

Au Cheval

DINER

LIMITED MENU
 Monday thru Saturday 12am - 1am

NOW SERVING

bread & butter pickles	4.00
crispy fries with mornay sauce, garlic aioli & fried farm egg*	9.95
single cheeseburger*	12.95
add egg*	1.00
add bacon.....	3.95
double cheeseburger*	14.95
general jane's honey-fried chicken with chili, sesame seeds & cilantro	18.95
french fries	6.25
chilaquiles*	16.95

DESSERT

mille-feuille.....	12.00
zarlengo's gelato.....	6.95

FAVORITE DRINKS

outlawger local option	7
<i>pilsner malt nicely ended w/ a bitter finish, 5%</i>	
citra blonde ale lagrow	7
<i>100% organic blonde w/ bright citrus & a bit of pine, 5.2%</i>	
the little gray miskatonic brewing	7
<i>bright & rustic grisetete w/ a fruity spice character, 4.4%</i>	
hefe weissbier weihestephan	6
<i>fresh, citrusy, tones of clove & meyer lemon, 5.4%</i>	
union jack ipa firestone walker	7
<i>west coast ipa; pineapple & mango meet bitter hops, 7.5%</i>	
ride or die hopewell brewing	7
<i>pale ale w/ grapefruit, pine & a balanced bitterness, 5.5%</i>	



ROOT BEER
...always on draught
 \$ 3.50
make it a float...
 \$ 7.95



Full bar available



Three Dollar
HANDSOME TALL BOY
..... pick your favorite



organic / biodynamic / low sulfite

Operating Partners: Erika Golz & Bridgette Finerty

*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness.