

# 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>
della <b>old irving</b> .....7.50 <i>kolsch; grass, lemon, &amp; cracker malt, 5.2%</i>	palm shade <b>cruz blanca</b> .....8.00 <i>tropical ipa, mandarin, mango &amp; pineapple, 6.0%</i>
citra blonde <b>lagrow</b> .....8.00 <i>100% organic blonde w/bright citrus &amp; a bit of pine, 5.2%</i>	working for the weekend <b>spiteful brewing</b> ..8.00 <i>dipa; tangerine, mango &amp; pine, 7.9%</i>
arrow of time <b>hopewell</b> ..... 10.50 <i>aged wild ale; light with a sharp tartness and hint of oak, 6.4%</i>	apex predator <b>off color</b> .....7.50 <i>spicy &amp; fresh dry-hopped farmhouse ale, 6.5%</i>
la floridita <b>cruz blanca</b> ..... 7.50 <i>wheat ale brewed with pinot gris grape juice &amp; yuzu, 5.0%</i>	neighborhood <b>middle brow</b> .....8.50 <i>dry-hopped farmhouse ale; tart lemon &amp; soft malt, 6.0%</i>
vera <b>around the bend</b> .....7.50 <i>nitro cream ale with a rich pistachio flavor 5.0%</i>	le tub <b>whiner</b> .....8.00 <i>lightly soured farmhouse ale, 6.4%</i>
schwarzbier <b>half acre</b> .....8.00 <i>roasted malt, baking chocolate, toffee &amp; caramel, 5.5%</i>	no regrets <b>une annee</b> .....7.00 <i>wild ale with lime &amp; mosaic hops; bright citrus, light florals &amp; yeast, 5.5%</i>
lizard king <b>pipeworks</b> .....8.50 <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>	fat pug <b>maplewood</b> .....7.50 <i>nitro oatmeal milk stout; dark chocolate &amp; espresso, 5.9%</i>
going places <b>hopewell</b> .....7.50 <i>vibrant ipa; grapefruit, mango &amp; fresh pine, 6.8%</i>	dark secret <b>brickstone</b> ..... 12.50 <i>barrel aged imperial stout in 20 year elijah craig barrels, 11.0%</i>

### DOMESTIC OFFERINGS

dry seattle cider co.....7.50 <i>tart green apple, soft floral notes &amp; orange peel, 6.5%</i>	serrata <b>jester king</b> ..... 19.50 <i>BA wild ale with red shiso; light herb spice &amp; subtle citrus notes, 6.3%</i>
dry rosé <b>wölffer estate</b> .....9.50 <i>fresh floral notes, with a dry clean finish, 6.9%</i>	tripel <b>allagash</b> ..... 12.00 <i>strong golden ale, rooted in tradition, 9%</i>
budweiser <b>anheuser-busch</b> .....5.00 <i>everyone's favorite adjunct lager, 5.0%</i>	golden monkey <b>victory</b> .....7.00 <i>classic belgian w/ banana &amp; clove, 9.5%</i>
white rascal <b>avery</b> .....7.00 <i>belgian witbier brewed with orange peel &amp; coriander, 5.6%</i>	dragon's milk <b>new holland</b> ..... 10.00 <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>
90 shilling <b>odell</b> .....7.50 <i>light bodied amber with notes of apple, caramel &amp; honey, 5.3%</i>	abraxas <b>perennial</b> ..... 15.00 <i>imperial stout with ancho chili, cacao, cinnamon &amp; vanilla, 11.5%</i>
lunch <b>maine beer company</b> ..... 12.00 <i>ipa; bright citrus, pine &amp; papaya, 7%</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>champagne</b> 25   100 <i>henri dosnon, brut, cote des bar, nv</i>
<b>chardonnay</b> 11   44 <i>girasole, mendocino, california, 2018</i>
<b>pinot grigio</b> 13   52 <i>scarpetta, friuli, italy, 2020</i>
<b>sauvignon blanc</b> 11   44 <i>bodegas pinuaga sauvignon blanc, vino de la tierra de castilla, spain 2019</i>

### ROOT BEER

...always on draught  
\$ 4.50

make it a float...  
\$ 10.95

<b>rosé</b> 12   48 <i>la vidaubanaise, cotes de provence, france, 2021</i>
<b>pinot noir</b> 15   60 <i>barra, mendocino valley, 2019</i>
<b>cabernet sauvignon</b> 15   60 <i>browne family, columbia valley, 2019</i>
<b>malbec</b> 12   48 <i>familia zuccardi, mendoza, argentina, 2020</i>
<b>grenache/syrah</b> 14   56 <i>domaine de la solitude, côtes du rhône, france, 2019</i>

### SPIRIT-FREE BEVERAGES

<b>citrus ritual</b> .....12.95 <i>ritual tequila alternative, blood orange, lime, mint, club soda</i>	<b>lemonade</b> .....4.50
<b>st. agrestis phony negroni</b> ..... 14.95 <i>spirit free negroni</i>	<b>iced tea</b> .....4.50
<b>soda ( coke, diet coke, sprite, gingerale) ....</b> 4.50	<b>arnold palmer</b> .....4.50
	<b>cold brew coffee</b> .....4.50