

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 brewing 7 <i>citrusy ipa with an approachably bitter finish, 6.9%</i>
outlawger local option7 <i>pilsner malt balanced nicely w/ a bitter finish, 5%</i>	mourning wood local option 9 <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 color 6 <i>german dark honey ale w/coffee & cocoa, 5.3%</i>
bubbly krik marz8 <i>tart berliner weisse w/ stewed cherries, 4.5%</i>	chocolate churro porter moody tongue 9 <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>	big hugs 2017 half acre 10 <i>imperial coffee stout, roasted coffee, dark chocolate, 10%</i>
citra blonde ale lagrow 7 <i>100% organic blonde w/ bright citrus & a bit of pine, 5.2%</i>	

DOMESTIC OFFERINGS

budweiser anheuser-busch 4 <i>everyone's favorite adjunct lager, 5%</i>	todd the axeman surly 8 <i>balanced american ipa with cirtus and malts, 7.2%</i>
single speed 4 hands brewing co6 <i>blonde ale with jasmine; crisp & light, 5%</i>	union jack ipa firestone walker 7 <i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>
michigan harvest virtue cider 5 <i>semi-dry, barrel aged cider w/ fresh-pressed apples, 5.5%</i>	madagascar 4 hands brewing 10 <i>sweet milk stout w/vanilla and bourbon, 9.3%%</i>
pear stem ciders 6 <i>soft, ripe pear cider w/ granny smith apples, 5.3%</i>	black allagash 6 <i>belgian stout w/ roasted coffee & dark chocolate, 7.5%</i>
hoppy table beer allagash brewing co 7 <i>sessionable belgian pale, refreshing & floral, 4.8%</i>	abraxas perennial 14 <i>rich imperial stout w/ warm baking spices & chocolate, 10%</i>
rosetta ommegang7 <i>cherry lambic brewed by sister brewery liefmans, 5.6%</i>	dragon's milk new holland 7 <i>oak aged imperial stout, chocolaty & smooth, 10%</i>
white rascal avery brewing co 6 <i>belgian witbier brewed w/ orange peel & coriander, 5.6%</i>	dirty bastard founders brewing co 6 <i>creamy scotch ale w/ caramel, smoke & chocolate, 8.5%</i>
frederick h bruery 9 <i>berliner weissbier; tart & sour w/ lemon & citrus notes, 4.4%</i>	cashmere hammer 3 sheeps 7 <i>chocolaty, creamy nitrogenated american stout, 6.5%</i>
kölsch boulevard 6 <i>refreshing american style kolsch, 4.6%</i>	old chub oskar blues 7 <i>nitro scotch ale w/ a touch of smoke, 6.9%</i>
golden monkey victory 7 <i>classic belgian w/ banana & clove 9.5%</i>	

INTERNATIONAL OPTIONS

hefe weissbier weihenstephan 6 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	grand cru rodenbach 12 <i>world class flanders red, tart & refreshing, 6%</i>
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Eight Dollar GLUTEN-FREE TALL-BOY...*Glutenberg IPA*

White, Sparkling, Red

Prosecco , 9/36 <i>Drusian, Treviso, Italy, NV</i>
Champagne , 16/64 <i>Moët & Chandon Imperial, France, NV</i>
Chardonnay , 10/40 <i>Santa Julia Organica, Mendoza, Argentina, 2015</i>
Assyrtiko , 12/48 <i>Santo, Santorini, Greece, 2015</i>
Sauvignon Blanc , 11/44 <i>Southern Right, Walker Bay, South Africa, 2016</i>



ROOT BEER

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



Pinot Noir , 12/48 <i>Primarius, Dundee, Oregon, 2015</i>
Cabernet Sauvignon , 14/56 <i>Cult, California, 2015</i>
Barbera D'Alba , 10/40 <i>La Morandina, Piedmonte, Italy, 2015</i>
Tempranillo Blend , 13/52 <i>Orison Wines, Pipa Rouge, Portugal, 2015</i>