

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)
el dorado 3 yr, maraschino, grapefruit, lime, 15.⁹⁵

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

paper plane
 (Sam Ross, 2007)
evan williams, aperol, amaro nonino, lemon, 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, el dorado 3 yr, demerara, 16.⁹⁵

painkiller
 (Daphne Henderson, 1970s)
appleton estate, 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

pony pils half acre8.50 <i>german style pils; light and crispy, 5.5%</i>	freedom lemonade revolution7.50 <i>session sour; effervescent, lemony, tart, 4.5%</i>
mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	lizard king pipeworks8.50 <i>apa with mosaic hops; grapefruit, passionfruit & pine, 6.0%</i>
old style heileman5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	juice pants maplewood9.00 <i>hazy ipa; stone fruit, tropical, citrus, 7.0%</i>
lü solemn oath7.50 <i>kolsch; light and sessionable patio pounder, 4.7%</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>
summerly pollyanna8.00 <i>raspberry wheat; fresh, playful, lightly tart, 4.8%</i>	pigeon porter spiteful brewing8.00 <i>porter; coffee, chocolate, toffee, orange zest, 8.4%</i>
le tub whiner brewing co7.50 <i>season; tart, citrus, dry, funky, 6.4%</i>	foeder doppelbock begyle9.00 <i>doppelbock; deep caramel, raisin bread, oak finish, 8%</i>
X07 wild hefe dovetail10.00 <i>hefeweizen/lambic blend; soft funk, vibrant, effervescent, tart, 5%</i>	ursa major old irving brewing7.50 <i>baltic lager; smooth dark malt with notes of dried fruit, 6.2%</i>
strawbarbarella eris brewery and cider house9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>	in dark trees maplewood8.00 <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>
vera around the bend7.50 <i>nitro cream ale with a rich pistachio flavor 5.0%</i>	

DOMESTIC OFFERINGS

clear conscience tandem cidery7.50 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	hive 56 allagash12.00 <i>dark sour; honey, ripe strawberry, lemon tart, 7.3%</i>
blood orange cali squeeze7.50 <i>blood orange wheat; juicy, fruity, light and fresh, 5.0%</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>
turbo reaper three floyds7.50 <i>west coast ipa; citrus, pine, stone fruit, 7.0%</i>	

INTERNATIONAL OPTIONS

trumer pils trumer brauerei7.50 <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 weihenstephaner7.50 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	abt 12 nitro brouwerij st bernardus14.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10%</i>

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

Limited Availability RESERVE BEER

chimay, cinq cents <i>tripel; floral, orange peel, subtle spice, golden raisins, 11.2oz, 8.0%.....</i>	15.00
hopewell, neonette <i>raspberry, sharp sour notes with hints of jam, piquette style sour, 4.9%.....</i>	28.50
hopewell, neon <i>rosé sour; cabernet grapes, sour cherry and raspberry notes 750ml, 6.2%.....</i>	28.50
brouwerij boon, framboise <i>lambic; raspberry, cherry, tart, vinous, 375ml, 5.0%.....</i>	24.50
goose island, bananas foster bcs , <i>baked banana, cinnamon, almond, 16.9oz, 17.0%.....</i>	44.00
goose island, brand backyard bcs , <i>boysenberry, mulberry, vanilla, 16.9oz, 12.9%.....</i>	44.00
the bruery, black tuesday <i>bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%.....</i>	75.00

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, 2022</i> 🌿.....	13		52
pinot grigio <i>scarpetta, friuli, italy, 2020</i>	14		56
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>	13		52
pinot noir <i>david hill, willamette, orgon, 2021</i>	16		64
cabernet sauvignon <i>browne family, columbia valley, 2019</i>	16		64
malbec <i>familia zuccardi, mendoza, argentina, 2020</i>	13		52
grenache/syrah <i>domaine de la solitude, côtes du rhône, france, 2019</i> 🌿.....	14		56