

# Au Cheval

## BAR & DINER

*Serving Late Wednesday Through Sunday  
800 W. Randolph St.*

### NOW SERVING

chopped chicken liver, salted butter & toast...10.95  
winter green salad with preserved lemon, fines  
herbes & sherry vinaigrette..... 7.00  
general tso's fried chicken with dried chili  
& brown sugar glaze.....16.50  
beef stew with marrow bones & bread..... 23.95  
foie gras & pork-stuffed cabbage.....14.00  
\*32 oz pork porter house with foie gras &  
roasted apples..... 38.95  
foie gras terrine, tart cherry jam..... 18.00  
griddled bratwurst with smashed potatoes  
& roasted garlic gravy.....16.95  
simple prep of fresh fish..... mp

### WITH EGGS

crispy potato hash with duck heart gravy..... 9.95  
lyonnaise salad, grilled pork belly &  
sherry mustard dressing.....12.50  
omelette du jour.....10.95  
foie gras, scrambled eggs & toast.....18.00  
crispy fries with mornay sauce, garlic aioli  
& fried farm egg..... 9.00  
chilaquilles (served after midnight only)..... 14.00

### TRADITIONAL SANDWICHES

single cheese burger.....9.95  
double cheese burger.....11.95  
toasted open-faced ham & cheese fondue  
with fried egg.....12.95  
fried house made bologna sandwich.....9.00

### ON THE SIDE

hash browns..... 3.95  
kosher dill pickles..... 4.00  
bread & butter pickles..... 4.00  
french fries..... 6.50  
thick cut peppered bacon..... 7.95  
fried egg..... 2.00  
maple griddled ham..... 6.00  
smashed potatoes & roasted garlic gravy..... 5.95

### STRONG DRINKS

#### Horse's Neck

(George Kappeler, 1895)

*old overholt rye, lemon, ginger beer, angostura... 9*

#### Hemingway Daiquiri

(Ernest Hemingway, 1920)

*flor de cana rum, maraschino, grapefruit, lime... 12*

#### Strange Brew

(Death & Co, Thomas Waugh, modern)

*martin miller's gin, pineapple, lemon, IPA... 12*

#### Pegu Club

(Pegu Club, Rangoon, Burma, date unknown)

*north shore #11, orange curacao, lime, angostura...12*

#### Vieux Bonal

(Walter Bergeron, 1938)

*rittenhouse rye, hardy vs cognac, bonal gentiane...12*

#### Bloody Mary

(Fernand Petiot, 1933)

*titos vodka, tomato, horseradish, pepper, olives... 12*

#### Sidecar

(Ritz Hotel, Paris, 1922,)

*hardy vs cognac, applebrandy, lemon, egg white.. 12*

#### Old Fashioned

(Pendennis Club, 1880's)

*old overholt, demerara, regans, peychauds... 10*

### SHOTS

#### House Whiskey

*old heaven hill.. 3.50*

#### Dr. Devon's Pickleback

*irish whiskey, house pickle brine.. 6.50*

### Three Dollar

### HANDSOME TALL-BOY

*..... pick your favorite*

# Au Cheval

*Draught Beer & Wine*

## LIGHT

## FULL

<b>budweiser</b> .....	3
<i>everyone's favorite adjunct lager, 5%</i>	
<b>staropramen</b> .....	5
<i>czech common man pils; crisp &amp; quaffable, 5%</i>	
<b>clown shoes clementine</b> .....	6
<i>lightly-hopped interpretation of a classic wit, 6%</i>	
<b>dupont foret blanche</b> .....	12
<i>the true champagne of biers, organic to boot, 5.5%</i>	
<b>sünnerr kölsch</b> .....	6
<i>light, dry &amp; crisp, an ale that drinks like a lager, 4.8%</i>	
<b>half acre gossamer</b> .....	5
<i>local blonde ale, refreshing(ly) restrained, 4.2 %</i>	
<b>aktien zwick'l kellerbier</b> .....	6
<i>malt driven, crisp, notes of toasted grain &amp; walnut, 5%</i>	
<b>weihenstephaner hefe weissbier</b> .....	6
<i>fresh, citrusy, tones of clove &amp; meyer lemon, 5.4%</i>	
<b>anchor liberty ale</b> .....	6
<i>bright, crisp &amp; classic american pale, 6%</i>	
<b>urthel saisonniere</b> .....	7
<i>creamy Belgian ale; tones of banana &amp; brioche, 6%</i>	

