

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima 9 german style cider, bright & tart w/ an earthy touch, 6.5%	the ingenue miskatonic brewing 7 citrusy & peppery farmhouse ale; dry, spicy finish, 7.3%
outlawger local option 7 pilsner malt nicely ended w/ a bitter finish, 5%	citra blonde ale lagrow 7 100% organic blonde w/ bright citrus & a bit of pine, 5.2%
troublesome off color 6 tart & refreshing gose w/coriander & wheat, 4.3%	tuna half acre 7 pale ale w/ clean citrus, tropical notes & a touch of pine, 4.5%
clique hopewell 7 bright citrus; clean & crisp body in this brut ipa, 6.5%	punk rock for rich kids solemn oath 7 balanced belgian pale ale w/ zesty fruit & piney hops, 5.5%
peeled grapefruit pilsner moody tongue 7 light pilsner w/ ruby red grapefruit & zesty malts, 4.5%	swift ipa hopewell brewing 7 citrusy ipa w/ an approachably bitter finish, 6.9%

DOMESTIC OFFERINGS

budweiser anheuser-busch 4 everyone's favorite adjunct lager, 5%	todd the axeman surly 8 balanced american ipa w/ mosaic & citra hops, 7.2%
michigan apple virtue cider 6 cider w/ fresh pressed apples and a hint of oak, 5.5%	union jack ipa firestone walker 7 west coast ipa; pineapple & mango meet bitter hops, 7.5%
pear stem ciders 6 soft, ripe pear cider w/ granny smith apples, 5.3%	red's rye founders 6 bright & citrusy ipa w/caramel malts & rye spice, 6.6%
white rascal avery brewing co 6 belgian witbier brewed w/ orange peel & coriander, 5.6%	rosetta ommegang 8 oud bruin w/ tart cherries, vanilla & rich toasted bread, 5.6%
kölsch boulevard 6 refreshing american style kölsch, 4.6%	black allagash brewing co 6 belgian stout w/ roasted coffee & dark chocolate, 7.5%
sorachi ace brooklyn 6 saison w/ lemongrass, dill & light pilsner malt, 7.2%	dragon's milk new holland 7 oak aged imperial stout, chocolaty & smooth, 11%
golden monkey victory 7 classic belgian w/ banana & clove, 9.5%	cashmere hammer 3 sheeps 7 chocolaty, creamy nitrogenated american stout, 6.5%
pseudo sue toppling goliath 7 orange zest, mango & pine this bright pale ale, 6.8%	shake boulder 6 nitro porter w/ chocolate, caramel & coffee, 5.9%
brett ipa allagash brewing co 8 carmelized pineapple, passion fruit; tart & funky, 7.0%	parabola firestone 12 rich & silky bourbon barrel aged russian imperial stout, 12.7%

INTERNATIONAL OPTIONS

hefeweissbier weihenstephan 6 fresh, citrusy; tones of clove & meyer lemon, 5.4%	hefeweissbier dunkel weihenstephan 6 banana bread, caramel & clove; rich & moussy, 5.3%
radler stiegl 7 bright & refreshing summer crusher w/ grapefruit, 2.5%	grand cru rodenbach 12 complex & sour; tones of cider, sourdough & earth, 6%
puur la trappe 12 extremely rare, elegant and complex, refreshing, 4.7%	

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

White, Sparkling, Red

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

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

Chardonnay, 10/40
Santa Julia Organica, Mendoza, Argentina, 2017

Sauvignon Blanc, 11/44
Southern Right, Walker Bay, South Africa, 2017



ROOT BEER

...always on draught

\$ 3.50

make it a float...

\$ 7.95



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