

Au Cheval

DINER

VEGETARIAN OFFERINGS

WITH EGGS

chopped salad with egg & ranch dressing.....	13 ⁹⁵
omelette du jour.....	14 ⁹⁵

ON THE SIDE

triple decker grilled cheese	12 ⁰⁰
green salad with pickled shallot, herbs & sherry vinaigrette 🌱.....	9 ⁹⁵
bread & butter pickles 🌱	5 ⁹⁵
fried egg	2 ⁹⁵
roasted tomatoes, steak salt & chives	7 ⁰⁰

🌱 *Vegan option available*

STRONG DRINKS

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

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

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

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

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

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

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

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

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

SHOTS

House Whiskey
evan williams black, 6⁰⁰

Chocolate Martini
godiva dark, nuit blanche, baileys, 7⁰⁰

Dr. Devon's Pickleback
irish whiskey, house pickle brine, 9⁰⁰

General Manager EmmyLou Taylor • Executive Chef Coady Coughlin

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