



lounge menu

starters

calabrian chili potatoes

lime, smoked sea salt, blistered leek 14

oysters aerie

broiled, spinach, aged goat feta, roasted garlic, cured lemon breadcrumbs 22

caramelized onion tart

pickled mustard seed, fig gel, pumpernickel gravel 14

caesar salad

crisp romaine, white anchovy, parmesan tuile, herbed crostini, house caesar dressing 16

mains

hokkaido scallop

pepita gremolata, hickory charred asparagus, roasted sweet potato puree, garlic cornbread plank 54

lounge burger

beef tallow toasted bun, pecorino, chopped short rib patty, calabrian arugula, fig spread, pickled shallot 24

prime selections

12 oz dry age ribeye 70

8 oz filet 75

16 oz ny strip 70

12 oz elk loin 75

signature enhancements

port demi 4

truffle shavings 8

au poivre sauce 4

pepita gremolata 4

ramp pesto 4

sweet corn cream 4

roasted garlic 4

pickled shallot 4 (3) hokkaido scallop 33

for the table

roasted shiitake mushrooms 6

red miso cipollini onion 6

sweet potato puree 8

potato pavé 8

carolina grits 8

glazed third coast carrots 14

hickory charred asparagus 14

sweet indulgences

kaffir lime panna cotta

raspberry lattice, coconut sponge 12

malted chocolate mousse

rosemary, burnt milk powder sand 12

honey saffron comb

passion fruit reduction, mandarin vanilla gelato 12

port wine sorbet

warm spices, lavender bud 10

* Ask your server about menu items that are cooked to order.

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. 5/15/26

**Aerie Chef de Cuisine Ryan Swenson | Pastry Chef Lisa Clark
Executive Chef Auston Minnich**

signature cocktails | 16

gt cherry cosmo

grand traverse cherry vodka, cointreau, cherry, lime

old love

bulleit bourbon, brown sugar syrup, cocoa & black walnut bitters blend

lookout point

tanqueray gin, elderflower, blackberry jam, soda

limone spritz

house made limoncello, prosecco, sparkling water

the garden of tequila

astral blanco, house herbal syrup, chile, fresh citrus

cocoa noir

ketel one vodka, bailey's chocolate liqueur, espresso, chocolate

blvd-ae

detroit city distillery homegrown rye, aperol, sweet vermouth

bear club

tanqueray gin, mammoth cherry bounce, cherry, lemon, angostura mist

rum in bloom

captain morgan rum, all spice dram, pineapple, lime, pomegranate syrup, orgeat almond syrup

spirit free libations

no strings spritz

mawby safe sex, st.agrestis phony negroni, orange 12

the secret garden

ritual zero proof agave spirit alternative, house made herbal syrup, chile, fresh citrus 14

golden bear

caramel, chai, apple cider, pumpkin spice cream 8

short's thirst mutilator, lemon lime n/a hop water 6

athletic brewing run wild ipa n/a draft 8

saratoga spring water 8

still or sparkling

northwoods soda 5

wild bill root beer or cherry cream soda

wine by the glass

white

Montinore Estate "Vivacé" Prosecco

Veneto, Italy 12

Hampton Water Rose, Languedoc, France 2024 14

Bowers Harbor "Block II" Dry Riesling

Old Mission, MI * 2023 12

Chateau Grand Traverse Late Harvest Riesling

Old Mission, MI * 2023 12

Bowers Harbor Pinot Grigio, Old Mission, MI 2024 10

Babich "Headwaters" Organic Sauvignon Blanc

Marlborough, NZ 2023 15

Rombauer Carneros Chardonnay

Napa Valley, CA 2024 23

Luca Mendoza Chardonnay, Argentina 2023 14

red

Benton Lane Pinot Noir

Willamette Valley, OR 2023 17

Twomey by Silver Oak Pinot Noir

Anderson Valley, CA 2022 24

Treana by Austin Hope Cabernet Sauvignon

Paso Robles, CA 2023 15

Post & Beam by Far Niente Cabernet Sauvignon

Napa Valley, CA 2022 27

Faust "The Pact" Cabernet Sauvignon

Coombsville, Napa Valley, CA 2022 38

Alpasi3n Grand Malbec

Los Chacayes, Argentina 2021 16

Duckhorn Merlot, Napa Valley, CA 2022 22

Banfi Chianti Classico, Italy DOCG 2023 12

Argiano Non Confunditor, Toscana IGT, Italy 2023 14

* denotes a Michigan wine, vintages subject to change