

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>	bodem half acre7.50 <i>ipa w/ ripe tropical fruit, soft melon & berry, 6.7%</i>
scrimshaw north coast7.00 <i>organic pilsner with a clean, dry finish, 4.5%</i>	palm shade cruz blanca7.50 <i>tropical ipa, mandarin, mango & pineapple, 6.0%</i>
fist city revolution7.00 <i>chicago pale ale, citrusy hops with a crisp finish, 5.5%</i>	le jus alarmist8.00 <i>hazy ipa w/ juicy hops; orange, grapefruit, mango & papaya, 6.3%</i>
das bueno cruz blanca8.00 <i>doppelbock with notes of toffee, caramel & chocolate, 7.5%</i>	working for the weekend spiteful brewing ...8.00 <i>dipa; tangerine, mango & pine, 7.9%</i>
blood of the unicorn pipeworks7.50 <i>hopped red ale; wheat bread & caramel balanced with fruit & pine notes, 6.5%</i>	bloc party cara cara middle brow7.00 <i>berliner w/ cara cara oranges & tangerines, 4%</i>
lizard king pipeworks7.00 <i>apa with mosaic hops; grapefruit, passionfruit & pine, 6.0%</i>	le tub whiner8.00 <i>lightly soured farmhouse ale, 6.4%</i>
going places hopewell7.50 <i>vibrant ipa; grapefruit, mango & fresh pine, 6.8%</i>	fat pug maplewood7.00 <i>nitro oatmeal milk stout; dark chocolate & espresso, 5.9%</i>

DOMESTIC OFFERINGS

off dry stem ciders7.50 <i>fresh apples, hint of bosc pear & light florals, 5.8%</i>	tank 7 boulevard8.00 <i>american farmhouse ale; grapefruit, citrus rind, pepper, 8.5%</i>
rosé virtue ciders7.00 <i>rosé cider, fresh picked apples, strawberries & florals, 6.7%</i>	solera ommegang7.00 <i>american wild ale w/ tart raspberry, cherry & lemon, 6.9%</i>
budweiser anheuser-busch4.00 <i>everyone's favorite adjunct lager, 5.0%</i>	tripel allagash9.00 <i>strong golden ale, rooted in tradition, 9.0%</i>
lager of the lakes bell's6.50 <i>bohemian pilsner; firm malt & herbal hop bitterness, 5%</i>	golden monkey victory7.00 <i>classic belgian w/ banana & clove, 9.5%</i>
white rascal avery7.00 <i>belgian witbier brewed with orange peel & coriander, 5.6%</i>	flamingo dreams left hand7.50 <i>nitro blonde ale w/ raspberries & black currants, 4.7%</i>
nomander evil twin7.50 <i>berliner weisse with light citrus notes, 5%</i>	dragon's milk new holland10.00 <i>oak aged imperial stout, chocolaty & smooth, 11.0%</i>
summer ale brooklyn brewery7.00 <i>english pale ale; toasted bread, citrus & light hops, 5.0%</i>	

INTERNATIONAL OPTIONS

radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	cuvée brouwerij omer vander ghinste12.00 <i>iconic flanders red; vanilla, tart dried cherry & cocoa, 5.5%</i>
hefeweissbier weihenstephan7.00 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	tripel karmeliet brouwerij bosteels12.00 <i>timeless tripel, banana & clove, floral hops & layered grains, 8.4%</i>
festbier weihenstephan7.00 <i>märzen w/clean bready notes, floral hops & crisp finish 5.8%</i>	

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

Sparkling, White & Red

prosecco 9 36 <i>santomè, prosecco doc, italy, nv</i>
champagne 16 64 <i>mumm, grand cordon, france, nv</i>
chardonnay 10 40 <i>girasole, mendocino, california, 2018</i>
pinot grigio 12 48 <i>scarpetta, fruiili, italy, 2020</i>
sauvignon blanc 10 40 <i>bodegas pinuaga sauvignon blanc, vino de la tierra de castilla, spain 2019</i>

rosé 10 40 <i>broadbent, vinho verde, portugal, nv</i>
pinot noir 14 56 <i>ezy tgr, willamette valley, 2018</i>
cabernet sauvignon 14 56 <i>browne family, columbia valley, 2019</i>
nero d'avola 10 40 <i>colosi, sicily, italy, 2019</i>
grenache/syrah 13 52 <i>domaine de la solitude, côtes du rhône, france, 2019</i>

ROOT BEER

...always on draught
\$ 3.50

make it a float...
\$ 7.95

SPIRIT-FREE BEVERAGES

soda (coke, diet coke, sprite, gingerale) 3.00	arnold palmer 3.00
lemonade 3.00	cold brew coffee 3.50
iced tea 3.00	16oz can still water 3.00