

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most **prima**.....9.00
german style cider, bright & tart w/ an earthy touch, 6.5%
outlawger **local option**7.50
pilsner malt nicely ended w/ a bitter finish, 5%
the little gray **miskatonic**7.00
bright & rustic grisette w/ a fruity spice character, 4.4%
citra blonde ale **lagrow**7.50
100% organic blonde w/ bright citrus & a bit of pine, 5.2%
sommer session **hogsalt x 4 hands**.....6.00
dry-hopped lager, pilsner malt w/ citrusy hops, 5%
dynamo **metropolitan**6.50
brady malts & a toffee sweetness in this vienna lager, 5.8%
tuna **half acre**.....7.50
pale ale w/ clean citrus, tropical notes & a touch of pine, 4.5%

ride or die **hopewell**7.50
pale ale w/ grapefruit, pine & a balanced bitterness, 5.5%
miaou **whiner beer co**7.00
cabernet barrel-aged belgian-style wheat ale, 6.5%
punk rock for rich kids **solemn oath**7.00
balanced belgian pale ale w/ zesty fruit & piney hops, 5.5%
working for the weekend **spiteful brewing**....8.00
dipa; tangerine, mango & pine, 7.9%
bubbly kriek **marz**9.50
tart berliner weisse w/ stewed cherries, 4.5%
cold brew **hopewell**.....7.00
coffee session ale; dark malts, roasted coffee beans, 4.5%

DOMESTIC OFFERINGS

budweiser **anheuser-busch**.....5.00
everyone's favorite adjunct lager, 5%
michigan apple **virtue cider**.....6.00
cider w/ fresh pressed apples & a hint of oak, 5.5%
rosé cider **stem ciders**7.00
red delicious apples, soft pink flowers, 6.7%
prairie grass dividing **bell's**8.00
gose w/ heirloom grains & plum, 4.5%
white rascal **avery**.....7.00
belgian witbier brewed w/ orange peel & coriander, 5.6%
kölsch **boulevard**6.50
refreshing american style kölsch, 4.6%
centennial ipa **founders**.....7.00
dry-hopped ipa w/ citrus accents & malty undertones, 7.2%
golden monkey **victory**.....7.00
classic belgian w/ banana & clove, 9.5%

pale sour **ommegang**7.00
american wild ale w/ tart raspberry, cherry & lemon, 6.9%
curieux **allagash**.....12.00
jim beam barrel aged tripel, lots of fruit & baking spice, 11%
pseudo sue **toppling goliath**8.00
orange zest, mango & pine this bright pale ale, 6.8%
todd the axeman **surly**8.50
balanced american ipa w/ mosaic & citra hops, 7.2%
union jack ipa **firestone walker**.....7.00
west coast ipa; pineapple & mango meet bitter hops, 7.5%
dragon's milk reserve **new holland**12.00
oak-aged imperial stout, dark chocolate & raspberries, 11%
cashmere hammer **3 sheeps**7.00
chocolaty, creamy nitrogenated american stout, 6.5%
old rasputin **north coast**.....8.00
nitro imperial stout; bitter chocolate, coffee, smoke, 9%

INTERNATIONAL OPTIONS

radler **stiegl**.....7.00
bright & refreshing summer crusher w/ grapefruit, 2.5%
hefeweissbier **weihenstephan**6.00
fresh, citrusy; tones of clove & meyer lemon, 5.4%

kristall weihenstephan **weihenstephan**.....8.00
belgian yeast & herbal hops shine in this weizenbock, 7.5%
foederbier **rodenbach**14.00
flanders red w/ spiced cherries, caramel & a bit of cocoa, 6%

Eight Dollar GLUTEN-FREE TALL-BOY...*Glutenberg IPA*

White, Sparkling, Red

Prosecco, 10.00/40.00
Bisol "Jeio," Prosecco DOC, Italy, NV

Champagne, 16.00/64.00
Moët & Chandon, Imperial, France, NV

Chardonnay, 10.00/40.00
Santa Julia Organica, Mendoza, Argentina, 2018

Sauvignon Blanc, 11.00/44.00
Southern Right, Walker Bay, South Africa, 2018

Rosé, 10.00/40.00
Domaine Skouras, Peloponnese, Greece, 2018

Pinot Noir, 13.00/52.00
Nielson, Santa Barbara, California, 2016

Cabernet Sauvignon, 15.00/60.00
Cult, California, 2016

Barbera, 12.00/48.00
Mauro Molino, Piedmont, Italy, 2017

Touriga Nacional Blend, 14.00/56.00
Orison Wines, Pipa Rouge, Portugal, 2017

ROOT BEER

...always on draught
\$ 3.50

make it a float...
\$ 7.95