

[DESSERTS]

SALTED CARAMEL CRÈME BRÛLÉE (V) **9**

S'MORES CHEESECAKE (V)

fudge, strawberry sauce, graham cracker,
toasted meringue **9**

GELATO (GF) (V) AND SORBET (GF) (DF) (V) **9**

CHEESE PLATE (V)

assorted domestic cheeses, spiced pecans,
fruit compote, crostini **12**

PAVLOVA

crisp meringue, fresh berries, crème anglaise **9**

PINEAPPLE UPSIDE-DOWN CAKE

cherry ice cream **9**

WHITE CHOCOLATE CROISSANT

BREAD PUDDING (V)

caramel sauce, salted caramel café gelato **9**

HOT FUDGE SUNDAE (V) **9**

whiskey hot fudge, brownie, vanilla gelato

[NIGHT CAPS]

AERIE CIDER

bacardi silver rum, cinnamon schnapps,
apple cider **9**

IRISH COFFEE

tullamore dew irish whiskey,
sugar cube, coffee, whipped cream **9**

BANANA SPLIT

banana liqueur, godiva chocolate liqueur,
vanilla vodka, hot chocolate, whipped cream,
fresh strawberry on top **9**

FRENCH KISS

frangelico liqueur, godiva chocolate liqueur,
hot chocolate, whipped cream **9**


[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**
2011, riverina, australia

MUSCAT OF SAMOS KOURTAKI **7**
samos island, greece

RIESLING PACIFIC RIM "VIN DE GLACIÈRE" **9**
2012, selenium vineyard,
columbia valley, washington

ROYAL TOKAJI, 5 PUTTONYOS **13**
2008, 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]

HEREDIAS, VINTAGE PORTO **21**
1999, Portugal

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

[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

☞ Gluten-Free ☞ Dairy-Free ☞ Vegetarian

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.

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Aerie