## SPECIALTY

<b>jolly pumpkin maracaibo especial</b> .....	14
<i>belgian-style strong ale with dark fruit tartness, 8%</i>	
<b>mikkeller draft bear imperial pils</b> .....	10
<i>amplified pilsener by a Danish gypsy brewer, 8%</i>	
<b>local option morning wood</b> .....	9
<i>coffee-infused, oak-aged amber ale, 7%</i>	
<b>evil twin freudian slip</b> .....	14
<i>robust, hoppy &amp; rich American-style barleywine, 10.4%</i>	
<b>stillwater existent</b> .....	8
<i>black saison; toasted nut, fresh yeast &amp; citrus, 7.4%</i>	

<b>fuller's ESB</b> .....	6
<i>english special bitter; balanced &amp; approachable, 5.9%</i>	
<b>st. feullien tripel</b> .....	11
<i>dry and spicy with notes of brioche &amp; apple, 8.5%</i>	
<b>de la senne taras boulba</b> .....	12
<i>sessionable belgian pale with a light bitter hop finish, 4.5%</i>	
<b>lost abbey devotion</b> .....	7
<i>belgian-style pale ale with ripe, tropical fruit, 6.25%</i>	
<b>three floyds artic panzer wolf</b> .....	9
<i>100 IBUs of pure midwestern hop aggression, 9%</i>	
<b>firestone walker double jack IPA</b> .....	8
<i>california-style double ipa with balance &amp; grace, 7.5%</i>	
<b>founders red rye</b> .....	6
<i>crisp &amp; spicy rye ale from Michigan, 6.6%</i>	
<b>lakefront bridgeburner</b> .....	6
<i>hopped-up brown ale, robust &amp; nutty, 8%</i>	
<b>three floyds robert the bruce</b> .....	6
<i>scottish ale full of toffee, caramel &amp; mellow spices 6.5%</i>	
<b>st. feullien brune</b> .....	12
<i>belgian brown ale with notes of ripe, dark fruits 8.5%</i>	
<b>stone sublimely self-righteous ale</b> .....	9
<i>black ipa, notes of roasted coffee, plenty of hops, 8.7%</i>	
<b>la trappe isid'or</b> .....	10
<i>trappist ale; creamy &amp; spicy with toffee notes, 7.5%</i>	
<b>rodenbach grand cru</b> .....	12
<i>complex and sour; tones of cider, sourdough &amp; earth, 6%</i>	

## RICH

<b>ayinger celebrator</b> .....	8
<i>traditional german doppelbock; yeast, smoke, spice, 6.7%</i>	
<b>belhaven scottish stout</b> .....	7
<i>creamy with tones of coffee, chocolate &amp; roasted nut, 7%</i>	
<b>allagash black</b> .....	6
<i>belgian-style stout; tones of cocoa, brioche, allspice, 7.5%</i>	

## *Sparkling, White, Red*



### ROOT BEER

*...always on draught*

*\$2.00*



**Prosecco**, 9/36  
*Terregai, Veneto, Italy, NV*

**Pinot Grigio**, 9/36  
*La Prendina, Veneto, Italy, 2010*

**Albarino**, 12/48  
*Nora, Rias Baixas, Spain, 2010*

**Assyrtiko**, 12/48  
*Domaine Sigalas, Santorini, Greece, 2010*

**Sauvignon Blanc**, 11/44  
*Southern Right, Walker Bay, South Africa, 2010*

**Champagne**, 16/64  
*Duval-Leroy, France, NV*

**Pinot Noir**, 12/48  
*Berthelemot, Burgundy, France, 2008*

**Barbera d'Alba**, 10/40  
*Mauro Molino, Piedmonte, Italy, 2009*

**Negroamaro**, 10/40  
*Solyss, Salento, Italy, 2009*

**Monastrell/Syrah**, 11/44  
*Nabucco, Yecla, Spain, 2009*

*Three Dollar Whiskey • One Dollar Pickelback*