

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima9	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 option7	punk rock for rich kids solemn oath 7
<i>pilsner malt balanced nicely w/ a bitter finish, 5%</i>	<i>balanced belgian pale ale w/ zesty fruit & piney hops, 5.5%</i>
the ingenue miskatonic brewing7	swift ipa hopewell brewing 7
<i>citrusy & peppery farmhouse ale; dry, spicy finish, 7.3%</i>	<i>citrusy ipa w/ an approachably bitter finish, 6.9%</i>
citra blonde ale lagrow7	dynamo metropolitan 6
<i>100% organic blonde w/ bright citrus & a bit of pine, 5.20%</i>	<i>breadly malts & a toffee sweetness in this vienna lager, 5.8%</i>
bubbly kriek marz8	chocolate churro porter moody tongue 9
<i>tart berliner weisse w/ stewed cherries, 4.5%</i>	<i>baltic porter w/ caramel, chocolate & cinnamon, 7%</i>
fierce off color6	
<i>lemon & a hint of sweetness balance this berliner weisse, 3.8%</i>	

DOMESTIC OFFERINGS

budweiser anheuser-busch4	sapient trip ale dark horse6
<i>everyone's favorite adjunct lager, 5%</i>	<i>belgian-style tripel; full bodied, dry & spicy 8.5%</i>
single speed 4 hands brewing co6	todd the axeman surly 8
<i>blonde ale w/ jasmine; crisp & light, 5%</i>	<i>balanced american ipa w/ citrus and malts, 7.2%</i>
michigan harvest virtue cider5	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 ciders6	black allagash brewing co 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 co7	dragon's milk new holland 7
<i>sessionable belgian pale, refreshing & floral, 4.8%</i>	<i>oak aged imperial stout, chocolaty & smooth, 10%</i>
rosetta ommegang7	kentucky breakfast stout '18 founders 16
<i>cherry lambic brewed by sister brewery liefmans, 5.6%</i>	<i>aged bourbon barrel stout w/ coffee & vanilla, 12.3%</i>
white rascal avery brewing co6	cashmere hammer 3 sheeps 7
<i>belgian witbier brewed w/ orange peel & coriander, 5.6%</i>	<i>chocolaty, creamy nitrogenated american stout, 6.5%</i>
kölsch boulevard6	shake boulder 6
<i>refreshing american style kolsch, 4.6%</i>	<i>nitro porter w/ chocolate, caramel & coffee, 5.9%</i>
golden monkey victory7	
<i>classic belgian w/ banana & clove 9.5%</i>	

INTERNATIONAL OPTIONS

hefe weissbier weihenstephan6	grand cru rodenbach 12
<i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	<i>world class flanders red, tart & refreshing, 6%</i>
radler stiegl7	braupakt weihenstephan & sierra nevada 7
<i>bright, citrusy, & refreshing summer crusher, 2%</i>	<i>banana & clove w/ american hops, citrus & stone fruit, 6%</i>
schwarzbier köstritzer7	
<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 <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>