

the
Aerie
CAFÉ

Appetizers

HONEY & ANCHO BUFFALO WINGS*	\$13
Celery, Carrot Sticks, Blue Cheese Dressing	
DRAWN COCKTAIL*	\$15
Tomato Horseradish Ragout, Lemon Wedges	
AERIE SPREAD	\$15
Sundried Tomato and Black Olive Tapenade, Housemade Smoked Garlic Hummus, Goat Cheese, Olive Oil and Fresh Herb Spread, Warm Pita Triangles	
LAMB*	\$15
Grilled Lamb T-Bone, Rosemary Balsamic Glaze, Mâche Salad, Mint Yogurt Vinaigrette	
AERIE SUSHI ROLL*	\$17
Chef's Daily Creation	

soup & salads

DU JOUR	\$9
Chef's Daily Creation	
BABY MIXED GREENS	\$8
Cucumber, Tomato, Spicy Ginger Vinaigrette	
CAESAR	\$11
Baby Hearts of Romaine, Parmigiano-Reggiano Cheese, Caesar Dressing	

sandwiches

SERVED WITH A CHOICE OF FRIES OR SALAD

GRILLED VEGETABLE WRAP \$11

Marinated Garden Vegetables, Finely
Chopped Romaine Lettuce, Alfalfa Sprouts,
Feta Cheese, Chipotle Cilantro Mayonnaise

THE CLUB* \$13

Turkey Breast, Applewood Bacon, Lettuce,
Tomato, Avocado, White Cheddar

GRILLED CHICKEN SANDWICH* \$13

Herb Pesto, Tomato, Red Onion,
Fresh Mozzarella

BLACK ANGUS BURGER* \$13

Cheddar, Swiss or Jack Cheese,
Tomato, Onion, Lettuce, Pickle

Aerie specialties

AERIE PIZZA* \$15

Pesto Sauce, Filet of Beef, Red Onion,
Mozzarella Cheese

BBQ CHICKEN PIZZA* \$13

Spicy BBQ Sauce, Slow Roasted Chicken,
Smoked Gouda, Cilantro

MARGARITA PIZZA \$12

Pomodoro Sauce, Buffalo Mozzarella,
Tomato, Basil

ITALIAN PIZZA* \$14

Capicola, Pepperoni, Pancetta, Basil,
Grana Padano Cheese, Balsamic Glaze

Entrées

FOLLOWING ENTRÉES ARE AVAILABLE
FROM 6 TO 10 P.M.

CHICKEN* \$25
Jamaican Jerk Free-Range Chicken Breast,
Coconut Mango Risotto, Curry Fruit Relish

SALMON* \$26
Grilled Salmon Filet, Green Tea Mint
Couscous, Lemon Dill Vinaigrette

BEEF* \$42
Grilled Filet Mignon, Danish Blue Cheese
Mashed Potatoes, Ruby Port Reduction

*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or health care official for further information.

aerie-tinis

\$9

E'S ESPRESSO MARTINI

Absolut Vodka, Godiva Chocolate Liqueur, Monarch Coffee Liqueur, Crème de Cacao, Whipped Cream

NUTS & HONEY

Frangelico Liqueur, Bärenjäger Honey Liqueur, Half & Half

APPLE COBBLER MARTINI

Goldschlager Cinnamon Schnapps, Apple Pucker, Ryan's Irish Cream

WASHINGTON APPLE MARTINI

Crown Royal Canadian Whiskey, Apple Pucker, Cranberry Juice

COSMOQUILA MARTINI

Cuervo Gold Tequila, Triple Sec, Cranberry Juice, Fresh Lime Juice

sake-tinis

\$7

PURPLE HAZE MARTINI

Sake, Chateau Monet, Cranberry Juice

CITRUS SAKE

Sake, Grand Torres, Simple Syrup, Fresh Lime Juice

PURPLE SAKE

Sake, Chateau Monet, Pineapple Juice, Lemon Twist

HAIKU MARTINI

Sake, Dry Vermouth, Cocktail Onions

SAK "O" MARTINI

Sake, Bacardi "O", Cranberry Juice

specialty drinks

\$9

SNOWBIRD LEMONADE

Absolut Citron Vodka, Grand Torres Liqueur,
Fresh Lemon Juice, Club Soda

WHAT SHE'S HAVING

Absolut Citron Vodka, Orange Juice,
Amaretto Liqueur, Grenadine

'57 T-BIRD

Absolut Vodka, Amaretto Liqueur,
Grand Torres Liqueur, Pineapple Juice

COLD DAY

Bacardi Rum, Blue Curacao Liqueur,
Fresh Lime Juice, Sprite

ANTI-FREEZE

Tanqueray Gin, Cuervo Gold Tequila, Apple Pucker,
Cointreau Liqueur, Fresh Lime Juice, Orange Juice,
Sprite

