

Au Cheval

NEW YORK

STARTERS

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| Chopped Chicken Liver * 18.99 <i>salted butter, toast</i> | General Jane's Fried Chicken 29.99 <i>chile, sesame seeds, cilantro</i> |
| Tenderloin Steak Tartare * 29.99 <i>egg yolk custard, calabrian chile, toast</i> | Fried Chicken Sliders 19.99 <i>dijonnaise, pickles</i> |
| Roasted Marrow Bones 31.99 <i>red onion jam, toast</i> | Crispy Fries with Mornay Sauce * 17.99 <i>fried farm egg, garlic aioli</i> |

SALADS

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| Chopped Wedge Salad * 22.99 <i>egg, bacon, gorgonzola, ranch dressing</i> |
| Kale Caesar * 17.99 <i>garlic sourdough crumbs, parmesan, classic caesar dressing</i> |
| Green Salad * 16.99 <i>pickled shallot, herbs, sherry vinaigrette</i> |

ENHANCEMENTS

avocado - 3.99 farm egg * - 2.99 free-range chicken breast - 9.99 prime steak - 16.99

BURGERS & BOLOGNA

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| Double Cheeseburger * 22.99 <i>add bacon 6.99</i> <i>add farm egg * 2.99</i> |
| Fried House-Made Bologna * 19.99 <i>dijonnaise, sharp American cheddar</i> |



DOUBLE CHEESEBURGER
two prime beef patties with sharp American cheddar, pickles, onions, dijonaise

ENTREES

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| Branzino Filet * 38.99 <i>chermoula sauce, lemon</i> |
| Roasted Chicken Frites * 28.99 <i>natural jus, pomme frites</i> |
| Chicago Cut Ribeye * 69.99 <i>16 oz center cut, herbed marrow butter, béarnaise</i> |
| Steak Frites * 39.99 <i>10 oz ribeye, pomme frites</i> |
| Shaved Prime Rib Sandwich 36.99 <i>gruyere, au jus, creamy horseradish</i> |

ON THE SIDE

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| French Fries, garlic aioli * 12.99 |
| Thick Cut Bacon, maple, black pepper * 16.99 |
| Broiled Asparagus, lemon, parmesan, chives * 17.99 |
| Bacon & Black Pepper Mac & Cheese, sharp cheddar, bacon, black pepper * 18.99 |
| Charred Broccoli, butter, lemon * 14.99 |
| Silky Whipped Potatoes, garlic confit, chives * 12.99 |

* can be made with gluten free ingredients / vegetarian options available

*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.

CLASSICS

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| Vesper Martini - 19.50 <i>tito's vodka, prairie gin, lillet blanc</i> |
| Negroni - 18.50 <i>prairie gin, campari, carpano antica</i> |
| Dirty Blue - 19.50 <i>dirty tito's martini, blue cheese olives</i> |
| Hemingway Punch - 18.50 <i>el dorado rum, grapefruit, lime</i> |
| Pink Vodka Lemonade - 19.50 <i>tito's vodka, aperol, lillet rosé, lemon</i> |
| Espresso Martini - 19.50 <i>mr. black coffee liqueur, stoli vanilla, coffee bitters</i> |

AGAVE

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| Highlands Sour - 18.50 <i>lunazul blanco tequila, aperol, lemon, lime</i> |
| Tequila Moro - 19.50 <i>lunazul blanco tequila, cio chiaro, blood orange</i> |
| Mezcal Penicillin - 19.50 <i>montelobos espadin mezcal, ginger, honey, lemon</i> |

OLD FASHIONEDS

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| Classic - 21.50 <i>wild turkey rye, demerara, bitters</i> |
| Bourbon - 21.50 <i>elijah craig bourbon, demerara, bitters</i> |
| Oaxacan - 21.50 <i>lunazul blanco, montelobos espadin mezcal, agave, bitters</i> |

TOKYO

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| Tokyo Old Fashioned - 42.00 <i>hibiki harmony whiskey, kokuto, bitters</i> |
| Yuzu Cosmo - 18.50 <i>citrus vodka, yuzu, cranberry</i> |
| White Tiger Negroni - 19.50 <i>ki no bi gin, dry vermouth, sakura</i> |

SPIRIT FREE

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| Root Beer - 6.00 <i>make it a malted vanilla gelato float - 12.99</i> |
| Citrus Ritual - 18.95 <i>ritual tequila alternative, blood orange juice, mint, soda</i> |
| Ghia Spritz - 18.95 <i>ghia aperitif, elderflower tonic</i> |
| St Agrestis Phony Negroni - 18.95 |
| Einbecker - 9.00 <i>non-alcoholic beer, 0.5%</i> |

\$9 SHOTS

ESPRESSO MARTINI
CHOCOLATE MARTINI
PICKLE BACK

SPARKLING BY THE GLASS

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| Bisol, Prosecco DOC , "Jeio," Italy, NV, <i>soft, inviting, charming</i> | 15 • 60 |
| Kir-Yianni, Rosé , "Akakies," Naoussa, Greece, 2022, <i>fruity, playful, indulgent</i> | 17 • 68 |
| Laurent Perrier, Champagne , "Brut La Cuvee," 375ml, Champagne, France, NV, <i>chalky, svelte, zen</i> | 32 • 64 |
| Leitz, "Zero Point Five," Dealcoholized Sparkling Wine , Germany, NV, <i>tart, electric, carefree</i> | 16 • 64 |

