

# 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>	bodem <b>half acre</b> .....7.50 <i>ipa w/ ripe tropical fruit, soft melon &amp; berry, 6.7%</i>
scrimshaw <b>north coast</b> .....7.00 <i>organic pilsner with a clean, dry finish, 4.5%</i>	palm shade <b>cruz blanca</b> .....7.50 <i>tropical ipa, mandarin, mango &amp; pineapple, 6.0%</i>
fist city <b>revolution</b> .....7.00 <i>chicago pale ale, citrusy hops with a crisp finish, 5.5%</i>	le jus <b>alarmist</b> .....8.00 <i>hazy ipa w/ juicy hops; orange, grapefruit, mango &amp; papaya, 6.3%</i>
das bueno <b>cruz blanca</b> .....8.00 <i>doppelbock with notes of toffee, caramel &amp; chocolate, 7.5%</i>	very very far <b>off color</b> .....8.00 <i>belgian pale ale with layers of hop spice &amp; honeyed malt, 6.0%</i>
blood of the unicorn <b>pipeworks</b> .....7.50 <i>hopped red ale; wheat bread &amp; caramel balanced with fruit &amp; pine notes, 6.5%</i>	working for the weekend <b>spiteful brewing</b> ...8.00 <i>dipa; tangerine, mango &amp; pine, 7.9%</i>
lizard king <b>pipeworks</b> .....7.00 <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>	bloc party cara cara <b>middle brow</b> .....7.00 <i>berliner w/ cara cara oranges &amp; tangerines, 4.0%</i>
going places <b>hopewell</b> .....7.50 <i>vibrant ipa; grapefruit, mango &amp; fresh pine, 6.8%</i>	le tub <b>whiner</b> .....8.00 <i>lightly soured farmhouse ale, 6.4%</i>
krankshaft kölsch <b>metropolitan</b> .....7.00 <i>brady malt &amp; light citrus; light &amp; highly-drinkable, 5.0%</i>	fat pug <b>maplewood</b> .....7.00 <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>	tank 7 <b>boulevard</b> .....8.00 <i>american farmhouse ale; grapefruit, citrus rind, pepper, 8.5%</i>
rosé <b>virtue ciders</b> .....7.00 <i>rosé cider, fresh picked apples, strawberries &amp; florals, 6.7%</i>	solera <b>ommegang</b> .....7.00 <i>american wild ale w/ tart raspberry, cherry &amp; lemon, 6.9%</i>
budweiser <b>anheuser-busch</b> .....4.00 <i>everyone's favorite adjunct lager, 5.0%</i>	tripel <b>allagash</b> .....9.00 <i>strong golden ale, rooted in tradition, 9.0%</i>
lager of the lakes <b>bell's</b> .....6.50 <i>bohemian pilsner; firm malt &amp; herbal hop bitterness, 5.0%</i>	golden monkey <b>victory</b> .....7.00 <i>classic belgian w/ banana &amp; clove, 9.5%</i>
white rascal <b>avery</b> .....7.00 <i>belgian witbier brewed with orange peel &amp; coriander, 5.6%</i>	old rasputin <b>north coast</b> .....8.50 <i>nitro imperial stout; bitter chocolate, coffee, smoke, 9.0%</i>
nomander <b>evil twin</b> .....7.50 <i>berliner weisse with light citrus notes, 5.0%</i>	dragon's milk <b>new holland</b> .....10.00 <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>

#### INTERNATIONAL OPTIONS

hefeweissbier <b>weihenstephan</b> .....7.00 <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	tripel karmeliet <b>brouwerij bosteels</b> .....12.00 <i>timeless tripel, banana &amp; clove, floral hops &amp; layered grains, 8.4%</i>
radler <b>stiegl</b> .....7.00 <i>bright &amp; refreshing summer crusher w/ grapefruit, 2.5%</i>	dark <b>krombacher</b> .....9.00 <i>schwarzbier; roasted malt with a touch of sweetness, 4.7%</i>

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

#### Sparkling, White & Red

<b>prosecco</b> 10   40 <i>santomè, prosecco doc, italy, nv</i>
<b>champagne</b> 17   68 <i>mumm, grand cordon, france, nv</i>
<b>chardonnay</b> 11   44 <i>girasole, mendocino, california, 2018</i>
<b>pinot grigio</b> 13   52 <i>scarpetta, friuli, italy, 2020</i>
<b>sauvignon blanc</b> 11   44 <i>bodegas pinuaga sauvignon blanc, vino de la tierra de castilla, spain 2019</i>

<b>rosé</b> 11   44 <i>broadbent, vinho verde, portugal, nv</i>
<b>pinot noir</b> 15   60 <i>ezy tgr, willamette valley, 2018</i>
<b>cabernet sauvignon</b> 15   60 <i>browne family, columbia valley, 2019</i>
<b>nero d'avola</b> 11   44 <i>colosi, sicily, italy, 2019</i>
<b>grenache/syrah</b> 14   56 <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

<b>soda ( coke, diet coke, sprite, gingerale) ....</b> 3.00	<b>arnold palmer</b> ..... 3.00
<b>lemonade</b> ..... 3.00	<b>cold brew coffee</b> ..... 3.50
<b>iced tea</b> ..... 3.00	