aerie
restaurant · lounge

sweet indulgences

pumpkin crème brûlée
toasted whipped cream 12

malted chocolate mousse
rosemary, burnt milk powder sand, candied pine nuts 12

sweet potato sponge flan
campfire toasted marshmallow, rolled graham chocolate wafers 12

port wine sorbet
warm spices, lavender bud 10

evening libations | 16

espresso martini
ketel one vodka, mr. blacks coffee liqueur, espresso

wake me up inside
buffalo trace bourbon cream, disaronno amaretto, chambord

smoky sweetness
montelobos mezcal, grand marnier, aperol, orange

altitude adjustment
vanilla vodka, chocolate liqueur, crème de cacao

figgy cowboy
casamigos anejo, amaro montenegro, fig, brown sugar syrup

dessert wine & cordials

black star farms sirius cherry 11
black star farms sirius raspberry 12
chateau gravas sauternes 10
hennessy vs 10
remy martin vsop 12
courvoisier vsop 10
grand marnier 10

** Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are subject to an automatic service charge of 22%. Checks may not be split for groups of 8 or larger. 10/21/26*

Aerie Chef de Cuisine Ryan Swenson | Pastry Chef Lisa Clark