



Aerie Lounge Menu

<https://menulist.menu>

100 Grand Traverse Village Blvd, ACME, United States

(+1)2315346800 - <http://www.grandtraverseresort.com/dining/aerie-restaurant-lounge>

The Menu of Aerie Lounge from ACME contains about **215** different dishes and drinks. On average, you pay for a dish / drink about \$54.5. What [User](#) likes about Aerie Lounge: always a perfect atmosphere, perfect amount of food, amazing tasty eating, excellent service. would recommend everyone. from date night to family dinner and everything in between is always perfect and the lookout? amazing! [read more](#). The premises on site are wheelchair accessible and can also be used with a wheelchair or physical disabilities. What [User](#) doesn't like about Aerie Lounge: the view from the floor lets them see for miles. the server was friendly and stayed on a quiet way and wise, not rushed us. not over the table. she cleared plates and asked if we needed to fill on drinks. I want to see one or two more participants on the menu. the steaks were very expensive, so I had the hunch with risotto that tasted so good. sat on Thursday night and it was not very busy so that the ones of us enjo... [read more](#). Aerie Lounge from ACME is the perfect place if you want to try fine American courses like burgers or barbecue. Furthermore, the drinks list in this restaurant is impressive and offers a good and comprehensive variety of beers from the area and from worldwide, which are definitely worth a try. In case you want to have breakfast, a hearty brunch is offered to you, You can also unwind at the bar with a *freshly tapped beer* or other alcoholic and non-alcoholic drinks.

