

[DESSERTS]

APPLE ^V **12**

Brown Butter Mousse, Spiced Apple Confit,
Brown Butter Biscuit, Cinnamon Feuille De Brick

MOUSSE ^{GF} ^N **13**

Blood Orange & Chocolate Mousse, Blood Orange
Sorbet, Gluten-Free Butter Shortbread, Orange Tuile

BRÛLÉE ^V ^N **12**

Chocolate Banana Crème Brûlée,
Caramelized Bananas, Peanut Butter Pretzel Crust,
Roasted Banana Ice Cream

CHEESECAKE ^V ^N **12**

Crème Fraîche Cheesecake, Mandarin Sorbet,
Kumquat Marmalade, Lace Fennel Tuile

PINEAPPLE ^V **12**

Warm Pineapple Upside-Down Bread Pudding,
Caramelized Pineapple, Sweetened Condensed Milk
Ice Cream, Pineapple Chip

ICE CREAM ^{GF} ^V AND SORBET ^{GF} ^{DF} ^V **10**

Daily Selection

CHEESE ^V ^N **15**

Assorted Domestic Cheeses,
Spiced Pecans, Fruit Compote, Crostini

[NIGHT CAPS]

AERIE CIDER **13**

dented brick rum, hot damn cinnamon schnapps,
apple cider

AERIE TODDY **13**

courvoisier cognac, appelton vx, lemon juice,
star anise, cinnamon stick

FRENCH KISS **13**

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

IRISH COFFEE **13**

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

[COFFEE & TEA]

CITY BREW COFFEE **4.25**

TEA FORTÉ **5.25**

Gourmet Tea Selection

City Brew Espresso, Cappuccino, Latte,
And Café Mocha Available.

[DESSERT WINE]

BLACK MUSCAT, BARON HERZOG **10**
2018, California

BOTRYTIS SÉMILLON, ELDERTON **11.50**
2015, Riverina, Australia

MUSCAT OF SAMOS KOURTAKI **9.50**
Samos Island, Greece

ROYAL TOKAJI, 5 PUTTONYOS **16**
Hungary

[BRANDY & COGNAC]

COURVOISIER VS **10.50**

COURVOISIER VSOP **11.50**

FRAPIN CHÂTEAU FONTPINOT XO **20**

FRAPIN EXTRA **110**

FRAPIN VSOP **12**

HENNESSY VS **9.75**

HENNESSY VSOP **13**

HENNESSY XO **33**

RÉMY MARTIN XO **29**

[PORT]

GRAHAM SIX GRAPES **13**
Douro Valley, Portugal

TERRA D'ORO, ZINFANDEL PORT **9**
Amador County, California

[EAUX DE VIE & GRAPPA]

FRAMBOISE TRIMBACH GRANDE RÉSERVE **10**
Eau De Vie, Ribeauvillé, Alsace, France

POIRE WILLIAM, TRIMBACH
GRANDE RÉSERVE **10**
Eau De Vie, Ribeauvillé, Alsace, France

SARPA DI POLI GRAPPA **16**

EXECUTIVE PASTRY CHEF JESSICA SHELTON
EXECUTIVE CHEF TODD MILLER

☞ 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