

Au Cheval

DINER

NOW SERVING

chopped chicken liver* 14.99 <i>seared, chilled, and chopped, with salted butter and toast</i>
green salad* 14.99 <i>heirloom lettuces, pickled shallot, sherry vinaigrette</i>
kale caesar* 14.99 <i>garlic sourdough crumbs, parmesan & classic caesar dressing</i> <i>add grilled chicken</i> 5.99
general jane's honey-fried chicken 22.99 <i>chili, sesame seeds & cilantro</i>
roasted marrow bones* 24.99 <i>beef cheek marmalade & toast</i>
matzah ball soup 10.99
blueberry muffin (weekends only) 6.99 <i>grilled seared blueberry muffin, chocolate sauce & housemade strawberry jam</i>

TRADITIONAL SANDWICHES

single cheeseburger* 14.99
double cheeseburger* 16.99
fried Tempesta bologna sandwich* 13.99



❁ add egg* - 2.99 • add bacon - 6.99 ❁

WITH EGGS

crispy fries* 10.99 <i>mornay sauce, garlic aioli & fried farm egg</i>
crispy potato hash* 18.99 <i>duck heart gravy</i>
chilaquiles* 22.99
foie gras* 25.99 <i>scrambled eggs & toast</i>
chopped salad* 16.99 <i>bacon, egg & ranch dressing</i>
omelette* 12.99 <i>roasted peppers, espellete & fresh chevre</i>

ON THE SIDE

thick cut peppered bacon* 12.99
bread & butter pickles* 4.99
french fries* 8.99
fried farm egg* 2.99
hash browns* 8.99



ROOT BEER

...always on draught \$4.99
...make it a float \$10.99

SPIRIT-FREE BEVERAGES

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

STRONG DRINKS

horse's neck
(George Kappeler, 1895)
wild turkey rye, lemon, ginger beer, angostura, 14.95

old fashioned
(Pendennis Club, 1880s)
sazerac rye, demerara, regans, angostura, 14.95

hemingway daiquiri
(Ernest Hemingway, 1920)
flor de caña 4.yr, maraschino, grapefruit, lime, 14.95

bee's knees
(Prohibition, 1920s)
prairie gin, honey, lemon, regans, 14.95

cardamom contessa
(Au Cheval, modern)
prairie gin, aperol, cardamom infused cocchi americano, 14.95

pink vodka lemonade
(Au Cheval, modern)
wheatley vodka, lillet rose, aperol, lemon, 14.95

bourbon espresso martini
(Au Cheval, modern)
buffalo trace, bourbon cream, mr black, coffee bitters, 15.95

au cheval paloma
(Au Cheval, modern)
montelobos espadin, corazon blanco, grapefruit, lime, agave, radler, 14.95

strange brew
(Thomas Waugh, modern)
hendrick's, velvet falernum, pineapple, lemon, cruz blanca palm shade, 14.95

bloody mary
(Fernand Petiot, 1933)
nuit blanche vodka, tomato, horseradish, pepper, 14.95

DAYTIME DRINKS

long island iced coffee
(Trivoli Tavern, Modern)
kahlua, nuit blanche, corazon, flor de cana, demerara, 15.95

painkiller
(Daphne Henderson, 1970s)
matusalem, smith & cross, coco lopez, orange, pineapple, 14.95

SHOTS

house whiskey , 4.00
chocolate martini shot , 8.95
dr. devon's pickleback , 8.95

❁ gluten free options available

*The consumption of raw or undercooked eggs, meat or poultry may increase your risk of food borne illness. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