Aerie Lounge Menu



Non alcoholic drinks

WATER

Appetizers

BEETS AND BURRATA \$18.0

Oriental dishes

FALAFEL \$16.0

Mains

DUCK BREAST \$46.0

Gnocchi

GNOCCHI \$19.0

Starters & Salads

RISOTTO

Insalate

ARUGULA SALAD \$14.0

Little things

ARANCINI \$22.0

Starters

SOCIAL CHEESE CHARCUTERIE \$24.0

Main Course

PORK BELLY \$20.0

Ribs

PRIME RIB

Aperitivo - Aperitifs

CYNAR \$7.0

Soup and Salads

SQUASH BISQUE \$12.0

Add Ons

HOUSEMADE IRISH CREAM \$8.0

Bourbon

JEFFERSON'S OCEAN AGED AT SEA \$18.0

Rye

BASIL HAYDEN'S DARK RYE \$9.5

Bottled Beer

KALIBER \$4.0

Dessert Wine

FONSECA BIN#27 PORT \$7.0

Modern Classics

MOCHA MARTINI \$13.0

Liqueurs

GODIVA CHOCOLATE \$8.0

Cognac

COURVOISIER VSOP \$10.0

Draft

STELLA ARTOIS PILSNER \$4.8

Aerie Lounge Menu



After Dinner Drinks

WARRE'S OTIMA 10 YEAR TAWNY PORT \$9.0

By the Glass

BAKERS 7 YEAR 107 PROOF \$9.0

Bottled Beers

RED STRIPE \$4.8

Bottle Beer

LABATT BLUE \$4.0

Syrah / Shiraz

MICHAEL DAVID, 6TH SENSE, SYRAH, LODI, CA 2017 \$40.0

Scotch Whiskey

GLENLIVET 21 YEAR, SPEYSIDE \$55.0

Dessert Cocktails

ESPRESSO OLD FASHIONED \$11.0

Single Malt Scotches

OBAN 14 YEAR, WEST HIGHLAND \$14.0

Feature Cocktails

TOASTED OLD FASHIONED

Bourbon & Rye

WOODFORD DOUBLE OAKED \$12.0

Drinks

DRINKS

Bottled Beers and Cider

HEINEKEN 0.0 \$4.8

Traditional Method & Sparkling

VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE NV \$90.0

Hard to Get

BLANTON'S SINGLE BARREL BOURBON \$12.0

Cabernet Sauvignon & Bordeaux Blends

GRGICH HILLS, NAPA VALLEY, CA 2017 \$140.0

Port and Sauternes

CHATEAU CHANTAL ENTICE \$10.0

Post Dinner Cocktails

DULCE DE LECHE COFFEE \$9.0

Breakfast - Shmear Flavors

REGULAR \$5.0

Cabernet Sauvignon / Red Blend

CAYMUS, NAPA VALLEY, CA 2020 \$140.0

Aerie Lounge Menu



Sambuca

MELETTI \$8.0

Michigan Craft Draught

BELL 'S TWO HEARTED IPA \$4.8

Les Innocents / Non-Alcoholic

PEAR-A-DISE

Unique Reds & Distinctive Blends

OPUS ONE, OAKVILLE, NAPA VALLEY, CA 2019 \$490.0

United States | Zinfandel

ROMBAUER, NAPA VALLEY, CA 2019 \$28.0

Uncategorized

MINOR CASE STRAIGHT RYE \$8.0

Alcoholic Drinks

CORONA EXTRA \$4.8

CAMPARI \$7.0

Cocktails

PAPER PLANE

HOT BUTTERED RUM \$10.0

Soft drinks

JUICE

ORANGE JUICE

Beers

MILLER LITE \$4.0

MICHELOB ULTRA \$4.0

Malbec

CASARENA AREYNA LUJÁN DE CUYO, MENDOZA, ARGENTINA 2018 \$12.0

CROCUS, L'ATELIER MALBEC DE CAHORS, FRANCE 2020 \$42.0

Classic Cocktails

TRILLIUM CLUB

GT CHERRY COSMO

Bourbon / Whiskey

BASIL HAYDEN'S 8 YEAR 80 PROOF \$8.0

TWO JAMES, GRASS WIDOW \$14.0

Cabernet Franc

BLACK STAR FARM, ARCTUROS CABERNET FRANC, OLD MISSION, MI 2019* \$50.0

LABYRINTH, SANTA YNEZ VALLEY, SANTA BARBARA CA 2018 \$54.0

Zinfandel and Rhone Varietals

TORBRECK WOODCUTTER 'S SHIRAZ BAROSSA VALLEY, AUSTRALIA 2018 \$65.0

DEPARTMENT 66 D66 VIN DE PAY DES COTES CATALANES, FRANCE 2014 \$75.0

Aerie Lounge Menu



Spirits

AMERICANO	\$4.0
KAHLUA	\$7.0
FRANGELICO	\$7.0

Bottles

FOUNDER 'S ALL DAY IPA SESSION ALE	\$4.8
SHORT 'S SOFT PARADE	\$4.8
STARCUT CIDERS OCTOROCK	\$4.8

Scotch Whisky

TALISKER 10 YEAR, ISLE OF SKYE	\$12.0
GLENLIVET 12 YEAR, SPEYSIDE	\$14.0
GLENLIVET 18 YEAR, SPEYSIDE	\$25.0

Dessert

PUMPKIN BOURBON CHEESECAKE	\$9.0
BANANA PEANUT BUTTER CHOCOLATE TORTE	\$9.0
CLASSIC CRÈME BRULÉE	\$9.0
WILD CHERRY CHOCOLATE BOMBE	\$9.0

Beer

BUD LIGHT	\$4.0
HEINEKEN	\$4.8
BUDWEISER	\$4.0
COORS LIGHT	\$4.0

Signature Cocktails

APPLE OF MY ISLAY	
COCOA SMOKE	

PICKING PETALS

SNOW DAZE

Sparkling

M. LAWRENCE "SEX "BRUT ROSE, LEELANAU PENINSULA, MI NV*	\$10.0
L. MAWBY, BLANC DE BLANCS BRUT, LEELANAU PENINSULA, MI NV*	\$50.0
VALDELAVIA, BRUT CAVA, PENEDES, SPAIN NV	\$9.0
MOET CHANDON DOM PERIGNON BRUT, CHAMPAGNE, FRANCE 2010	\$234.0

Spain

BODEGAS ARAGONESAS, GARNACHA, COTO DE HAYAS, SPAIN 2016	\$42.0
DOMINIO DE ATAUTA, RIBERA DEL DUERO, SPAIN 2017	\$90.0
TINTO PESQUERA, CRIANZA, RIBERA DEL DUERO, SPAIN 2017	\$82.0
FAUSTINO, GRAN RESERVA, RIOJA, SPAIN 2010	\$75.0

SINGLE MALT SCOTCH

DALMORE 12 YEAR, WEST HIGHLAND	\$16.0
DALMORE 15 YEAR, WEST HIGHLAND	\$26.0
MACALLAN 12 YEAR, HIGHLAND	\$18.0
LAPHROAIG 10 YEAR, ISLAY	\$12.0

Worldly Whites

VAJRA, MOSCATO D'ASTI, ITALY 2018	\$10.0
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Aerie Lounge Menu



