

# Au Cheval

DINER

## LIMITED MENU

Monday thru Saturday 12am - 1am

### NOW SERVING

bread & butter pickles .....	4.00
crispy fries with mornay sauce, garlic aioli & fried farm egg *	9.95
single cheeseburger *	12.95
add egg *	1.00
add bacon.....	3.95
double cheeseburger *	14.95
general jane's honey-fried chicken with chili, sesame seeds & cilantro.....	18.95
french fries .....	6.25
chilaquiles *	14.95 / 18.95

### DESSERT

mille-feuille.....	12.00
zarlengo's gelato.....	6.95

### FAVORITE DRINKS

outlawger <b>local option</b> .....	7
<i>pilsner malt nicely ended w/ a bitter finish, 5%</i>	
citra blonde ale <b>lagrow</b> .....	7
<i>100% organic blonde w/ bright citrus &amp; a bit of pine, 5.2%</i>	
the ingenue <b>miskatonic brewing</b> .....	7
<i>citrusy &amp; peppery farmhouse ale; dry, spicy finish, 7.3%</i>	
hefe weissbier <b>weihestephan</b> .....	6
<i>fresh, citrusy, tones of clove &amp; meyer lemon, 5.4%</i>	
union jack ipa <b>firestone walker</b> .....	7
<i>west coast ipa; pineapple &amp; mango meet bitter hops, 7.5%</i>	
swift ipa <b>hopewell brewing</b> .....	7
<i>citrusy ipa with an approachably bitter finish, 6.9%</i>	

Full bar available



**ROOT BEER**  
*...always on draught*  
\$ 3.00  
*make it a float...*  
\$ 7.50



## Three Dollar HANDSOME TALL BOY

..... pick your favorite

*organic / biodynamic / low sulfite*

Operating Partners: Erika Golz & Bridgette Finerty

\*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.