

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima9 <i>german style cider, bright & tart w/ an earthy touch, 6.5%</i>	old faithorn solemn oath7 <i>melon, citrus, & tropical fruit come together in this apa, 5.5%</i>
outside voice hopewell brewing7 <i>mosaic hopped american blonde ale; crisp & light, 4.8%</i>	swift ipa hopewell brewing7 <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>	vallejo half acre8 <i>piney american ipa with mango & guava, 6.7%</i>
dynamo metropolitan6 <i>breadly malts and a toffee sweetness in this vienna lager, 5.8%</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>	

DOMESTIC OFFERINGS

budweiser anheuser-busch4 <i>everyone's favorite adjunct lager, 5%</i>	ginger sour avery15 <i>candied ginger & tart lemon with a touch of oak, 6%</i>
brombeere odell brewing co.13 <i>tart blackberries & lemon rounded w/ a distinct funk, 4.8%</i>	kolsch boulevard6 <i>refreshing american style kolsch, 4.6%</i>
raspberry stem ciders7 <i>dry & tart raspberry cider w/ balanced sweetness, 6.7%</i>	nitro pale ale founders brewing co6 <i>citrusy, bitter & creamy nitrogenated pale ale, 5.4%</i>
michigan harvest virtue cider5 <i>semi-dry, barrel aged cider w/ fresh-pressed apples, 5.5%</i>	todd the axeman surlly8 <i>balanced american ipa with cirtus and malts, 7.2%</i>
summer ale brooklyn brewer6 <i>english pale ale with breadiness & hints of orange, 5%</i>	union jack ipa firestone walker7 <i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>
hoppy table beer allagash brewing co7 <i>sessionable belgian pale, refreshing & floral, 4.8%</i>	sapient trip ale dark horse6 <i>belgian-style tripel; full bodied, dry & spicy 8.5%</i>
pale sour ommegang7 <i>tart raspberries & zesty lemon, belgian pale/wild ale, 6.9%</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>	cashmere hammer 3 sheeps7 <i>chocolaty, creamy nitrogenated american stout, 6.5%</i>

INTERNATIONAL OPTIONS

radler stiegl6 <i>bright, citrusy, & refreshing summer crusher, 2.5%</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>	schwarzbier köstritzer7 <i>german black lager; roasty, yet oddly refreshing, 4.8%</i>
kristall weihenstephan8 <i>belgian yeast & herbal hops shine in this weizenbock, 7.5%</i>	abtsolution de proef/new glarus15 <i>belgian strong dark ale; candied dark fruits and caramel, 9%</i>

White, Sparkling, Red

Rose, 9/36
Lagoalva, Alpiarça, Portugal, 2016

Pinot Noir, 12/48
Primarius, Dundee, Oregon, 2014

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

Barbera D'Alba, 11/44
Molino, Piedmonte, Italy, 2015

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



ROOT BEER

...always on draught

\$3.50

make it a float...

\$7.95



Prosecco, 9/36
Terragaie, Veneto, 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