

# Au Cheval

## LATE NIGHT MENU

### NOW SERVING

**general jane's honey-fried chicken** .....24.<sup>99</sup>  
*chili, sesame seeds & cilantro*

### TRADITIONAL SANDWICHES

**single cheeseburger**\* ..... 16.<sup>99</sup>  
**double cheeseburger**\* ..... 18.<sup>99</sup>  
**fried bologna sandwich**\* ..... 14.<sup>99</sup>



 **add egg**\* - 2.<sup>99</sup> • **add bacon** - 6.<sup>99</sup> 

### WITH EGGS

**crispy fries**\* ..... 13.<sup>99</sup>  
*mornay sauce, garlic aioli & fried farm egg*

**crispy potato hash**\* ..... 18.<sup>99</sup>  
*duck heart gravy*

**chilaquiles**\* ..... 22.<sup>99</sup>

### ON THE SIDE

**thick cut peppered bacon**\* ..... 14.<sup>99</sup>

**bread & butter pickles**\* ..... 4.<sup>99</sup>

**french fries**\* ..... 8.<sup>99</sup>

**fried farm egg**\* ..... 2.<sup>99</sup>

**hash browns**\* ..... 8.<sup>99</sup>

### DESSERT

**mille-feuille** ..... 12.<sup>99</sup>  
*light puff pastry, whipped vanilla cream*

**zarlengo gelato**\* ..... 6.<sup>99</sup>  
*malted vanilla, strawberry & milk chocolate*  
*\*hot fudge available upon request\**



### ROOT BEER

*...always on draught \$4.<sup>99</sup>*  
*...make it a float \$10.<sup>99</sup>*

### SPIRIT-FREE BEVERAGES

**citrus ritual** ..... 14.<sup>95</sup>  
*ritual tequila alternative, blood orange, lime, mint, club soda*

**st. agrestis phony negroni** ..... 14.<sup>95</sup>  
*spirit free negroni*

**soda ( coke, diet coke, sprite, gingerale )** ..... 4.<sup>50</sup>

**lemonade** ..... 4.<sup>50</sup>

**iced tea** ..... 4.<sup>50</sup>

**arnold palmer** ..... 4.<sup>50</sup>

**cold brew coffee** ..... 4.<sup>50</sup>

### STRONG DRINKS

**horse's neck**  
 (George Kappeler, 1895)  
*wild turkey rye, lemon, ginger beer, angostura, 15.<sup>95</sup>*

**old fashioned**  
 (Pendennis Club, 1880s)  
*sazerac rye, demerara, regans, angostura, 15.<sup>95</sup>*

**hemingway daiquiri**  
 (Ernest Hemingway, 1920)  
*el dorado 3 yr, maraschino, grapefruit, lime, 15.<sup>95</sup>*

**bee's knees**  
 (Prohibition, 1920s)  
*prairie gin, honey, lemon, regans, 15.<sup>95</sup>*

**paper plane**  
 (Sam Ross, 2007)  
*evan williams, aperol, amaro nonino, lemon, 15.<sup>95</sup>*

**pink vodka lemonade**  
 (Au Cheval, modern)  
*wheatley vodka, lillet rose, aperol, lemon, 15.<sup>95</sup>*

**bourbon espresso martini**  
 (Au Cheval, modern)  
*buffalo trace, bourbon cream, mr black, coffee bitters, 16.<sup>95</sup>*

**au cheval paloma**  
 (Au Cheval, modern)  
*montelobos espadin, corazon blanco, grapefruit, lime, agave, radler, 15.<sup>95</sup>*

**clever clover**  
 (Au Cheval, modern)  
*prairie gin, framboise, hibiscus, lemon, blueberry shandy 15.<sup>95</sup>*

**bloody mary**  
 (Fernand Petiot, 1933)  
*nuit blanche vodka, tomato, horseradish, pepper, 15.<sup>95</sup>*

### DAYTIME DRINKS

**long island iced coffee**  
 (Trivoli Tavern, Modern)  
*kahlua, nuit blanche, corazon, el dorado 3 yr, demerara, 16.<sup>95</sup>*

**painkiller**  
 (Daphne Henderson, 1970s)  
*appleton estate, smith & cross, coco lopez, orange, pineapple, 15.<sup>95</sup>*

