

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most **prima**..... 9
german style cider, bright & tart w/ an earthy touch, 6.5%
outlawger **local option** 7
pilsner malt nicely ended w/ a bitter finish, 5%
peeled grapefruit pilsner **moody tongue**..... 7
light pilsner w/ ruby red grapefruit & zesty malts, 4.5%
the little gray **miskatonic** 7
bright & rustic grisette w/ a fruity spice character, 4.4%
citra blonde ale **lagrow** 7
100% organic blonde w/ bright citrus & a bit of pine, 5.2%
metropolitan **dynamo** 6
brady malts & a toffee sweetness in this vienna lager, 5.8%

tuna **half acre**..... 7
pale ale w/ clean citrus, tropical notes & a touch of pine, 4.5%
miaou **whiner beer co** 7
cabernet barrel-aged belgian-style wheat ale, 6.5%
pretty bird **whiner beer co** 12
foeder-aged saison; lightly sour & citrusy, 6.8%
punk rock for rich kids **solemn oath** 7
balanced belgian pale ale w/ zesty fruit & piney hops, 5.5%
swift ipa **hopewell**..... 7
citrusy ipa w/ an approachably bitter finish, 6.9%

DOMESTIC OFFERINGS

budweiser **anheuser-busch** 4
everyone's favorite adjunct lager, 5%
michigan apple **virtue cider**..... 6
cider w/ fresh pressed apples & a hint of oak, 5.5%
pear **stem ciders**..... 6
soft, ripe pear cider w/ granny smith apples, 5.3%
white rascal **avery**..... 6
belgian witbier brewed w/ orange peel & coriander, 5.6%
kölsch **boulevard** 6
refreshing american style kölsch, 4.6%
river trip **allagash** 8
saison w/ fresh grapefruit juice & zest, 4.5%
summer ale **brooklyn** 6
belgian session ale; grapefruit & light stone fruits, 4.8%
golden monkey **victory**..... 7
classic belgian w/ banana & clove, 9.5%
curieux **allagash**..... 12
jim beam barrel aged tripel, lots of fruit & baking spice, 11%

psuedo sue **toppling goliath** 8
orange zest, mango & pine in this bright pale ale, 6.8%
todd the axeman **surly** 8
balanced american ipa w/ mosaic & citra hops, 7.2%
union jack ipa **firestone walker**..... 7
west coast ipa; pineapple & mango meet bitter hops, 7.5%
red's rye **founders** 6
bright & citrusy ipa w/caramel malts & rye spice, 6.6%
rosetta **ommegang**..... 8
oud bruin w/ tart cherries, vanilla & rich toasted bread, 5.6%
mas agave **founders**..... 12
imperial tequila barrel gose; fresh lime & agave, 10%
dragon's milk **new holland**..... 7
oak aged imperial stout, chocolaty & smooth, 11%
cashmere hammer **3 sheeps** 7
chocolaty, creamy nitrogenated american stout, 6.5%
north coast **old rasputin** 8
nitro imperial stout; bitter chocolate, coffee, smoke, 9%

INTERNATIONAL OPTIONS

radler **stiegl**..... 7
bright & refreshing summer crusher w/ grapefruit, 2.5%
hefeweissbier **weihenstephan** 6
fresh, citrusy; tones of clove & meyer lemon, 5.4%

kristall weihenstephan **weihenstephan**..... 8
belgian yeast & herbal hops shine in this weizenbock, 7.5%
grand cru **rodenbach**..... 14
flanders red w/ spiced cherries, caramel & a bit of cocoa, 6%

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

White, Sparkling, Red

Prosecco, 10/40
Bisol "Jeio," Prosecco DOC, Italy, NV

Champagne, 16/64
Moët & Chandon, Imperial, France, NV

Chardonnay, 10/40
Santa Julia Organica, Mendoza, Argentina, 2018

Sauvignon Blanc, 11/44
Southern Right, Walker Bay, South Africa, 2018

Rosé, 10/40
Domaine Skouras, Peloponnese, Greece, 2018

Pinot Noir, 13/52
Nielson, Santa Barbara, California, 2016

Cabernet Sauvignon, 15/60
Cult, California, 2016

Barbera, 12/48
Mauro Molino, Piedmont, Italy, 2017

Tempranillo Blend, 14/56
Orison Wines, Pipa Rouge, Portugal, 2015

ROOT BEER

...always on draught
\$ 3.50

make it a float...
\$ 7.95