

[DESSERTS]

WHITE CHOCOLATE CROISSANT
BREAD PUDDING [Ⓟ] **9**

caramel sauce, caramel ice cream

WHISKEY HOT FUDGE SUNDAE [Ⓟ] **9**
chocolate brownie, vanilla ice cream

SALTED CARAMEL CRÈME BRÛLÉE [Ⓟ] **9**

S'MORES CHEESECAKE [Ⓟ] **9**
fudge, strawberry sauce, graham cracker,
toasted meringue

PAVLOVA CRISP MERINGUE [Ⓞ] **9**
fresh berries, mascarpone cream, mint

PINEAPPLE UPSIDE-DOWN CAKE [Ⓟ][Ⓝ] **9**
toasted coconut cherry ice cream

ICE CREAM [Ⓞ][Ⓟ] AND SORBET [Ⓞ][Ⓞ][Ⓟ] **9**
daily selection

CHEESE PLATE [Ⓟ][Ⓝ] **14**
assorted domestic cheeses, spiced pecans,
fruit compote, crostini

[NIGHT CAPS]

AERIE CIDER **10**
bacardi silver rum,
hot damn cinnamon schnapps, apple cider

AERIE TODDY **11**
courvoisier vs, muddled lemon, cinnamon
stick, local honey, star anise

IRISH COFFEE **10**
tullamore dew irish whiskey,
sugar cube, coffee, whipped cream

BANANA SPLIT **10**
banana liqueur, godiva chocolate liqueur,
vanilla vodka, hot chocolate, whipped cream,
fresh strawberry on top

FRENCH KISS **10**
frangelico liqueur, godiva chocolate liqueur,
hot chocolate, whipped cream

FIREBALL SNOWCAP **12**
fireball cinnamon whisky, hot damn cinnamon
schnapps, hot chocolate, whipped cream

[COFFEE & TEA]

CITY BREW COFFEE **3.50**

TEA FORTÉ **5.25**
gourmet tea selection

City Brew espresso, cappuccino, latte,
and café mocha available.

[DESSERT WINE]

BLACK MUSCAT, BARON HERZOG **9**
2015, california

BOTRYTIS SÉMILLON, ELDERTON **11**
2013, riverina, australia

CINDER, STRAW VIOGNIER **12**
2016, Snake River Valley, Idaho

MUSCAT OF SAMOS KOURTAKI **8**
samos island, greece

RIESLING PACIFIC RIM "VIN DE GLACIÈRE" **10**
2016, selenium vineyard,
columbia valley, washington

ROYAL TOKAJI, 5 PUTTONYOS **16**
2013, hungary

[BRANDY & COGNAC]

CALVADOS BOULARD VSOP **15**

COURVOISIER VS **9**

COURVOISIER VSOP **10**

GERMAIN-ROBIN **10**

HENNESSY VS **9**

HENNESSY VSOP **13**

HENNESSY XO **33**

RÉMY MARTIN XO **29**

RHINE HALL, APPLE BRANDY **12**

RHINE HALL, APPLE BRANDY, OAK AGED **12**

RHINE HALL, CHERRY BRANDY **12**

RHINE HALL, PLUM BRANDY **12**

[PORT]

TERRA D'ORO, ZINFANDEL PORT **9**
amador county, california

SMITH WOODHOUSE, COLHEITA PORTO **18**
2000, tawny port, portugal

[EAUX DE VIE & GRAPPA]

FRAMBOISE TRIMBACH GRANDE RÉSERVE **10**
eau de vie, ribeuvillé, alsace, france

POIRE WILLIAM, TRIMBACH
GRANDE RÉSERVE **10**
eau de vie, ribeuvillé, alsace, france

SARPA DI POLI GRAPPA **16**

EXECUTIVE CHEF KEN OHLINGER
RESTAURANT MANAGER JOHN DESTEFANO

☞ Gluten-Free ☞ Dairy-Free ☞ Vegetarian ☞ Contains Nuts
All of our food is prepared in an open environment where food
allergens may be present, including but not limited to peanuts,
tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please
advise your server if you or someone in your party has a
food allergy or sensitivity.

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

A 19% gratuity will be added to
parties of 8 or more.

the
Aerie