

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

evian still or sparkling water, 22oz 10.⁰⁰

STRONG DRINKS

horse's neck
 (George Kappeler, 1895)
*wild turkey rye, lemon,
 ginger beer, angostura, 15.⁹⁵*

old fashioned
 (Pendennis Club, 1880s)
*sazerac rye hogsalt barrel,
 demerara, regans,
 angostura, 18.⁹⁵*

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, 15.⁹⁵*
*contains tree nuts

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>	strawbarbarella eris brewery and cider house9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6.0%</i>
mexico calling cruz blanca7.50 <i>refreshing sunny lager w/ balanced sweetness & light bitterness, 4.7%</i>	LULZ phase 36.00 <i>pink lemonade hard seltzer; tart, sweet, patio pounder, 5.0%</i>
reef knot half acre8.00 <i>helles lager; clean, soft bodied, delicate hops, crispy boi, 4.5%</i>	strawberry basil hefeweizen forbidden root8.00 <i>fruited wheat; fun and fruity, rich in flavor, bright and balanced, 5.0%</i>
old style heileman5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	juice pants maplewood9.00 <i>hazy ipa; juicy, stone fruit, tropical, citrus, 7.0%</i>
della old irving brewing6.50 <i>kolsch; bright, refreshing, patio pounder, 5.2%</i>	roaring sequence hopewell8.00 <i>lupo lager; bright citrus, white grape, tropical bouquet, fresh pine, 7%</i>
vienna lager dovetail8.50 <i>vienna-style lager w/ toasted caramel & a dry, clean finish, 5.1%</i>	gummylicious noon whistle8.00 <i>hazy ipa; juicy, stone fruit and tropical notes, hints of pine, 6.0%</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>
vera NITRO around the bend8.00 <i>cream ale; light and silky with luscious pistachio expressions, 5%</i>	in dark trees maplewood8.00 <i>czech dark lager; smooth, lightly toasted malt, crushable, 5.0%</i>
le tub whiner brewing co7.50 <i>saison; tart, citrus, dry, funky, 6.4%</i>	

DOMESTIC OFFERINGS

clear conscience tandem cidery7.50 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	apa brickstone8.00 <i>pale ale; refreshing citrus and floral notes with hints of fresh pine, 6.3%</i>
white allagash8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	union jack firestone walker7.50 <i>west coast ipa; pineapple, citrus, pine, tangerine, 7.0%</i>
double barrel parabola firestone walker13.00 <i>barrel aged stout; decadent, complex, cocoa and bourbon notes 15.5%</i>	zombie ice three floyds9.00 <i>double ipa; sweet orange and pineapple bouquet, grapefruit, subtle pine, 8.5%</i>
petal to the kettle upland7.50 <i>session sour; tart, strawberry, grapefruit, hibiscus and rose petals, 6.0%</i>	pillar of beasts three floyds15.00 <i>bourbon barrel aged barleywine; salted caramel, toffee, mocha, 13.7%</i>
little sal allagash14.00 <i>blueberry sour ale; juicy and tart, bursting with blueberries, 6.0%</i>	

INTERNATIONAL OPTIONS

pils krombacher8.00 <i>pilsner; crisp, clean, classic, 4.8%</i>	maresous 8 duvel moortgat9.00 <i>belgian dubbel; light bodied, malty, dark fruit, effervescent, 8.0%</i>
hefeweissbier weihenstephaner7.50 <i>fresh, citrusy; tones of clove & meyer lemon, 5.4%</i>	cing cents brasserie de chimay14.00 <i>belgian tripel; floral, orange peel, subtle spice, golden raisins, 8.0%</i>
radler stiegl7.00 <i>bright & refreshing summer crusher w/ grapefruit, 2.5%</i>	abt 12 nitro brouwerij st bernardus12.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10.0%</i>
classic brouwerij rodenbach10.00 <i>flanders red; sweet & sour fruitiness with a soft oak finish, 5.2%</i>	

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

Limited Availability RESERVE BEER

- omnipollo, elmer** imperial stout; coconut, vanilla, single origin coffee 12oz, 15.5%....20.00
- hopewell, neonette raspberry** sharp sour notes with hints of jam, piquette style sour, 4.9%....28.50
- hopewell, neon rosé sour** cabernet grapes, sour cherry and raspberry notes 750ml, 6.2%....28.50
- brouwerij boon, framboise** lambic; raspberry, cherry, tart, vinous, 375ml, 5.0%....24.50
- goose island, bananas foster bcs**, baked banana, cinnamon, almond, 16.9oz, 17%....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, nv.....	13 52
champagne charpentier , tradition, brut, nv.....	25 100
chardonnay girasole , mendocino, california, 2022.....	13 52
pinot grigio scarpetta , friuli, italy, 2023.....	14 56
sauvignon blanc details , sonoma county, california, 2022.....	15 60
rosé le provençal , cotes de provence, france, 2023.....	13 52
pinot noir david hill , willamette, organ, 2021.....	16 64
cabernet sauvignon killerman's run , clare valley, 2019.....	16 64
malbec riojana reserva , la rioja, argentina, 2020.....	13 52
grenache/syrah domaine de la solitude , côtes du rhône, france, 2022.....	14 56