night caps

\$9

FUZZY BEAR

Bärenjäger Honey Liqueur, Apple Cider,
Whipped Cream

BANANA SPLIT

Banana Liqueur, Godiva Chocolate Liqueur,
Smirnoff Vanilla Vodka, Hot Chocolate,
Whipped Cream, Fresh Strawberry on Top

NUTTY IRISHMAN

Frangelico Liqueur, Ryan's Irish Cream, Coffee,
Whipped Cream

AERIE CIDER

Bacardi Rum, Cinnamon Schnapps, Hot Cider,
Cinnamon Stick

50/50

Monarch Coffee Liqueur, Godiva Chocolate Liqueur,
Coffee, Hot Chocolate, Whipped Cream

FRENCH KISS

Frangelico Liqueur, Godiva Chocolate Liqueur,
Hot Chocolate, Whipped Cream

BRANDY

KORBEL	\$5
GERMAIN-ROBIN	\$10

COGNAC

VSOP - Very Special Old Pale, aged minimum of 4 years

COURVOISIER VSOP	\$10.50
HENNESSEY VSOP	\$11.25

XO - Extra Old, aged a minimum of 6 years

REMY MARTIN XO	\$29
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SCOTCH WHISKY

single-malt (unblended) scotch

ABELOUR	\$8
10-YEAR-OLD, HIGHLAND	
BALVENIE	\$11.25
10-YEAR-OLD, SPEYSIDE	
GLENLIVIT	\$9
12-YEAR-OLD, HIGHLAND	
LAGAVULIN	\$15
16-YEAR-OLD, ISLAY	
MACALLAN	\$12
12-YEAR-OLD, HIGHLAND	
MACALLAN	\$19
15-YEAR-OLD, HIGHLAND	
MACALLAN	\$27
18-YEAR-OLD, HIGHLAND	

blended scotch

CHIVAS REGAL	\$8.50
DEWARS	\$6.25
JOHNNY WALKER RED	\$6.25
JOHNNY WALKER BLACK	\$9

WINES BY THE GLASS

SPARKLING

CHARLES DE FÈRE, CUVÉE JEAN-LOUIS

BLANC DE BLANC, BRUT, FRANCE (187ML)

Spry and alert, with crisp apple aromas. Equally crisp on the palate, where lime, green apple and pepper run the show. Moderate but extended in terms of feel and finish.

\$10

WHITE WINE chardonnay

ESTANCIA, 2005

MONTERAY, CALIFORNIA

Ripe pear, tropical fruit bowl of passionfruit, guava, fig, with a dollop of golden delicious apple, lychee nut and lemon custard. Subtle nuances of oak, excellent concentration and lingering creamy mouthfeel, with a mineral finish.

glass \$8 bottle \$32

MIRASSOU, 2005

CENTRAL COAST, CALIFORNIA

Balancing crisp flavors of peach, apricot, and green apple with hints of tropical fruit and vanilla, Mirassou Chardonnay is a unique expression of California's cool climate central coast.

glass \$9 bottle \$39

sauvignon blanc

MATUA VALLEY, 2006

MARLBOROUGH, NEW ZEALAND

Distinctive and vibrant aromas of gooseberry, passionfruit and floral citrus dominate the nose. These well proportioned and concentrated ripe tropical aromas flow into the palate and linger on the refreshing and lively finish.

glass \$6 bottle \$28

pinot gris
KING ESTATE, 2006
OREGON

Bright fruit and balanced acidity. Full mid-paller offers complex tropical fruit and rounded texture. Flavors of grapefruit, apple, pineapple, honeysuckle and lemon. Smooth and rich, well balanced with clean, crisp finish.

glass \$10 bottle \$45

riesling
HOGUE CELLAR, 2006
COLUMBIA VALLEY, WASHINGTON

Opens with a mélange of aromas: Orange blossom, jasmine, Meyer lemon, peach, apricot, cinnamon and clove. A naturally crisp acidity balances the slight sweetness, providing a refreshing finish.

