

# Au Cheval

## DINER

### Draught Beer & Wine

#### NEIGHBORHOOD FAVORITES

mexico calling <b>cruz blanca</b> .....7.50 <i>refreshing sunny lager w/ balanced sweetness &amp; light bitterness, 4.7%</i>	krankshaft kölsch <b>metropolitan</b> .....7.50 <i>bready malt &amp; light citrus; light &amp; highly-drinkable, 5.0%</i>
sun crusher <b>revolution</b> .....7.50 <i>easy-drinking american wheat; citrusy w/light pine, 5.3%</i>	palm shade <b>cruz blanca</b> .....8.00 <i>tropical ipa, mandarin, mango &amp; pineapple, 6.0%</i>
vamos <b>cruz blanca</b> .....7.00 <i>vienna lager especial, 5.2%</i>	le jus <b>alarmist</b> .....9.00 <i>hazy ipa w/ juicy hops; orange, grapefruit, mango &amp; papaya, 6.3%</i>
citra blonde ale <b>lagrow</b> .....8.00 <i>100% organic blonde w/ bright citrus &amp; a bit of pine, 5.2%</i>	yuzu fierce <b>off color</b> .....7.00 <i>berliner w/lime zest, lemongrass &amp; a dry, earthy finish, 3.8%</i>
ev'ry day <b>middle brow</b> .....8.50 <i>black beer, light roast, espresso, and chocolate, 4.5%</i>	working for the weekend <b>spiteful brewing</b> ...8.00 <i>dipa; tangerine, mango &amp; pine, 7.9%</i>
blood of the unicorn <b>pipeworks</b> .....8.00 <i>hopped red ale; wheat bread &amp; caramel balanced with fruit &amp; pine notes, 6.5%</i>	clover club <b>hopewell</b> .....8.00 <i>raspberry kettle sour w/ gin botanicals, 6.2%</i>
lizard king <b>pipeworks</b> .....8.50 <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>	le tub <b>whiner</b> .....8.00 <i>lightly soured farmhouse ale, 6.4%</i>
going places <b>hopewell</b> .....8.50 <i>vibrant ipa; grapefruit, mango &amp; fresh pine, 6.8%</i>	fat pug <b>maplewood</b> .....7.50 <i>nitro oatmeal milk stout; dark chocolate &amp; espresso, 5.9%</i>

#### DOMESTIC OFFERINGS

off dry <b>stem ciders</b> .....7.50 <i>fresh apples, hint of bosc pear &amp; light florals, 5.8%</i>	solera <b>ommegang</b> .....7.00 <i>american wild ale w/ tart raspberry, cherry &amp; lemon, 6.9%</i>
dry rosé <b>wölffer estate</b> .....9.50 <i>fresh floral notes, with a dry clean finish, 6.9%</i>	la folie <b>new belgium</b> .....9.00 <i>flanders brown ale; tart cherries with a smooth finish, 7.0%</i>
budweiser <b>anheuser-busch</b> .....5.00 <i>everyone's favorite adjunct lager, 5.0%</i>	curieux <b>allagash</b> .....12.00 <i>jim beam barrel aged tripel, lots of fruit and baking spice, 10.2%</i>
white rascal <b>avery</b> .....7.00 <i>belgian witbier brewed with orange peel &amp; coriander, 5.6%</i>	golden monkey <b>victory</b> .....7.00 <i>classic belgian w/ banana &amp; clove, 9.5%</i>
peeper <b>maine beer company</b> .....8.50 <i>clean, dry &amp; balanced pale ale; citrus &amp; fresh cut grass, 5.5%</i>	old rasputin <b>north coast</b> .....8.50 <i>nitro imperial stout; bitter chocolate, coffee, smoke, 9.0%</i>
tank 7 <b>boulevard</b> .....8.00 <i>american farmhouse ale; grapefruit, citrus rind, pepper, 8.5%</i>	dragon's milk <b>new holland</b> .....10.00 <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>

#### INTERNATIONAL OPTIONS

trumer pils <b>trumer brauerei</b> .....6.50 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	radler <b>stiegl</b> .....7.00 <i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>
hefeweissbier <b>weihenstephan</b> .....7.00 <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	saison <b>dupont</b> .....12.00 <i>the classic saison, bready malt, herbs &amp; spice, 6.5%</i>

Eight Dollar **GLUTEN-FREE TALLBOY**... *Glutenberg Pale Ale*

#### Sparkling, White & Red

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

#### ROOT BEER

...always on draught  
\$ 4.00

make it a float...  
\$ 10.95

#### SPIRIT-FREE BEVERAGES

soda ( coke, diet coke, sprite, gingerale) ....3.50	arnold palmer .....4.00
lemonade .....4.00	cold brew coffee .....4.50
iced tea .....4.00	