

# Au Cheval

DINER

## Draught Beer & Wine

### NEIGHBORHOOD FAVORITES

most <b>prima</b> ..... 9	citra blonde ale <b>lagrow</b> ..... 7
<i>german style cider, bright &amp; tart w/ an earthy touch, 6.5%</i>	<i>100% organic blonde w/ bright citrus &amp; a bit of pine, 5.2</i>
tisch tisch <b>hopewell/hogsalt</b> ..... 6	<b>tuna half acre</b> ..... 7
<i>riced saison w/ citrus and floral notes, a hogsalt first, 4.7%</i>	<i>pale ale with clean citrus, tropical notes &amp; a touch of pine, 4.5%</i>
outlawger <b>local option</b> ..... 7	<b>punk rock for rich kids solemn oath</b> ..... 7
<i>pilsner malt nicely ended w/ a bitter finish, 5%</i>	<i>balanced belgian pale ale w/ zesty fruit &amp; piney hops, 5.5%</i>
yuzu fierce, <b>off color</b> ..... 6	swift ipa <b>hopewell brewing</b> ..... 7
<i>berliner w/lime zest, lemongrass &amp; a dry, earthy finish, 3.8%</i>	<i>citrusy ipa w/ an approachably bitter finish, 6.9%</i>
peeled grapefruit pilsner <b>moody tongue</b> ..... 7	galactic double daisy cutter <b>half acre</b> ..... 9
<i>light pilsner w/ ruby red grapefruit &amp; zesty malts, 4.5%</i>	<i>dipa w/ grapefruit, passionfruit, citrus &amp; caramel malts, 8%</i>
the ingenue <b>miskatonic brewing</b> ..... 7	
<i>citrusy &amp; peppery farmhouse ale; dry, spicy finish, 7.3%</i>	

### DOMESTIC OFFERINGS

budweiser <b>anheuser-busch</b> ..... 4	summer ale <b>brooklyn</b> ..... 6
<i>everyone's favorite adjunct lager, 5%</i>	<i>bright, floral english pale ale w/a clean bitterness, 5%</i>
rose <b>virtue cider</b> ..... 6	todd the axeman <b>surly</b> ..... 8
<i>cider w/ tart strawberries &amp; fresh apples, 6.7%</i>	<i>balanced american ipa w/ mosaic &amp; citra hops, 7.2%</i>
pear <b>stem ciders</b> ..... 6	red's rye <b>founders</b> ..... 6
<i>soft, ripe pear cider w/ granny smith apples, 5.3%</i>	<i>bright &amp; citrusy ipa w/caramel malts &amp; rye spice, 6.6%</i>
hoppy table beer <b>allagash brewing co</b> ..... 7	union jack ipa <b>firestone walker</b> ..... 7
<i>sessionable belgian pale, refreshing &amp; floral, 4.8%</i>	<i>west coast ipa; pineapple &amp; mango meet bitter hops, 7.5%</i>
festina peche <b>dogfish head</b> ..... 6	black <b>allagash brewing co</b> ..... 6
<i>lightly tart berliner with notes of fresh peaches, 4.5%</i>	<i>belgian stout w/ roasted coffee &amp; dark chocolate, 7.5%</i>
pale sour <b>ommegang</b> ..... 7	dragon's milk <b>new holland</b> ..... 7
<i>american wild ale w/ tart raspberry, cherry &amp; lemon, 6.9%</i>	<i>oak aged imperial stout, chocolaty &amp; smooth, 11%</i>
white rascal <b>avery brewing co</b> ..... 6	cashmere hammer <b>3 sheeps</b> ..... 7
<i>belgian witbier brewed w/ orange peel &amp; coriander, 5.6%</i>	<i>chocolaty, creamy nitrogenated american stout, 6.5%</i>
kölsch <b>boulevard</b> ..... 6	shake <b>boulder</b> ..... 6
<i>refreshing american style kölsch, 4.6%</i>	<i>nitro porter w/ chocolate, caramel &amp; coffee, 5.9%</i>
golden monkey <b>victory</b> ..... 7	
<i>classic belgian w/ banana &amp; clove, 9.5%</i>	

### INTERNATIONAL OPTIONS

hefe weissbier <b>weihenstephan</b> ..... 6	grand cru <b>rodenbach</b> ..... 12
<i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	<i>complex &amp; sour; tones of cider, sourdough &amp; earth, 6%</i>
radler <b>stiegl</b> ..... 7	braupakt <b>weihenstephan &amp; sierra nevada</b> ..... 7
<i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>	<i>banana &amp; clove w/ american hops, citrus &amp; stone fruit, 6%</i>
puur <b>la trappe</b> ..... 12	
<i>extremely rare, elegant and complex, refreshing, 4.7%</i>	

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

### White, Sparkling, Red

<b>Prosecco</b> , 9/36 <i>Fantinel, Friuli-Venezia-Giulia, Italy, NV</i>
<b>Champagne</b> , 16/64 <i>Moët &amp; Chandon, Imperial, France, NV</i>
<b>Rosé Zweigelt</b> , 11/44 <i>Pratsch, Niederösterreich, Austria, 2017</i>
<b>Chardonnay</b> , 10/40 <i>Santa Julia Organica, Mendoza, Argentina, 2017</i>
<b>Sauvignon Blanc</b> , 11/44 <i>Southern Right, Walker Bay, South Africa, 2017</i>

### ROOT BEER

*...always on draught*  
\$ 3.50

*make it a float...*  
\$ 7.95

**Pinot Noir**, 12/48  
*Primarius, Dundee, Oregon, 2015*

**Cabernet Sauvignon**, 14/56  
*Cult, California, 2016*

**Barbera**, 10/40  
*Quattro Mani, Piedmont, Italy, 2014*

**Tempranillo Blend**, 13/52  
*Orison Wines, Pipa Rouge, Portugal, 2015*

*organic / biodynamic / low sulfite*

Hogsalt Hospitality & Hopewell Brewing Company Collaboration