

Au Cheval DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	anti-hero revolution7.50 <i>hop-forward ipa with notes of pine, grapefruit and orange zest, 6.7%</i>
microvolt metropolitan7.50 <i>light bodied table lager, notes of melon and light florals, 3.8%</i>	reprise on tour8.50 <i>nitro ipa; a creamy, rich ipa filled with citrus and a strong bitterness, 7.0%</i>
citra blonde lagrow8.00 <i>100% organic blonde w/bright citrus & a bit of pine, 5.2%</i>	palm shade cruz blanca8.00 <i>tropical ipa, mandarin, mango & pineapple, 6.0%</i>
arrow of time hopewell 10.50 <i>aged wild ale; light with a sharp tartness and hint of oak, 6.4%</i>	working for the weekend spiteful brewing ..8.00 <i>dipa; tangerine, mango & pine, 7.9%</i>
la floridita cruz blanca 7.50 <i>wheat ale brewed with pinot gris grape juice & yuzu, 5.0%</i>	apex predator off color7.50 <i>spicy & fresh dry-hopped farmhouse ale, 6.5%</i>
mozart middle brow8.00 <i>vienna lager, toasted malt flavors, caramel, light hops, 4.5%</i>	le tub whiner8.00 <i>lightly soured farmhouse ale, 6.4%</i>
schwarzbier half acre8.00 <i>roasted malt, baking chocolate, toffee & caramel, 5.5%</i>	le grand monde 2018-2 une annee 11.00 <i>barrel aged sour with strawberries & rose hips, 7.0%</i>
lizard king pipeworks8.50 <i>apa with mosaic hops; grapefruit, passionfruit & pine, 6.0%</i>	fat pug maplewood7.50 <i>nitro oatmeal milk stout; dark chocolate & espresso, 5.9%</i>
going places hopewell7.50 <i>vibrant ipa; grapefruit, mango & fresh pine, 6.8%</i>	

DOMESTIC OFFERINGS

dry seattle cider co7.50 <i>tart green apple, soft floral notes & orange peel, 6.5%</i>	serrata jester king 19.50 <i>BA wild ale with red shiso; light herb spice & subtle citrus notes, 6.3%</i>
dry rosé wölffer estate9.50 <i>fresh floral notes, with a dry clean finish, 6.9%</i>	crimson mask 3 floyds 16.00 <i>foedere aged wild ale with cherries; aggressive & tart, 8.0%</i>
budweiser anheuser-busch5.00 <i>everyone's favorite adjunct lager, 5.0%</i>	tripel allagash 12.00 <i>strong golden ale, rooted in tradition, 9%</i>
white rascal avery7.00 <i>belgian witbier brewed with orange peel & coriander, 5.6%</i>	golden monkey victory7.00 <i>classic belgian w/ banana & clove, 9.5%</i>
90 shilling odell7.50 <i>light bodied amber with notes of apple, caramel & honey, 5.3%</i>	dragon's milk new holland 10.00 <i>oak aged imperial stout, chocolaty & smooth, 11.0%</i>
sapling drowned lands 13.00 <i>foeder aged hazy pale ale; fresh pressed citrus with a touch of oak, 5.1%</i>	bourbon weekend prairie artisan ales 24.00 <i>barrel aged imperial stout w/ toasted coconut, marshmallow & cocoa nibs, 14.2%</i>

INTERNATIONAL OPTIONS

trumer pils trumer brauerei6.50 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	radler stiegl 7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>
hefeweissbier weihenstephan 7.00 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	

Eight Dollar **GLUTEN-FREE TALLBOY**...*Glutenberg Blonde*

Sparkling, White & Red

prosecco 10 40 <i>santomè, prosecco doc, italy, nv</i>	rosé 12 48 <i>la vidaubanaise, cotes de provence, france, 2021</i>
champagne 25 100 <i>henri dosnon, brut, cote des bar, nv</i>	pinot noir 15 60 <i>barra, mendocino valley, 2019</i>
chardonnay 11 44 <i>girasole, mendocino, california, 2018</i>	cabernet sauvignon 15 60 <i>browne family, columbia valley, 2019</i>
pinot grigio 13 52 <i>scarpetta, friuli, italy, 2020</i>	malbec 12 48 <i>familia zuccardi, mendoza, argentina, 2020</i>
sauvignon blanc 11 44 <i>bodegas pinuaga sauvignon blanc, vino de la tierra de castilla, spain 2019</i>	grenache/syrah 14 56 <i>domaine de la solitude, côtes du rhône, france, 2019</i>

SPIRIT-FREE BEVERAGES

soda (coke, diet coke, sprite, gingerale) 4.50	arnold palmer 4.50
lemonade 4.50	cold brew coffee 4.50
iced tea 4.50	