

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	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 brewing 7	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 lagrow 7	tisch tisch hopewell/hogsalt 6
<i>100% organic blonde w/ bright citrus & a bit of pine, 5.20%</i>	<i>riced saison w/ citrus and floral notes, a hogsalt first, 4.7%</i>
bubbly kriek marz 8	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 color 6	
<i>lemon & a hint of sweetness balance this berliner weisse, 3.8%</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	sapient trip ale dark horse 6
<i>blonde ale w/ jasmine; crisp & light, 5%</i>	<i>belgian-style tripel; full bodied, dry & spicy 8.5%</i>
rose virtue cider 6	todd the axeman surly 8
<i>cider w/ tart strawberries & fresh apples, 6.7%</i>	<i>balanced american ipa w/ citrus and malts, 7.2%</i>
pear stem ciders 6	red's rye founders 6
<i>soft, ripe pear cider w/ granny smith apples, 5.3%</i>	<i>bright & citrusy ipa w/caramel malts & rye spice, 6.6%</i>
hoppy table beer allagash brewing co 7	union jack ipa firestone walker 7
<i>sessionable belgian pale, refreshing & floral, 4.8%</i>	<i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>
pale sour ommegang 7	black allagash brewing co 6
<i>american wild ale w/ tart raspberry, cherry & lemon, 6.9%</i>	<i>belgian stout w/ roasted coffee & dark chocolate, 7.5%</i>
apricot sour avery brewing co 12	dragon's milk new holland 7
<i>tart, american wild ale w/ apricots, 7.3%</i>	<i>oak aged imperial stout, chocolaty & smooth, 10%</i>
white rascal avery brewing co 6	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 boulevard 6	shake boulder 6
<i>refreshing american style kolsch, 4.6%</i>	<i>nitro porter w/ chocolate, caramel & coffee, 5.9%</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>
radler stiegl 7	braupakt weihenstephan & sierra nevada 7
<i>bright, citrusy, & refreshing summer crusher, 2%</i>	<i>banana & clove w/ american hops, citrus & stone fruit, 6%</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

Rosé Zweigelt, 11/44
Pratsch, Niederösterreich, Austria, 2017

ROOT BEER

...always on draught
\$ 3.50

make it a float...
\$ 7.95