WHITE BY THE GLASS

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| House White..... | 13 • 52 |
| Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine Sur Lie , France, 2021, <i>☞ snappy, salty, refined</i> | 16 • 64 |
| Abbazia di Novacella, Pinot Grigio , Alto-Adige, Italy, 2023, <i>alpine, breezy, pure</i> | 17 • 68 |
| Nortico, Alvarinho , Monção e Melgaço, Portugal, 2022, <i>saline, energetic, bright</i> | 16 • 64 |
| Au Bon Climat, Chardonnay , Santa Barbara, California, 2022, <i>caressing, electric, svelte</i> | 20 • 80 |
| Domaine Rimbault-Pineau, Sauvignon Blanc , Sancerre, France, 2023, <i>flinty, crisp, mineral</i> | 24 • 96 |
| Leitz, "Eins Zwei Zero," Dealcoholized Chardonnay , Germany, NV, <i>juicy, creamy, refreshing</i> | 15 • 60 |

ROSÉ & ORANGE BY THE GLASS

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| Roseblood d'Estoublon, Rosé , Coteaux Varois en Provence, 2023, <i>dense, energetic, vibrant</i> | 19 • 76 |
| Fitapreta, Arinto blend , "A Laranja Mecânica," Alentejo, Portugal, 2020, <i>☞ honeyed, bitter, intellectual</i> | 22 • 88 |

RED BY THE GLASS

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|---|---------|
| House Red..... | 13 • 52 |
| La Antigua Clásico, Grenache , Rioja Reserva, Spain, 2014, <i>silky, evocative, mysterious</i> | 19 • 76 |
| Cecchi, Sangiovese , Chianti Classico, Italy, 2021, <i>herbal, silky, savory</i> | 19 • 76 |
| JL Chave Selection, Syrah , Côtes du Rhône, France, 2022, <i>peppery, silky, salty</i> | 18 • 72 |
| Tyler, Pinot Noir , Santa Rita Hills, Santa Barbara County, California, 2022, <i>☞ bright, energetic, pure</i> | 23 • 92 |
| Ridge Vineyards, Zinfandel , Three Valleys, Sonoma County, 2021, <i>candied, peppery, rich</i> | 22 • 88 |
| Altruria, Cabernet Sauvignon , Sonoma County, California, 2022, <i>opulent, dark cherry, round</i> | 24 • 96 |
| Leitz, "Zero Point Five," Dealcoholized Pinot Noir , Germany, NV, <i>supple, fragrant, harmonious</i> | 15 • 60 |

BEER

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| Wavetable Grimm Ales10.00 <i>hazy IPA; guava, mango, citrus, 6.7%</i> | Kolsch Reissdorf9.50 <i>classic german kolsch; crisp, grassy, lemon peel, 4.8%</i> |
| Mothers Milk Stout Keegan Ales8.50 <i>stout; chocolate, espresso, oatmeal, 5.0%</i> | White Allagash8.00 <i>witbier; coriander, orange, belgian yeast, 5.1%</i> |
| Logical Conclusion Threes11.00 <i>hazy IPA; juicy, peach, mango, 7.0%</i> | Tank 7 Boulevard11.00 <i>american farmhouse ale; grapefruit, citrus, peppery spice, 8.5%</i> |
| Gowanus Gold Threes9.50 <i>rice lager; lime, star fruit, aromatic, 4.6%</i> | First Pils Hopewell9.50 <i>lager; bready, floral, pine, 5.1%</i> |
| Brooklyn Lager Brooklyn9.50 <i>vienna style lager; grapefruit, caramel, floral, 5.2%</i> | Lager Narragansett7.00 <i>heritage american lager; clean, crisp, slight hop, 5.0%</i> |
| Forever Ever Other Half8.50 <i>hazy session IPA; pineapple, lime zest, grapefruit, 4.7%</i> | Daisy Cutter Half Acre9.50 <i>pale ale; citrusy, pine, fennel, 5.2%</i> |
| Watermelon Splash Sour Ale Talea11.00 <i>sour fruited gose; watermelon, raspberry, sea salt, 5.0%</i> | Brasserie d'Achouffe La Chouffe12.00 <i>belgian strong pale ale, fruity, spiced, coriander, 8.0%</i> |
| Weekend at Zombies KCBC10.00 <i>fruited sour; tart, fresh, fruity, 5.5%</i> | Basque Country Cider Barrika10.00 <i>basque cider; apple, lemon, funk, 6.3%</i> |
| Guinness Draught9.50 <i>dry Irish Stout, dublin, ire, 4.2%</i> | Dry Shacksbury8.00 <i>light cider; red apple, pear, oak, 6.0%</i> |
| IPA Stone9.00 <i>iconic IPA; tropical, citrus, pine, 6.9%</i> | Glutenberg IPA11.00 <i>gluten-free IPA, 6.0%</i> |
| Rothaus Pils Tannenzapfle11.50 <i>pilsner; green apple, sourdough, pear, 5.3%</i> | Lager Coors Banquet8.00 <i>lager; tall boy can, 5.0%</i> |