

Au Cheval

DINER

Draught Beer & Wine

NEIGHBORHOOD FAVORITES

most prima 9	tuna half acre 7
german style cider, bright & tart w/ an earthy touch, 6.5%	pale ale w/ clean citrus, tropical notes & a touch of pine, 4.5%
outlawger local option 7	miaou whiner beer co 7
pilsner malt nicely ended w/ a bitter finish, 5%	cabernet barrel-aged belgian-style wheat ale, 6.5%
peeled grapefruit pilsner moody tongue 7	tracker half acre 14
light pilsner w/ ruby red grapefruit & zesty malts, 4.5%	barrel aged wild; stewed peaches & tart citrus zest, 5.8%
the little gray miskatonic 7	punk rock for rich kids solemn oath 7
bright & rustic grisette w/ a fruity spice character, 4.4%	balanced belgian pale ale w/ zesty fruit & piney hops, 5.5%
citra blonde ale lagrow 7	swift ipa hopewell 7
100% organic blonde w/ bright citrus & a bit of pine, 5.2%	citrusy ipa w/ an approachably bitter finish, 6.9%
metropolitan dynamo 6	coffee bridgeporter marz 9
brady malts & a toffee sweetness in this vienna lager, 5.8%	robust & creamy; roasted malts & espresso, 7%

DOMESTIC OFFERINGS

budweiser anheuser-busch 4	curieux allagash 12
everyone's favorite adjunct lager, 5%	jim beam barrel aged tripel, lots of fruit & baking spice, 11%
michigan apple virtue cider 6	psuedo sue toppling goliath 8
cider w/ fresh pressed apples & a hint of oak, 5.5%	orange zest, mango and pine in this bright pale ale, 6.8%
pear stem ciders 6	todd the axeman surlly 8
soft, ripe pear cider w/ granny smith apples, 5.3%	balanced american ipa w/ mosaic & citra hops, 7.2%
white rascal avery 6	union jack ipa firestone walker 7
belgian witbier brewed w/ orange peel & coriander, 5.6%	west coast ipa; pineapple & mango meet bitter hops, 7.5%
kölsch boulevard 6	red's rye founders 6
refreshing american style kölsch, 4.6%	bright & citrusy ipa w/ caramel malts & rye spice, 6.6%
river trip allagash 8	dragon's milk new holland 7
saison w/ fresh grapefruit juice & zest, 4.5%	oak aged imperial stout, chocolaty & smooth, 11%
summer ale brooklyn 6	cashmere hammer 3 sheeps 7
belgian session ale; grapefruit & light stone fruits, 4.8%	chocolaty, creamy nitrogenated american stout, 6.5%
golden monkey victory 7	old rasputin north coast 8
classic belgian w/ banana & clove, 9.5%	nitro imperial stout; bitter chocolate, coffee, smoke, 9%
pale sour ommegang 7	
american wild ale w/ tart raspberry, cherry & lemon, 6.9%	

INTERNATIONAL OPTIONS

radler stiegl 7	kristall weihenstephan weihenstephan 8
bright & refreshing summer crusher w/ grapefruit, 2.5%	belgian yeast & herbal hops shine in this weizenbock, 7.5%
hefeweissbier weihenstephan 6	foederbier rodenbach 14
fresh, citrusy; tones of clove & meyer lemon, 5.4%	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



ROOT BEER

...always on draught
\$ 3.50

make it a float...
\$ 7.95



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, 2017