Beer & Wine

NEIGHBORHOOD FAVORITES

old style heileman5.00 <i>adjunct lager, a chicago classic, 4.6%</i>	steamboat on tour7.50 <i>easy drinking california common, 5.3%</i>
full pocket goose island8.50 <i>mild hop bitterness, a hint of sweet and a crisp finish, 5.2%</i>	aqua predator off color8.00 <i>wet-hopped farmhouse ale; lemongrass, melon & light spice, 6.5%</i>
zwickelbier hopewell7.00 <i>a fresh lager with notes of hay, herbal spice and dried citrus, 4.4%</i>	vera around the bend7.50 <i>nitro cream ale with a rich pistachio flavor 5.0%</i>
pony half acre8.50 <i>light & crisp german style pilsner, 5.5%</i>	lizard king pipeworks8.50 <i>apa with mosaic hops; grapefruit, passionfruit & pine, 6.0%</i>
mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	palm shade cruz blanca8.00 <i>tropical ipa, mandarin, mango & pineapple, 6.0%</i>
della old irving7.50 <i>kolsch; grass, lemon, & cracker malt, 5.2%</i>	working for the weekend spiteful brewing8.00 <i>dipa; tangerine, mango & pine, 7.9%</i>
vienna lager dovetail8.50 <i>vienna-style lager w/ toasted caramel & a dry, clean finish, 5.1%</i>	little crush middle brow8.00 <i>session ipa with notes of pineapple and tangerine, 4.7%</i>
ten crowns off color8.00 <i>dark czech lager; baking spice, chocolate, toasted grain, 5.5%</i>	fat pug maplewood7.50 <i>nitro oatmeal milk stout; dark chocolate & espresso, 5.9%</i>
magnetron metropolitan7.50 <i>schwartzbier; bittersweet chocolate, earthy hops & dry finish, 5.2%</i>	

DOMESTIC OFFERINGS

ekto cooler eagle park7.00 <i>like a hard seltzer, but cooler, 5.0%</i>	hopnosis firestone walker8.00 <i>ipa with lager yeast; lychee, white grape, and passionfruit, 6.7%</i>
dry seattle cider co.7.50 <i>tart green apple, soft floral notes & orange peel, 6.5%</i>	hop reach allagash8.50 <i>ipa; tangerine, grapefruit rind, notes of pine & florals, 6.8%</i>
yuzu ginger shacksbury7.50 <i>cider; citrus, spice & wild honey, 6.0%</i>	permanent funeral 3 floyds10.00 <i>dipa; bright, aromatic, bold hop flavors, 10.5%</i>
kold fairstate coop7.50 <i>kolsch, cereal grain, hint of lemon & apple, 4.7%</i>	golden monkey victory7.00 <i>classic belgian w/ banana & clove, 9.5%</i>
goses are red the bruery8.00 <i>foeder aged gose with syrah grapes, 5.6%</i>	dragon's milk new holland10.00 <i>oak aged imperial stout, chocolaty & smooth, 11.0%</i>
coolship resurgam allagash16.50 <i>one, two and three year aged blended ale; funky & tart; 6.3%</i>	

INTERNATIONAL OPTIONS

trumer pils trumer brauerei6.50 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>
hefeweissbier weihenstephan7.00 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	666 duvel moortgat8.50 <i>belgian blonde; clove, hop spice and a hint of earth 6.66%</i>

Eight Dollar **GLUTEN-FREE TALLBOY**...*Glutenberg IPA*

Three Dollar **HANDSOME TALLBOY**...*Pick Your Favorite*

Limited Availability RESERVE BEER

hopewell, neonette <i>raspberry, sharp sour notes with hints of jam, piquette style sour, 4.9%</i>28.50
jester king, atrial rubicite <i>raspberry jam, hint of oak, brine & funk, wild ale 500ml, 5.0%</i>37.50
tandem, crabster <i>tart barnyard funk, very dry, 750ml, 7.2%</i>25.00
st. bernardus, abt 12 <i>dark fruit, caramel, full bodied quadrupel, 750ml, 10.0%</i>24.50
stiegl, sonnenkönig III <i>dark chocolate, plum, oatmeal imperial porter, 12.0%</i>56.00
virtue, flok <i>light spice, honey & notes of brandy ice cider, 750ml, 13.4%</i>47.00
goose island, sir isaac BCS <i>figs, honey, molasses, barrel aged stout 16.9oz, 13.9%</i> 44.00

SPARKLING, WHITE & RED

prosecco <i>santomè, prosecco doc, italy, nv</i>12 48
champagne <i>henri dosnon, brut, cote des bar, nv</i>25 100
chardonnay <i>girasole, mendocino, california, 2018</i>12 48
pinot grigio <i>scarpetta, friuli, italy, 2020</i>13 52
sauvignon blanc <i>bodegas pinuaga, vino de la tierra de castilla, spain 2019</i>12 48
rosé <i>la vidaubanaise, cotes de provence, france, 2021</i>12 48
pinot noir <i>david hill, willamette, orgon, 2021</i>15 60
cabernet sauvignon <i>browne family, columbia valley, 2019</i>15 60
malbec <i>familia zuccardi, mendoza, argentina, 2020</i>12 48
grenache/syrah <i>domaine de la solitude, côtes du rhône, france, 2019</i>14 56