

# 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)  
*flor de caña 4.yr, maraschino,  
 grapefruit, lime, 15.<sup>95</sup>*

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

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

**strange brew**  
 (Thomas Waugh, modern)  
*hendrick's, velvet falernum,  
 pineapple, lemon,  
 firestone union jack ipa, 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, flor de cana,  
 demerara, 16.<sup>95</sup>*

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

### SHOTS

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

**chocolate martini shot**, 8.<sup>95</sup>

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

 **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.

# Beer & Wine

## NEIGHBORHOOD FAVORITES

old style <b>heileman</b> .....5.50 <i>adjunct lager, a chicago classic, 4.6%</i>	juice pants <b>maplewood</b> .....9.00 <i>hazy ipa; stone fruit, tropical, citrus, 7%</i>
pony <b>half acre</b> .....8.00 <i>german style pils; light, crisp, refreshing, 5.5%</i>	working for the weekend <b>spiteful brewing</b> .....8.00 <i>dipa; tangerine, mango &amp; pine, 7.9%</i>
full pocket <b>goose island</b> .....8.50 <i>mild hop bitterness, a hint of sweet and a crisp finish, 5.2%</i>	snowy owl <b>sketchbook</b> .....8.00 <i>red rye ale; peper spice, notes of orange and caramel, 5.6%</i>
mexico calling <b>cruz blanca</b> .....7.50 <i>refreshing sunny lager w/ balanced sweetness &amp; light bitterness, 4.7%</i>	eugene <b>revolution</b> .....8.00 <i>porter; chocolate, fresh coffee, hint of bitterness, 6.8%</i>
vienna lager <b>dovetail</b> .....8.50 <i>vienna-style lager w/ toasted caramel &amp; a dry, clean finish, 5.1%</i>	ten crowns <b>off color</b> .....8.00 <i>dark czech lager; baking spice, chocolate, toasted grain, 5.5%</i>
le tub <b>whiner brewing co</b> .....7.50 <i>saison; tart, citrus, dry, funky, 6.4%</i>	finest doppelbock <b>pipeworks</b> .....8.50 <i>doppelbock; malty aroma, dates, hazelnuts, brioche, 7.4%</i>
vera <b>around the bend</b> .....7.50 <i>nitro cream ale with a rich pistachio flavor 5.0%</i>	beer for dealing with your family <b>offcolor</b> .....12.00 <i>malt liquor; plum, cherry, bread, malt aroma, 12%</i>
freedom lemonade <b>revolution</b> .....7.50 <i>session sour; effervescent, lemony, tart, 4.5%</i>	strawbarbarella <b>eris brewery and cider house</b> .....9.00 <i>cider; strawberry, rhubarb, lightly tart, refreshing, 6%</i>
lizard king <b>pipeworks</b> .....8.50 <i>apa with mosaic hops; grapefruit, passionfruit &amp; pine, 6.0%</i>	sweater paws <b>polyanna brewing</b> .....8.00 <i>blonde ale; single origin coffee, vanilla, warmth, 5.2%</i>

## DOMESTIC OFFERINGS

ekto kooler <b>eagle park</b> .....7.00 <i>like a hard seltzer, but kooler, 5.0% (contains gluten)</i>	hop reach <b>allagash</b> .....8.50 <i>ipa; tangerine, grapefruit rind, notes of pine &amp; florals, 6.8%</i>
clear conscience <b>tandem cidery</b> .....7.00 <i>dry cider, tart, crisp, refreshing, 6.0%</i>	golden monkey <b>victory</b> .....7.00 <i>classic belgian w/ banana &amp; clove, 9.5%</i>
white <b>allagash</b> .....8.00 <i>witbier; orange peel, coriander, refreshing, 5.2%</i>	dragon's milk <b>new holland</b> .....10.00 <i>oak aged imperial stout, chocolaty &amp; smooth, 11.0%</i>
goses are red <b>the bruery</b> .....8.00 <i>foeder aged gose with syrah grapes, 5.6%</i>	dark secret vanilla <b>brickstone</b> .....14.00 <i>elijah craig b/a stout; madagascar vanilla, chocolate, 13%</i>
union jack <b>firestone walker</b> .....7.00 <i>west coast ipa; pineapple, citrus, pine, tangerine, 7%</i>	

## INTERNATIONAL OPTIONS

trumer pils <b>trumer brauerei</b> .....7.00 <i>classic german pilsner; clean malt w/ spicy hop accents, 4.9%</i>	abt 12 nitro <b>brouwerij st bernardus</b> .....14.00 <i>belgian quad; rich malt aroma, plum, dates, raisins, 10%</i>
hefeweissbier <b>weihenstephaner</b> .....7.50 <i>fresh, citrusy; tones of clove &amp; meyer lemon, 5.4%</i>	duchess de bourgogne <b>brouwerij verhaeghe</b> .....14.00 <i>flemish red ale with chocolate and cherries; 6.8%</i>
radler <b>stiegl</b> .....7.00 <i>bright &amp; 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

<b>hopewell, neonette</b> raspberry, sharp sour notes with hints of jam, piquette style sour, 4.9%.....28.50
<b>jester king, atrial rubicite</b> raspberry jam, hint of oak, brine & funk, wild ale 500ml, 5.0%.....37.50
<b>tandem, crabster</b> tart barnyard funk, very dry, 750ml, 7.2%.....25.00
<b>st. bernardus, abt 12</b> dark fruit, caramel, full bodied quadrupel, 750ml, 10.0%.....24.50
<b>goose island, sir isaac BCS</b> figs, honey, molasses, barrel aged stout 16.9oz, 13.9%.... 44.00
<b>goose island, bananas foster bcs</b> , baked banana, cinnamon, almond, 16.9oz, 17%.....44.00
<b>goose island, brand backyard bcs</b> , boysenberry, mulberry, vanilla, 16.9oz, 12.9%.....44.00
<b>the bruery, black tuesday</b> bourbon barrel aged stout; rich, creme brulee, poached figs, 750ml, 19.5%.....75.00

## SPARKLING, WHITE & RED

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