

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima	9	tuna half acre	6
<i>german style cider, bright & tart w/ an earthy touch, 6.5%</i>		<i>light, citrusy & tropical apa, 4.7%</i>	
outlawger local option	7	swift ipa hopewell brewing	7
<i>pilsner malt balanced nicely w/ a bitter finish, 5%</i>		<i>citrusy ipa with an approachably bitter finish, 6.9%</i>	
the ingenue miskatonic brewing	7	now & then half acre	8
<i>citrusy & peppery farmhouse ale; dry, spicy finish, 7.3%</i>		<i>american ipa w/ juicy tropical fruits, 7%</i>	
bubbly krieg marz	8	little friend off color	6
<i>tart berliner weisse w/ stewed cherries, 4.5%</i>		<i>sessionable belgian ale w/ fresh bread, pepper & spice, 3.8%</i>	
old faithorn solemn oath	7	chocolate churro porter moody tongue	9
<i>melon, citrus, & tropical fruit come together in this apa, 5.5%</i>		<i>baltic porter with caramel, chocolate & cinnamon, 7%</i>	
citra blonde ale lagrow	7	coffee break abduction pipeworks	12
<i>100% organic blonde w/ bright citrus & a bit of pine, 5.2%</i>		<i>dark roast coffee, vanilla & chocolate stout, 10.5%</i>	

DOMESTIC OFFERINGS

budweiser anheuser-busch	4	golden monkey victory	7
<i>everyone's favorite adjunct lager, 5%</i>		<i>classic belgian w/ banana & clove 9.5%</i>	
single speed 4 hands brewing co	6	todd the axeman surlly	8
<i>blonde ale with jasmine; crisp & light, 5%</i>		<i>balanced american ipa with cirtus and malts, 7.2%</i>	
michigan harvest virtue cider	5	union jack ipa firestone walker	7
<i>semi-dry, barrel aged cider w/ fresh-pressed apples, 5.5%</i>		<i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>	
pear stem ciders	6	black allagash	6
<i>soft, ripe pear cider w/ granny smith apples, 5.3%</i>		<i>belgian stout w/ roasted coffee & dark chocolate, 7.5%</i>	
hoppy table beer allagash brewing co	7	abraxas perennial	14
<i>sessionable belgian pale, refreshing & floral, 4.8%</i>		<i>rich imperial stout w/ warm baking spices & chocolate, 10%</i>	
rosetta ommegang	7	dragon's milk new holland	7
<i>cherry lambic brewed by sister brewery liefmans, 5.6%</i>		<i>oak aged imperial stout, chocolaty & smooth, 10%</i>	
white rascal avery brewing co	6	dirty bastard founders brewing co	6
<i>belgian witbier brewed w/ orange peel & coriander, 5.6%</i>		<i>creamy scotch ale w/ caramel, smoke & chocolate, 8.5%</i>	
frederick h bruery	9	cashmere hammer 3 sheeps	7
<i>berliner weissbier; tart & sour w/ lemon & citrus notes, 4.4%</i>		<i>chocolaty, creamy nitrogenated american stout, 6.5%</i>	
kölsch boulevard	6	old chub oskar blues	7
<i>refreshing american style kolsch, 4.6%</i>		<i>nitro scotch ale w/ a touch of smoke, 6.9%</i>	

INTERNATIONAL OPTIONS

hefe weissbier weihenstephan	6	grand cru rodenbach	12
<i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>		<i>world class flanders red, tart & refreshing, 6%</i>	
schwarzbier köstritzer	7		
<i>german black lager; roasty, yet oddly refreshing, 4.8%</i>			

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

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

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

Cabernet Sauvignon, 14/56
Cult, California, 2015

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

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

ROOT BEER

...always on draught
\$3.50
make it a float...
\$7.95