3%
peeled grapefruit pilsner moody tongue7	swift ipa hopewell brewing7
light pilsner w/ ruby red grapefruit & zesty malts, 4.5%	citrusy ipa w/ an approachably bitter finish, 6.9%
the ingenue miskatonic brewing 7	sour bridgeporter marz 9
citrusy & peppery farmhouse ale; dry, spicy finish, 7.3%	sour porter w/ cherries, blueberries & dark chocolate, 6%
citra blonde ale lagrow 7	
100% organic blonde w/ bright citrus & a bit of pine, 5.2%	

DOMESTIC OFFERINGS

budweiser anheuser-busch 4	todd the axeman surly 8
everyone's favorite adjunct lager, 5%	balanced american ipa w/ mosaic & citra hops, 7.2%
michigan apple virtue cider 6	union jack ipa firestone walker 7
cider w/ fresh pressed apples and a hint of oak, 5.5%	west coast ipa; pineapple & mango meet bitter hops, 7.5%
pear stem ciders 6	red's rye founders 6
soft, ripe pear cider w/ granny smith apples, 5.3%	bright & citrusy ipa w/caramel malts & rye spice, 6.6%
white rascal avery brewing co 6	rosetta ommegang 8
belgian witbier brewed w/ orange peel & coriander, 5.6%	oud bruin w/ tart cherries, vanilla & rich toasted bread, 5.6%
kölsch boulevard 6	black allagash brewing co 6
refreshing american style kölsch, 4.6%	belgian stout w/ roasted coffee & dark chocolate, 7.5%
sorachi ace brooklyn 6	dragon's milk new holland 7
saison w/ lemongrass, dill & light pilsner malt, 7.2%	oak aged imperial stout, chocolaty & smooth, 11%
golden monkey victory 7	cashmere hammer 3 sheeps 7
classic belgian w/ banana & clove, 9.5%	chocolaty, creamy nitrogenated american stout, 6.5%
pseudo sue toppling goliath 7	shake boulder 6
orange zest, mango & pine this bright pale ale, 6.8%	nitro porter w/ chocolate, caramel & coffee, 5.9%
brett ipa allagash brewing co 8	canadian breakfast stout founders14
carmelized pineapple, passion fruit; tart & funky, 7.0%	rich maple syrup, roasted coffee & velvety chocolate, 11.7%

INTERNATIONAL OPTIONS

hefeweissbier weihenstephan 6	hefeweissbier dunkel weihenstephan 6
fresh, citrusy; tones of clove & meyer lemon, 5.4%	banana bread, caramel & clove; rich & moussy, 5.3%
radler stiegl 7	grand cru rodenbach12
bright & refreshing summer crusher w/ grapefruit, 2.5%	complex & sour; tones of cider, sourdough & earth, 6%

Eight Dollar GLUTEN-FREE TALL-BOY... *Glutenberg* IPA

White, Sparkling, Red

Prosecco, 10/40
Fantinel, Friuli-Venezia-Giulia, Italy, NV

Champagne, 16/64
Moët & Chandon, Imperial, France, NV

Chardonnay, 10/40
Santa Julia Organica, Mendoza, Argentina, 2018

Sauvignon Blanc, 11/44
Southern Right, Walker Bay, South Africa, 2018

Vidiano, 10/40
Douloufakis, Crete, Greece, 2017

Pinot Noir, 13/52
Nielson, Santa Barbara, California, 2015

Cabernet Sauvignon, 15/60
Cult, California, 2016

Barbera, 12/48
Mauro Molino, Piedmont, Italy, 2017

Tempranillo Blend, 14/56
Orison Wines, Pipa Rouge, Portugal, 2015

ROOT BEER

...always on draught
\$ 3.50

make it a float...
\$ 7.95

organic / biodynamic / low sulfite