glass \$7 bottle \$30

white zinfandel
MONTEVINA, 2006
AMADOR COUNTY, CALIFORNIA

Lighter and sweeter than most rosé wines, with aromas of roses and summer berries.

glass \$5 bottle \$22

RED WINE
cabernet sauvignon
SMOKING LOON, 2005
CALIFORNIA

This wine is intense with concentrated flavors of plum, currant and raisin flavors competing with leather and herb notes.

glass \$8 bottle \$34

FRANCIS COPPOLA
DIAMOND SERIES, CLARET, 2005
CALIFORNIA

A fine and delicate wine, with aromas of berry, blackberry and a creamy vanilla note.

glass \$11 bottle \$49

pinot noir
FETZER "FIVE RIVERS", 2005
SANTA BARBARA, CALIFORNIA

Firm and simple. Nicely focused, with cherry, cranberry, tangy plum and tart berry flavors framed by cedar, vanilla and modest tannin.

glass \$8 bottle \$35

merlot
JACOBS CREEK, 2005
SOUTH EASTERN, AUSTRALIA

Easy drinking style with ripe cherry flavors and a nice finish.

glass \$6 bottle \$28

CLOS DU BOIS, 2004
SONOMA COUNTY, CALIFORNIA

A smooth yet complex wine, with aromas of blackberry, raspberry, plum, blueberry, herbs and chocolate, as well as oak, cedar, tobacco and smoke.

glass \$11 bottle \$49

zinfandel
RAVENSWOOD "V.B.", 2005
CALIFORNIA

A deep red wine that is full of mixed berry fruits that finishes with raspberry aroma and spicy notes.

glass \$7 bottle \$29

SAKE & MORE

HOT SAKE

GEKKEIKAN SAKE

small \$5.25 Large \$9.50

COLD SAKE

domestic

GEKKEIKAN SAKE (1500 ML)

Bottle \$32

MOMOKAWA SAKE

PEARL, JUNMAI GINJO NIĞORI (750 ML)

glass \$7.50 Bottle \$30

MOMOKAWA SAKE

DIAMOND, JUNMAI GINJO

MEDIUM DRY (750 ML)

glass \$7.50 Bottle \$30

MOMOKAWA SAKE

RUBY, JUNMAI GINJO SOFT (750 ML)

Bottle \$30

SHO CHIKU BAI SAKE

CLASSIC JUNMAI SAKE (750 ML)

Bottle \$24

KIKKOMAN, PLUM WINE (750 ML)

glass \$5 Bottle \$22

COLD SAKE

imported

AMA NO TO “HEAVEN’S DOOR”

TOKUBETSU JUNMAI (720 ML)

Bottle \$85

MUKUNE “ROOT OF INNOCENCE”

JUNMAI GINJO (720 ML)

Bottle \$107

RIHAKU NIĞORI SAKE “DREAMY CLOUDS”

TOKUBETSU JUNMAI (720 ML)

Bottle \$79

BEER

3.2

BUDWEISER	\$4
BUD LIGHT	\$4
AMSTEL LIGHT	\$5
COORS LIGHT	\$4
CORONA LIGHT	\$6
HEINEKEN	\$5
KIRIN LIGHT	\$5
PYRAMID HEFEWEIZEN	\$6
UINTA CUTTHROAT PALE ALE	\$5

full strength

AFFLIGEM (25 OZ.)	\$22
ASAHI (21.4 OZ.)	\$9
BASS ALE	\$7
BECKS	\$6
GROLSCH	\$9
KIRIN ICHIBAN (22 OZ.)	\$9
MOLSON ICE	\$5
NEWCASTLE BROWN ALE	\$8
SAMUEL SMITH STOUT	\$8
SAMUEL ADAMS LAGER	\$8
SAPPORO SILVER (22 OZ.)	\$9
SAPPORO GOLD	\$6
SIERRA NEVADA PALE ALE	\$6
SPATEN OPTIMATOR (17 OZ.)	\$8
SPATEN PILS (17 OZ.)	\$8
STELLA ARTOIS	\$6

draft beer

SEASONAL SELECTION OF
LOCALLY HANDCRAFTED MICROBREWS

\$5 per pint