

## [ DESSERTS ]

WHITE CHOCOLATE CROISSANT  
BREAD PUDDING <sup>Ⓟ</sup> **9**

caramel sauce, caramel ice cream

WHISKEY HOT FUDGE SUNDAE <sup>Ⓟ</sup> **9**

chocolate brownie, vanilla ice cream

SALTED CARAMEL CRÈME BRÛLÉE <sup>Ⓟ</sup> **9**

S'MORES CHEESECAKE <sup>Ⓟ</sup> **9**

fudge, strawberry sauce, graham cracker,  
toasted meringue

PAVLOVA CRISP MERINGUE **9**

fresh berries, crème anglaise

PINEAPPLE UPSIDE-DOWN CAKE **9**

cherry ice cream

ICE CREAM <sup>Ⓞ</sup> <sup>Ⓟ</sup> AND SORBET <sup>Ⓞ</sup> <sup>Ⓞ</sup> <sup>Ⓟ</sup> **9**

daily selection

CHEESE PLATE <sup>Ⓟ</sup> <sup>Ⓝ</sup> **12**

assorted domestic cheeses, spiced pecans,  
fruit compote, crostini

## [ NIGHT CAPS ]

AERIE CIDER **9**

bacardi silver rum,  
hot damn cinnamon schnapps, apple cider

“SNOWBOURBON” LIFT **11**

elijah craig whiskey, coffee liqueur, cream,  
orgeat syrup, club soda, nutmeg,  
madagascar bourbon pure vanilla powder

ORANGE BOURBON TEA **12**

elijah craig whiskey, bird dog peach  
whiskey, hot water, orange juice,  
orange-scented honey, orange peel

IRISH COFFEE **9**

tullamore dew irish whiskey,  
sugar cube, coffee, whipped cream

BANANA SPLIT **9**

banana liqueur, godiva chocolate liqueur,  
vanilla vodka, hot chocolate, whipped cream,  
fresh strawberry on top

FRENCH KISS **9**

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**

TEA FORTÉ **5**

gourmet tea selection

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

## [ DESSERT WINE ]

BLACK MUSCAT, BARON HERZOG **8**

2011, california

BOTRYTIS SÉMILLON, ELDERTON **10**

2013, riverina, australia

MOSCATO, DOLCE, UVAGGIO **8**

2015, lodi, california

MUSCAT OF SAMOS KOURTAKI **7**

samos island, greece

RIESLING PACIFIC RIM "VIN DE GLACIÈRE" **9**

2014, selenium vineyard,  
columbia valley, washington

ROYAL TOKAJI, 5 PUTTONYOS **15**

2009, 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 **11**

RHINE HALL, APPLE BRANDY, OAK AGED **11**

RHINE HALL, CHERRY BRANDY **11**

RHINE HALL, PEACH BRANDY **11**

RHINE HALL, PLUM BRANDY **11**

## [ PORT ]

TERRA D'ORO, ZINFANDEL PORT **8**

amador county, california

SMITH WOODHOUSE, COLHEITA PORTO **17**

douro, portugal

## [ EAUX DE VIE & GRAPPA ]

FRAMBOISE TRIMBACH GRANDE RÉSERVE **9**

eau de vie, ribeuvillé, alsace, france

GRAPPA, RHINE HALL **11**

pinot noir, chicago

GRAPPA, TORRE DI LUNA **9**

trentino-alto adige, italy

POIRE WILLIAM, TRIMBACH

GRANDE RÉSERVE **9**

eau de vie, ribeuvillé, alsace, france

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*