

Au Cheval

LATE NIGHT MENU

NOW SERVING

general jane's honey-fried chicken24.⁹⁹
chili, sesame seeds & cilantro

TRADITIONAL SANDWICHES

single cheeseburger* 16.⁹⁹
double cheeseburger* 18.⁹⁹
fried bologna sandwich* 14.⁹⁹

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



WITH EGGS

crispy fries* 13.⁹⁹
mornay sauce, garlic aioli & fried farm egg

crispy potato hash* 18.⁹⁹
duck heart gravy

chilaquiles* 22.⁹⁹

ON THE SIDE

thick cut peppered bacon* 14.⁹⁹

bread & butter pickles* 4.⁹⁹

french fries* 8.⁹⁹




fried farm egg* 2.⁹⁹

hash browns* 8.⁹⁹

DESSERT

mille-feuille 12.⁹⁹
light puff pastry, whipped vanilla cream

zarlengo gelato* 6.⁹⁹
malted vanilla, strawberry & milk chocolate
hot fudge available upon request

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

SPIRIT-FREE BEVERAGES

citrus ritual 14.⁹⁵
ritual tequila alternative, blood orange, lime, mint, club soda

st. agrestis phony negroni 14.⁹⁵
spirit free negroni

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, 15.⁹⁵*

old fashioned
 (Pendennis Club, 1880s)
*sazerac rye, demerara,
 regans, angostura, 15.⁹⁵*

hemingway daiquiri
 (Ernest Hemingway, 1920)
*flor de caña 4 yr, maraschino,
 grapefruit, lime, 15.⁹⁵*

bee's knees
 (Prohibition, 1920s)
*prairie gin, honey,
 lemon, regans, 15.⁹⁵*

cardamom contessa
 (Au Cheval, modern)
*prairie gin, aperol, cardamom
 infused cocchi americano, 15.⁹⁵*

pink vodka lemonade
 (Au Cheval, modern)
*wheatley vodka, lillet rose,
 aperol, lemon, 15.⁹⁵*

bourbon espresso martini
 (Au Cheval, modern)
*buffalo trace, bourbon cream,
 mr black, coffee bitters, 16.⁹⁵*

au cheval paloma
 (Au Cheval, modern)
*montelobos espadin, corazon
 blanco, grapefruit, lime, agave,
 radler, 15.⁹⁵*

clever clover
 (Au Cheval, modern)
*prairie gin, framboise, hibiscus,
 lemon, pistachio cream ale,
 (contains tree nuts) 15.⁹⁵*

bloody mary
 (Fernand Petiot, 1933)
*nuit blanche vodka, tomato,
 horseradish, pepper, 15.⁹⁵*

DAYTIME DRINKS


long island iced coffee
 (Trivoli Tavern, Modern)
*kahlua, nuit blanche,
 corazon, flor de cana,
 demerara, 16.⁹⁵*

painkiller
 (Daphne Henderson, 1970s)
*matusalem, smith & cross,
 coco lopez, orange,
 pineapple, 15.⁹⁵*

SHOTS

house whiskey, 4.⁰⁰
pvl shot, 4.⁰⁰

chocolate martini shot, 8.⁹⁵
dr. devon's pickleback, 8.⁹⁵

 can be made with gluten free ingredients

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness.
 Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen.
 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

