

# aerie

## lounge menu

### **melted leelanau raclette**

fried fingerling potatoes tossed with butter and herbs, roasted garlic, cornichons, whole grain white wine mustard, grilled French bread 14

### **tempura fried shiitake mushrooms**

crispy tempura fried shitake mushrooms, frisee salad with housemade ponzu sauce, pickled ginger and wasabi lime aioli 12

### **prawn cocktail**

lemony aromatic poached tiger prawns, housemade bloody mary cocktail sauce, horseradish crème, lime and cilantro 14

### **cherry wood smoked quail**

stuffed with pomegranate molasses infused Israeli couscous, melted gorgonzola, cherry preserves and grilled peaches 15

### **bay scallops**

lightly breaded and pan fried served over oven roasted tomatoes in a roasted garlic saffron broth, fried basil, extra virgin olive oil, garlic chives 14

### **pork belly barbecue strudel**

slow cooked confit pork belly rillettes cooked with sweet vidalia onion and house barbecue sauce wrapped in phyllo dough, cherry mustard sauce and crushed toasted pistachios 13

### **rock shrimp spring rolls**

saute of rock shrimp, napa cabbage, lemon grass, onion, wakame, pickled daikon and carrot slaw, toasted nori, sesame seeds, housemade teriyaki sauce 12

### **salmon gravlax**

house cured citrus lavender infused salmon sliced thin with crème fraiche, pickled shallots, caper berries, fresh chives, housemade crostini 13

### **gnocchi**

housemade potato gnocchi, creamy maytag blue cheese, brown butter crumble, wilted arugula, bacon tomato jam 13

### **aerie lounge artisanal cheese and charcuterie presentation**

Detroit Street Brick - Zingerman's creamery, grass fed goat milk, peppercorn studded

The Manchester - Zingerman's creamery, double cream, cow's milk

Sopressata calabrese - spicy

Bresaola (mocetta) - dry aged beef

with housemade bread and butter pickles, olives, raisins, candied nuts, honeycomb, pickled red onion, grilled French bread, olive oil 24



## CRAFT COCKTAILS

### Local Lavender Sidecar

St. Remy VSOP, house infused orange liqueur, Brys Estate lavender syrup, local honey and fresh lemon juice, finished with a lavender infused sugar rim 10

### Tart Cherry Vodka Sour

Grand Traverse Distillery cherry vodka, Michigan cherry liqueur, fresh lemon juice, simple syrup and organic egg white, finished with Woodford Reserve spiced cherry bitters 11

### Strawberry Basil Smash

Fustini's Serrano Honey balsamic vinegar, Hendrick's Gin, fresh strawberry, local basil, fresh lime juice and raw simple syrup 11

### The Bootlegger

double shot of Pikesville Rye, Light of Day Organics Hummingbird Nectar, orange liqueur infused maraschino cherry and fresh orange peel, finished with Woodford Reserve spiced cherry bitters 14.50

### The Natural Margarita

Milagro Blue Agave Tequila, house made orange liqueur, blue agave nectar and fresh lime juice, finished with a salted rim 10

### Blood Orange Sangria

M. Lawrence "Sex" Brut Rosé, house made orange liqueur, blood orange puree, cranberry juice and mixed berries 13

*\* Notice: These menu items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please set cell phones to "vibrate" or "off". Thank you.*

## MARTINIS

### Sparkling Pear

Absolut Pear, prosecco, lemonade, simple syrup 11

### Raspberry Martini

Absolut Raspberri, Chambord, cranberry juice, splash of lemon/lime soda 10

### Cherry Capitol Lemonade

Grand Traverse Distillery cherry vodka, triple sec, house made lemonade 11

### Chocolate Martini

Absolut Vanilla, Godiva dark and white liqueurs, Bailey's Irish Cream, milk chocolate 12

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## DRAFTS

Bell's Amber Ale 8

Petoskey Brewing Sparkle Lager 8

Rockford Brewing Co. Rogue River Brown Ale 8

Odd Side Ales Bean Flicker Blonde Ale 8

Gonzo's Vanilla Java Porter 8

Tapistry "Reactor" American IPA 8

Founder's "Rubeaus" Nitro Raspberry Ale 8

Brewery Vivant "Big Red Coq" American Amber 8

Right Brain "CEO Stout" Coffee Stout 8

Short's Rotating Tap 8

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## BOTTLES

Budweiser 3.75

Bud Light 3.75

Miller Lite 3.75

Coors Light 3.75

Labatt Blue 3.75

Michelob Ultra 3.75

Corona Extra 4.75

Heineken 4.75

Stella Artois 4.75

Red Stripe 4.75

Bell's "Oarsman" Ale 4.75

Bell's "Two Hearted" IPA 4.75

Bell's "Oatsmobile" Ale 4.75

Founder's "All Day IPA" Session Ale 4.75

Mountain Town "Trainwreck" Amber Ale 4.75

New Belgium "Fat Tire" Amber Ale 4.75

Short's "Soft Parade" Fruit Infused Rye Ale 4.75

Short's "Bellaire Brown" Brown Ale 4.75

Short's "Huma Lupa Liscious" American IPA 4.75

New Holland "Paleooza" American Pale Ale 4.75

Atwater "Whango Mango" Wheat Ale 4.75

Atwater "Traverse City Cherry" Wheat Ale 4.75

Starcut Cider's "Pulsar" Semi Dry 4.75

Coney Island Hard Root Beer 4.75