

Au Cheval

DINER

DAIRY-FREE OFFERINGS

NOW SERVING

green salad with pickled shallot, herbs & sherry vinaigrette.....	9 ⁹⁵
general jane's honey fried chicken with spicy red chili flake, cilantro & sesame.....	18 ⁹⁵
32 oz pork porter house with foie gras & roasted apples**	49 ⁹⁵

WITH EGGS

crispy fries with garlic aioli & fried farm egg*	13 ⁹⁵
chilaquiles*	19 ⁹⁵ / 24 ⁹⁵

TRADITIONAL SANDWICHES

single burger*	17 ⁹⁵
double burger*	19 ⁹⁵
fried house-made bologna sandwich.....	15 ⁹⁵

ON THE SIDE

hash browns.....	7 ⁹⁵
bread & butter pickles	5 ⁹⁵
french fries	8 ⁹⁵
fried egg*	2 ⁹⁵

STRONG DRINKS

Hemingway Punch

(Ernest Hemingway, 1920)
*el dorado 3 yr. rum, maraschino,
grapefruit, lime, 16⁹⁵*

Old Fashioned

(Pendennis Club, 1880s)
*old overholt rye, demerara, regans,
angostura, 16⁹⁵*

Skarbek

(California Clipper, modern)
*prairie gin, bak's bison grass vodka,
lillet blanc, 17⁵⁰*

Tequila Sour

(Gilt Bar, modern)
*lunazul tequila, aperol, orange,
lime, lemon, 16⁵⁰*

Oaxacan Old Fashioned

(Death & Co., 2007)
*lunazul tequila, del maguey vida
mezcal, bitters, 17⁵⁰*

Vieux Bonal

(Walter Bergeron, 1938)
*rittenhouse rye, landy vs cognac,
bonal gentiane, 16⁹⁵*

Pink Vodka Lemonade

(Au Cheval, modern)
*nuit blanche vodka, lillet rosé,
aperol, lemon, 16⁵⁰*

Bloody Mary

(Fernand Petiot, 1933)
*nuit blanche vodka, tomato,
horseradish, pepper, 16⁹⁵*
beer back available upon request

Negroni

(Café Giacosa, 1919)
*prairie gin,
carpano antica, campari, 16⁹⁵*

House Whiskey

evan williams black, 6⁰⁰

SHOTS

Dr. Devon's Pickleback

irish whiskey, house pickle brine, 9⁰⁰

General Manager EmmyLou Taylor • Executive Chef Coady Coughlin

** dinner service only • limited availability

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