

# 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>	anti-hero <b>revolution</b> .....7.50 <i>hop-forward ipa with notes of pine, grapefruit and orange zest, 6.7%</i>
microvolt <b>metropolitan</b> .....7.50 <i>light bodied table lager, notes of melon and light florals, 3.8%</i>	reprise <b>on tour</b> .....8.50 <i>nitro ipa; a creamy, rich ipa filled with citrus and a strong bitterness, 7.0%</i>
citra blonde <b>lagrow</b> .....8.00 <i>100% organic blonde w/bright citrus &amp; a bit of pine, 5.2%</i>	palm shade <b>cruz blanca</b> .....8.00 <i>tropical ipa, mandarin, mango &amp; pineapple, 6.0%</i>
stay frosty <b>hopewell</b> .....7.50 <i>full bodied winter lager; malty &amp; nutty flavor, 6.0%</i>	working for the weekend <b>spiteful brewing</b> ..8.00 <i>dipa; tangerine, mango &amp; pine, 7.9%</i>
la floridita <b>cruz blanca</b> ..... 7.50 <i>wheat ale brewed with pinot gris grape juice &amp; yuzu, 5.0%</i>	aqua predator <b>off color</b> .....8.00 <i>wet-hopped farmhouse ale; lemongrass, melon &amp; light spice, 6.5%</i>
white light <b>middle brow</b> .....7.50 <i>witbier w/ apricot &amp; cardamom; creamy &amp; citrusy, 5.1%</i>	le tub <b>whiner</b> .....8.00 <i>lightly soured farmhouse ale, 6.4%</i>
lizard king <b>pipeworks</b> .....8.50 <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>	kriek <b>une annee</b> .....8.50 <i>wild ale with cherries; tart &amp; vibrant with a touch of earth, 6.5%</i>
going places <b>hopewell</b> .....7.50 <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>	crimson mask <b>3 floyds</b> ..... 16.00 <i>foedre aged wild ale with cherries; aggressive &amp; tart, 8.0%</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>	coolship resurgam <b>allagash</b> ..... 15.00 <i>one, two and three year aged blended ale; funky &amp; tart; 6.3%</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>
90 shilling <b>odell</b> .....7.50 <i>light bodied amber with notes of apple, caramel &amp; honey, 5.3%</i>	dragon's milk <b>new holland</b> ..... 10.00 <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>
m-43 <b>old nation</b> .....9.00 <i>hazy ipa, pineapple, mango and grapefruit, slight bitterness, 6.8%</i>	bourbon weekend <b>prairie artisan ales</b> ..... 24.00 <i>barrel aged imperial stout w/ toasted coconut, marshmallow &amp; cocoa nibs, 14.2%</i>
atrial rubicite <b>jester king</b> ..... 25.00 <i>batch 12, belgian wild ale refermented with raspberries, 5.8%</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>	

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

#### 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, cote des bar, 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

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