

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima9 <i>german style cider, bright & tart w/ an earthy touch, 6.5%</i>	swift ipa hopewell brewing7 <i>citrusy ipa with an approachably bitter finish, 6.9%</i>
a lifestyle beer marz14 <i>ripe mango & papaya on this tart berliner weisse, 4.5%</i>	tuna half acre6 <i>american pale ale w/ citrus & juicy tropical fruits, 4.7%</i>
single speed 4 hands brewing co6 <i>blonde ale with jasmine; crisp & light, 5%</i>	american muscle local option12 <i>double ipa w/citrus & mango, 13%</i>
outlawger local option7 <i>pilsner malt balanced nicely w/ a bitter finish, 5%</i>	mourning wood local option9 <i>dark matter coffee infused american amber, 7.3%</i>
the ingenue miskatonic brewing7 <i>citrusy & peppery farmhouse ale; dry, spicy finish, 7.3%</i>	scurry off color6 <i>german dark honey ale w/coffee & cocoa, 5.3%</i>
take care biere de miel hopewell7 <i>hazy & bready farmhouse ale w/ dry finish, 6.7%</i>	chocolate churro porter moody tongue9 <i>baltic porter with caramel, chocolate & cinnamon, 7%</i>
old faithorn solemn oath7 <i>melon, citrus, & tropical fruit come together in this apa, 5.5%</i>	

DOMESTIC OFFERINGS

budweiser anheuser-busch4 <i>everyone's favorite adjunct lager, 5%</i>	todd the axeman surly8 <i>balanced american ipa with cirtus and malts, 7.2%</i>
michigan harvest virtue cider5 <i>semi-dry, barrel aged cider w/ fresh-pressed apples, 5.5%</i>	union jack ipa firestone walker7 <i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>
pear stem ciders6 <i>soft, ripe pear cider w/ granny smith apples, 5.3%</i>	fireside chat 21st amendment6 <i>winter warmer w/ cinnamon, allspice & clove, 7.9%</i>
hoppy table beer allagash brewing co7 <i>sessionable belgian pale, refreshing & floral, 4.8%</i>	dragon's milk new holland7 <i>oak aged imperial stout, chocolaty & smooth, 10%</i>
rosetta ommegang7 <i>cherry lambic brewed by sister brewery liefmans, 5.6%</i>	black allagash brewing co6 <i>belgian-style stout; cocoa, brioche, allspice, 7.5%</i>
white rascal avery brewing co6 <i>belgian witbier brewed w/ orange peel & coriander, 5.6%</i>	dirty bastard founders brewing co6 <i>creamy scotch ale w/ caramel, smoke & chocolate, 8.5%</i>
frederick h bruery9 <i>berliner weissbier; tart & sour w/ lemon & citrus notes, 4.4%</i>	cashmere hammer 3 sheeps7 <i>chocolaty, creamy nitrogenated american stout, 6.5%</i>
kolsch boulevard6 <i>refreshing american style kolsch, 4.6%</i>	old chub oskar blues7 <i>nitro scotch ale w/ a touch of smoke, 6.9%</i>
golden monkey victory7 <i>classic belgian w/ banana & clove 9.5%</i>	

INTERNATIONAL OPTIONS

puur la trappe12 <i>crisp & hazy golden belgian pale ale, 4.7%</i>	grand cru rodenbach12 <i>world class flanders red, tart & refreshing, 6%</i>
hefe weissbier weihenstephan6 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	

White, Sparkling, Red

Prosecco, 9/36
Drusian, Treviso, Italy, NV

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

Chardonnay, 10/40
Santa Julia Organica, Mendoza, Argentina, 2015

Assyrtiko, 12/48
Santo, Santorini, Greece, 2015

Sauvignon Blanc, 11/44
Southern Right, Walker Bay, South Africa, 2016



ROOT BEER

...always on draught

\$3.50

make it a float...

\$7.95



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

Cabernet Sauvignon, 13/52
Double Canyon, Washington State, 2014

Barbera D'Alba, 10/40
La Morandina, Piedmonte, Italy, 2015

Felino Malbec, 12/48
Viña Cobos, Mendoza, Argentina, 2015