

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>	going places hopewell7.50 <i>vibrant ipa; grapefruit, mango & fresh pine, 6.8%</i>
microvolt metropolitan7.50 <i>light bodied table lager, notes of melon and light florals, 3.8%</i>	anti-hero revolution7.50 <i>hop-forward ipa with notes of pine, grapefruit and orange zest, 6.7%</i>
oktoberface solemn oath8.00 <i>american marzen, caramel & toasted malt balanced w/ a hoppy finish, 6.0%</i>	palm shade cruz blanca8.00 <i>tropical ipa, mandarin, mango & pineapple, 6.0%</i>
la floridita cruz blanca7.50 <i>wheat ale brewed with pinot gris grape juice & yuzu, 5.0%</i>	pale ale lagrow8.00 <i>100% organic american pale ale with citra hops, 5.1%</i>
white light middle brow7.50 <i>witbier w/ apricot & cardamom; creamy & citrusy, 5.1%</i>	table salt hopewell7.00 <i>gose w/ french grey salt, lemongrass, lime leaf & cardamom, 4.7%</i>
blood of the unicorn pipeworks8.00 <i>hopped red ale; wheat bread & caramel balanced with fruit & pine notes, 6.5%</i>	le tub whiner8.00 <i>lightly soured farmhouse ale, 6.4%</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>

DOMESTIC OFFERINGS

michigan brut virtue8.00 <i>dry cider w/ crisp, tart apples & a touch of yeast, 6.7%</i>	atrial rubicite jester king25.00 <i>batch 12, belgian wild ale refermented with raspberries, 5.8%</i>
dry rosé wölffer estate9.50 <i>fresh floral notes, with a dry clean finish, 6.9%</i>	rosetta ommegang8.50 <i>oud bruin w/ tart cherries, vanilla & rich toasted bread, 5.6%</i>
budweiser anheuser-busch5.00 <i>everyone's favorite adjunct lager, 5.0%</i>	la folie new belgium9.00 <i>flanders brown ale; tart cherries with a smooth finish, 7.0%</i>
white rascal avery7.00 <i>belgian witbier brewed with orange peel & coriander, 5.6%</i>	curieux allagash12.00 <i>jim beam barrel aged tripel, lots of fruit and baking spice, 10.2%</i>
atomic pumpkin new belgium7.50 <i>pumpkin ale with cinnamon and habanero chillies, 6.4%</i>	golden monkey victory7.00 <i>classic belgian w/ banana & clove, 9.5%</i>
stonewall inn brooklyn7.00 <i>session ipa with citra hops, 4.6%</i>	old rasputin north coast8.50 <i>nitro imperial stout; bitter chocolate, coffee, smoke, 9.0%</i>
m-43 old nation9.00 <i>hazy ipa, pineapple, mango and grapefruit, slight bitterness, 6.8%</i>	dragon's milk new holland10.00 <i>oak aged imperial stout, chocolaty & smooth, 11.0%</i>
tank 7 boulevard8.00 <i>american farmhouse ale; grapefruit, citrus rind, pepper, 8.5%</i>	

INTERNATIONAL OPTIONS

trumer pils trumer brauerei6.50 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>
hefeweissbier weihenstephan7.00 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	saison dupont12.00 <i>the classic saison, bready malt, herbs & spice, 6.5%</i>

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

Sparkling, White & Red

prosecco 10 40 <i>santomè, prosecco doc, italy, nv</i>
champagne 18 72 <i>mumm, grand cordon, france, nv</i>
chardonnay 11 44 <i>girasole, mendocino, california, 2018</i>
pinot grigio 13 52 <i>scarpetta, friuli, italy, 2020</i>
sauvignon blanc 11 44 <i>bodegas pinuaga sauvignon blanc, vino de la tierra de castilla, spain 2019</i>

rosé 12 48 <i>la vidaubanaise, cotes de provence, france, 2021</i>
pinot noir 15 60 <i>barra, mendocino valley, 2019</i>
cabernet sauvignon 15 60 <i>browne family, columbia valley, 2019</i>
malbec 12 48 <i>familia zuccardi, mendoza, argentina, 2020</i>
grenache/syrah 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 palmer4.00
lemonade4.00	cold brew coffee4.50
iced tea4.00	