



## **sweet indulgences**

### **brandied cherry crème brûlée**

topped with demerara sugar 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

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## **evening libations | 16**

### **espresso martini**

ketel one vodka, mr. blacks coffee liqueur,  
espresso

### **wake me up inside**

bourbon, vya sweet vermouth, amaretto,  
espresso, cream, grated nutmeg

### **vanilla sazerac**

villon vsop cognac, vanilla simple syrup,  
peychauds bitters, absinthe rinse

### **altitude adjustment**

vanilla vodka, chocolate liqueur,  
crème de cacao

### **figgy cowboy**

casamigos anejo, amaro montenegro,  
fig, brown sugar syrup

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## **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. 9/4/26

**Aerie Chef de Cuisine Ryan Swenson | Pastry Chef Lisa Clark**