

[SALADS]

FIELD GREENS ^{GF}^{DF}^V
pickled vegetables,
honey-thyme vinaigrette **9**

BABY ICEBERG* ^{GF}
tomatoes, bacon, chopped egg,
blue cheese dressing **12**

BABY KALE CAESAR SALAD
tomatoes, parmesan crisp,
asiago croutons, anchovy vinaigrette **12**

ROASTED BEETS ^{GF}^V^N
goat cheese, shaved fennel, pistachios,
arugula, balsamic vinaigrette **12**

SALAD EXTRAS
grilled herb-marinated chicken* ^{GF}^{DF} **9**
grilled salmon* ^{GF}^{DF} **13**
grilled new york strip steak* ^{GF}^{DF} **22**

[SOUPS]

SOUP OF THE DAY **9**

[SMALL PLATES]

BLUE CHEESE POTATO CHIPS ^{GF}^V
house-made potato chips,
melted point Reyes blue cheese mix **7**

EDAMAME ^{GF}^V
great salt lake salt **7**

DEVILED EGGS*
lightly fried, bacon & scallion **8**

BLISTERED SHISHITO PEPPERS ^V
white truffle hoisin, sweet chili aioli **11**

CHIPOTLE BRAISED PORK CHEEK* ^{GF}^{DF}
heirloom bean salad **14**

PAN-SEARED HOUSE-SMOKED
TROUT CAKES*
scallion aioli, fresh jalapeño **16**

EXECUTIVE CHEF KEN OHLINGER
RESTAURANT MANAGER JOHN DESTEFANO

^{GF} Gluten-Free ^{DF} Dairy-Free ^V Vegetarian ^N 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.

[SANDWICHES]

ROASTED PORTOBELLO ^V
roasted portobello, roasted red peppers,
arugula, mozzarella cheese, red pepper aioli,
ciabatta bun, french fries **16**

HERB & GARLIC MARINATED
GRILLED CHICKEN SANDWICH*
scallion aioli, crispy bacon, cajun cheddar
cheese, brioche bun, french fries **17**

HAND-PRESSED AERIE BURGER*
seahive cheddar cheese, brioche bun,
french fries **19**

ELK CHEESE STEAK*
caramelized onions & peppers, promontory
cheddar cheese, au jus, hoagie roll, french
fries **23**

HAND-PRESSED BISON & ELK BURGER*
black truffle aioli,
aged cheddar cheese,
brioche bun, french fries **27**

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Aerie