cold time revolution8.50 <i>premium lager; clean, crisp, refreshing, 4.8%</i>	freedom lemonade revolution7.50 <i>session sour; effervescent, lemony, tart, 4.5%</i>
full pocket goose island8.50 <i>mild hop bitterness, a hint of sweet and a crisp finish, 5.2%</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>	juice pants maplewood9.00 <i>hazy ipa; stone fruit, tropical, citrus, 7.0%</i>
old style heileman5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	insufficient clearance sketchbook8.00 <i>hazy ipa; juicy, grapefruit, tangerine, 6%</i>
vienna lager dovetail8.50 <i>vienna-style lager w/ toasted caramel & a dry, clean finish, 5.1%</i>	working for the weekend spiteful brewing8.00 <i>dipa; tangerine, mango & pine, 7.9%</i>
very, very far off color7.50 <i>belgian golden; grapefruit, apricot, lychee, refreshing, 6.0%</i>	pigeon porter spiteful brewing8.00 <i>porter; coffee, chocolate, toffee, orange zest, 8.4%</i>
le tub whiner brewing co7.50 <i>saison; tart, citrus, dry, funky, 6.4%</i>	finest doppelbock pipeworks8.50 <i>doppelbock; malty aroma, dates, hazelnuts, brioche, 7.4%</i>
X07 wild hefe dovetail10.00 <i>hefeweizen/lambic blend; soft funk, vibrant, effervescent, tart, 5%</i>	in dark trees maplewood8.00 <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>
strawbarbarella eris brewery and cider house9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>	beer for dealing with your family offcolor12.00 <i>malt liquor; plum, cherry, bread, malt aroma, 12.0%</i>
vera around the bend7.50 <i>nitro cream ale with a rich pistachio flavor 5.0%</i>	

DOMESTIC OFFERINGS

ekto kooler eagle park5.00 <i>like a hard seltzer, but kooler, 5.0% (contains gluten)</i>	turbo reaper three floyds7.50 <i>west coast ipa; citrus, pine, stone fruit, 7.0%</i>
clear conscience tandem cidery7.50 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	golden monkey victory7.50 <i>classic belgian w/ banana & clove, 9.5%</i>
white allagash8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	parabolita firestone walker11.00 <i>barrel aged stout; velvety, salted caramel, cocoa, vanilla, 9.2%</i>
union jack firestone walker7.50 <i>west coast ipa; pineapple, citrus, pine, tangerine, 7.0%</i>	dark secret vanilla brickstone14.00 <i>elijah craig b/a stout; madagascar vanilla, chocolate, 13.0%</i>

INTERNATIONAL OPTIONS

trumer pils trumer brauerei7.50 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	abt 12 nitro brouwerij st bernardus14.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10%</i>
hefeweissbier weihenstephaner7.50 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	duchess de bourgogne brouwerij verhaeghe14.00 <i>flemish red ale with chocolate and cherries; 6.8%</i>
radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	

Eight Dollar **GLUTEN-FREE TALLBOY**...*Glutenberg IPA*
Four Dollar **HANDSOME TALLBOY**...*Pick Your Favorite*

Limited Availability RESERVE BEER

hopewell, neonette raspberry, sharp sour notes with hints of jam, piquette style sour, 4.9%.....28.50
jester king, atrial rubicite raspberry jam, hint of oak, brine & funk, wild ale 500ml, 5.0%.....37.50
st. bernardus, abt 12 dark fruit, caramel, full bodied quadrupel, 750ml, 10.0%.....24.50
goose island, sir isaac BCS figs, honey, molasses, barrel aged stout 16.9oz, 13.9%.... 44.00
goose island, bananas foster bcs , baked banana, cinnamon, almond, 16.9oz, 17%.....44.00
goose island, brand backyard bcs , boysenberry, mulberry, vanilla, 16.9oz, 12.9%.....44.00
the bruery, black tuesday bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%.....75.00

SPARKLING, WHITE & RED

prosecco santomè, prosecco doc, italy, nv12 48
champagne henri dosnon, brut, cote des bar, nv25 100
chardonnay girasole, mendocino, california, 202213 52
pinot grigio scarpetta, friuli, italy, 202014 56
sauvignon blanc bodegas pinuaga, vino de la tierra de castilla, spain 201912 48
rosé la vidaubanaise, cotes de provence, france, 202113 52
pinot noir david hill, willamette, organ, 202116 64
cabernet sauvignon browne family, columbia valley, 201916 64
malbec familia zuccardi, mendoza, argentina, 202013 52
grenache/syrah domaine de la solitude, côtes du rhône, france, 201914 56