

Au Cheval

LATE NIGHT MENU

NOW SERVING

- general jane's honey-fried chicken** 22.⁹⁹
chili, sesame seeds & cilantro
- blueberry muffin** 6.⁹⁹
grilled seared blueberry muffin, chocolate sauce & housemade strawberry jam

TRADITIONAL SANDWICHES

- single cheeseburger*** 14.⁹⁹
- double cheeseburger*** 16.⁹⁹
*add egg** 2.⁹⁹
add bacon 6.⁹⁹
- fried house-made bologna sandwich*** 13.⁹⁹



WITH EGGS

- crispy fries*** 10.⁹⁹
mornay sauce, garlic aioli & fried farm egg
- chilaquiles*** 22.⁹⁹

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

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, 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*

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)
*vida mezcal, 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
evan williams whiskey, 4.⁰⁰

chocolate martini shot
*mozart dark, baileys, nuit
 blanche, demerara, 8.⁹⁵*

dr. devon's pickleback
whiskey, house pickle brine, 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.