

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

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

DOMESTIC OFFERINGS

budweiser anheuser-busch 4	union jack ipa firestone walker 7
<i>everyone's favorite adjunct lager, 5%</i>	<i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>
michigan apple virtue cider 6	red's rye founders 6
<i>cider w/ fresh pressed apples and a hint of oak, 5.5%</i>	<i>bright & citrusy ipa w/caramel malts & rye spice, 6.6%</i>
pear stem ciders 6	new glarus / de proef abtsolution 14
<i>soft, ripe pear cider w/ granny smith apples, 5.3%</i>	<i>candied figs w/ dark cherry & spice, 9%</i>
white rascal avery brewing co 6	rosetta ommegang 8
<i>belgian witbier brewed w/ orange peel & coriander, 5.6%</i>	<i>oud bruin w/ tart cherries, vanilla & rich toasted bread, 5.6%</i>
kölsch boulevard 6	black allagash brewing co 6
<i>refreshing american style kölsch, 4.6%</i>	<i>belgian stout w/ roasted coffee & dark chocolate, 7.5%</i>
sorachi ace brooklyn 6	dragon's milk new holland 7
<i>saison w/ lemongrass, dill & light pilsner malt, 7.2%</i>	<i>oak aged imperial stout, chocolaty & smooth, 11%</i>
golden monkey victory 7	cashmere hammer 3 sheeps 7
<i>classic belgian w/ banana & clove, 9.5%</i>	<i>chocolaty, creamy nitrogenated american stout, 6.5%</i>
pseudo sue toppling goliath 7	shake boulder 6
<i>orange zest, mango & pine this bright pale ale, 6.8%</i>	<i>nitro porter w/ chocolate, caramel & coffee, 5.9%</i>
brett ipa allagash brewing co 8	darkness surly 8
<i>carmelized pineapple, passion fruit; tart & funky, 7.0%</i>	<i>rich & creamy, velvety chocolate mousse, 12%</i>
todd the axeman surly 8	
<i>balanced american ipa w/ mosaic & citra hops, 7.2%</i>	

INTERNATIONAL OPTIONS

hefeweissbier weihenstephan 6	hefeweissbier dunkel weihenstephan 6
<i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	<i>banana bread, caramel & clove; rich & moussy, 5.3%</i>
radler stiegl 7	grand cru rodenbach 12
<i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	<i>complex & sour; tones of cider, sourdough & earth, 6%</i>

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

White, Sparkling, Red

Prosecco , 10/40 <i>Fantinel, Friuli-Venezia-Giulia, Italy, NV</i>
Champagne , 16/64 <i>Moët & Chandon, Imperial, France, NV</i>
Chardonnay , 10/40 <i>🌿</i> <i>Santa Julia Organica, Mendoza, Argentina, 2017</i>
Sauvignon Blanc , 11/44 <i>Southern Right, Walker Bay, South Africa, 2018</i>
Vidiano , 10/40 <i>Douloufakis, Crete, Greece, 2017</i>



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

🌿 organic / biodynamic / low sulfite