### SHOTS

**house whiskey**, 4.<sup>00</sup>  
**pvl shot**, 4.<sup>00</sup>

**chocolate martini shot**, 8.<sup>95</sup>  
**dr. devon's pickleback**, 8.<sup>95</sup>

 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 <b>half acre</b> .....8.50 <i>german style pils; light and crispy, 5.5%</i>	lizard king <b>pipeworks</b> .....8.50 <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>
mexico calling <b>cruz blanca</b> .....7.50 <i>refreshing sunny lager w/ balanced sweetness &amp; light bitterness, 4.7%</i>	goodie bag <b>hopewell</b> .....8.00 <i>modern ipa; nectarine, citrus, that dank sticky-icky, 6.8%</i>
old style <b>heileman</b> .....5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	highs and mids <b>maplewood</b> .....9.00 <i>hazy dipa; juicy, full of pineapple and ripe tropical fruit aroma, 8.0%</i>
lü <b>solemn oath</b> .....7.50 <i>kolsch; light and sessionable patio pounder, 4.7%</i>	insufficient clearance <b>sketchbook</b> .....8.00 <i>hazy ipa; juicy, grapefruit, tangerine, 6%</i>
vienna lager <b>dovetail</b> .....8.50 <i>vienna-style lager w/ toasted caramel &amp; a dry, clean finish, 5.1%</i>	vallejo <b>half acre</b> .....7.50 <i>west coast ipa; white grape, unripe peaches, balanced bitterness, 6.7%</i>
summerly <b>pollyanna</b> .....8.00 <i>raspberry wheat; fresh, playful, lightly tart, 4.8%</i>	working for vacation <b>spiteful brewing</b> .....8.50 <i>dipa; heavy tropical and citrus notes with a clean bitterness, 7.9%</i>
le tub <b>whiner brewing co</b> .....7.50 <i>saison; tart, citrus, dry, funky, 6.4%</i>	pigeon porter <b>spiteful brewing</b> .....8.00 <i>porter; coffee, chocolate, toffee, orange zest, 8.4%</i>
X07 wild hefe <b>dovetail</b> .....10.00 <i>hefeweizen/lambic blend; soft funk, vibrant, effervescent, tart, 5%</i>	foeder doppelbock <b>begyle</b> .....9.00 <i>doppelbock; deep caramel, raisin bread, oak finish, 8%</i>
strawbarbarella <b>eris brewery and cider house</b> .....9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>	ursa major <b>old irving brewing</b> .....7.50 <i>baltic lager; smooth dark malt with notes of dried fruit, 6.2%</i>
yuzu fierce <b>off color</b> .....7.50 <i>berliner weiss; calamansi, yuzu, puckery goodness, 3.8%</i>	in dark trees <b>maplewood</b> .....8.00 <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>
LULZ <b>phase 3</b> .....6.00 <i>pink lemonade hard seltzer; tart, sweet, patio pounder, 5.0%</i>	

## DOMESTIC OFFERINGS

clear conscience <b>tandem cidery</b> .....7.50 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	hive 56 <b>allagash</b> .....12.00 <i>dark sour; honey, ripe strawberry, lemon tart, 7.3%</i>
blood orange <b>cali squeeze</b> .....7.50 <i>blood orange wheat; juicy, fruity, light and fresh, 5.0%</i>	golden monkey <b>victory</b> .....7.50 <i>classic belgian w/ banana &amp; clove, 9.5%</i>
blueberry lemonade NITRO <b>saugatuck brewing</b> .....9.00 <i>blueberry shandy; light, and playful, full of lemon &amp; summer, 5.0%</i>	parabolita <b>freestone walker</b> .....11.00 <i>barrel aged stout; velvety, salted caramel, cocoa, vanilla, 9.2%</i>
white <b>allagash</b> .....8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	dark secret <b>brickstone</b> .....14.00 <i>barrel aged stout; malted chocolate, full bodied complexity, 12.0%</i>

## INTERNATIONAL OPTIONS

trumer pils <b>trumer brauerei</b> .....7.50 <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>weihenstephaner</b> .....7.50 <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	abt 12 nitro <b>brouwerij st bernardus</b> .....14.00 <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

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

## SPARKLING, WHITE & RED

<b>prosecco</b> <i>santomè, prosecco doc, italy, nv</i> .....	12   48
<b>champagne</b> <i>henri dosnon, brut, cote des bar, nv</i> .....	25   100
<b>chardonnay</b> <i>girasole, mendocino, california, 2022</i> .....	13   52
<b>pinot grigio</b> <i>scarpetta, friuli, italy, 2020</i> .....	14   56
<b>sauvignon blanc</b> <i>bodegas pinuaga, vino de la tierra de castilla, spain 2019</i> .....	12   48
<b>rosé</b> <i>la vidaubanaise, cotes de provence, france, 2021</i> .....	13   52
<b>pinot noir</b> <i>david hill, willamette, orgon, 2021</i> .....	16   64
<b>cabernet sauvignon</b> <i>browne family, columbia valley, 2019</i> .....	16   64
<b>malbec</b> <i>familia zuccardi, mendoza, argentina, 2020</i> .....	13   52
<b>grenache/syrah</b> <i>domaine de la solitude, côtes du rhône, france, 2019</i> .....	14   56