BOUTARI, MOSCHOFILERO,
MANTINIA, GREECE 2019 \$52.0

YALUMBA, VIOGNIER, EDEN
VALLEY, AUSTRALIA 2017 \$60.0

NAIA, VERDEJO, RUEDA, SPAIN
2021 \$10.0

Special Selections

BRY'S ESTATE, CABERNET
FRANC, OLD MISSION
PENINSULA, MI 2017* \$110.0

PARA MARIA, STOLPMAN
VINEYARDS, RED BLEND, SANTA
BARBARA, CA 2019 \$60.0

BOS WINE, MOON BOS HARVEST,
CALIFORNIA RED BLEND, ELK
RAPIDS, MI 2017* \$70.0

SOUL SQUEEZE, PETIT SYRAH,
LEELANAU PENINSULA, MI 2015* \$60.0

These types of dishes are being served



CHICKEN BREAST \$38.0

FILET \$68.0

DESSERTS

ROAST BEEF

Coffee



DECAF \$5.0

ESPRESSO \$4.0

CAPPUCCINO \$5.0

MOCHA \$6.0

LATTE \$5.0

Rose

SOKOL BLOSSER, ROSE' OF
PINOT NOIR, DUNDEE HILLS, OR
2021 \$45.0

FLEUR DE MER, COTES DE
PROVENCE, FRANCE 2019 \$50.0

CHATEAU FERRY LACOMBE,
COTES DE PROVENCE, FRANCE
2018 \$53.0

VERTERRA, ROSE' OF PINOT
NOIR, LEELANAU PENINSULA, MI
2019* \$65.0

BLACK STAR FARMS, ROSE OF
PINOT NOIR, OLD MISSION, MI
2021* \$11.0

Merlot

DECOY, SONOMA COUNTY, CA
2018 \$60.0

GORDON ESTATE, COLUMBIA
VALLEY, WA 2014 \$52.0

DUCKHORN, RUTHERFORD, NAPA
VALLEY, CA 2018 \$82.0

BLACK STAR FARMS ARCTUROS
OLD MISSION, MI 2019* \$40.0

THORN, NAPA VALLEY, CA 2017 \$95.0

Pinot Grigio

DANZANTE, DELLE VENEZIE,
ITALY 2019 \$38.0

MONTINORE ESTATE,
WILLAMETTE VALLEY, OR 2021 \$12.0

JERMANN, VENEZIA GIULIA, ITALY
2021 \$55.0

BLACK STAR FARMS ARCTUROS
PINOT BLANC, OLD MISSION, MI
2020* \$36.0

MARI VINEYARDS, PINOT BIANCO
OLD MISSION, MI 2017* \$45.0

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White Blends

CLAUDE VAL, PAYS D'OC IGP, FRANCE 2018	\$38.0
LUZÓN, JUMILLA DOP, SPAIN 2020	\$40.0
CHATEAU ROC MEYNARD, BOURDEAUX BLANC, FRANCE 2020	\$10.0
BOS WINE, HUNTER WHITE, CLARKSBURG, CA 2016	\$40.0
MARI VINEYARDS TROGLODYTE BIANCO OLD MISSION, MI 2017*	\$60.0

New World Blends and Single Varietals

OVERTURE BY OPUS ONE, OAKVILLE, NAPA VALLEY, CA, N.V.	\$205.0
MARI VINEYARDS PRAEFECTUS OLD MISSION PENINSULA, MI 2017*	\$75.0
RIDGE LYTTON SPRINGS SONOMA COUNTY, CA 2014	\$180.0
PARADUXX, PROPRIETARY RED WINE, NAPA, CA 2018	\$75.0
CHATEAU CHANTAL TRIO OLD MISSION MI*	\$15.0

Pinot Noir

BELLE GLOS TAYLOR LANE SONOMA COAST, CA 2011	
FLOWERS, SONOMA COAST, CA 2019	\$90.0
MERRY EDWARDS, RUSSIAN RIVER VALLEY, CA 2018	\$125.0
DOMAINE ROMAN, LANGUEDOC- ROUSSILLON, FRANCE 2018	\$10.0
BELLE GLOS, LAS ALTURAS VINEYARD, SAN LUCIA HIGHLANDS, CA 2020	\$60.0

PENNER-ASH, YAMHILL-CARLTON, OR 2017	\$22.0
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Sauvignon Blanc

CAKEBREAD CELLARS, NAPA VALLEY, CA 2020	\$54.0
EMMOLO, RUTHERFORD, NAPA VALLEY, CA 2020	\$45.0
KIM CRAWFORD, MARLBOROUGH, NZ 2021	\$38.0
DOMAINE FOURNIER, LOIR VALLEY, FRANCE 2021	\$14.0
MATUA, MARLBOROUGH, NZ 2021	\$32.0
BRYE ESTATE, OLD MISSION, MI 2020*	\$38.0

Riesling

CHATEAU GRAND TRAVERSE, LATE HARVEST, OLD MISSION, MI 2020*	\$46.0
CLEAN SLATE, MOSEL, GERMANY 2020	\$38.0
BOWERS HARBOR BLOCK II DRY, OLD MISSION, MI 2020*	\$53.0
CHATEAU CHANTAL, SEMI DRY, OLD MISSION, MI 2019*	\$38.0
CHATEAU CHANTAL, LATE HARVEST, OLD MISSION, MI 2020*	\$36.0
MARI VINEYARDS SIMPLISSIMUS SPARKLING RIESLING OLD MISSION, PENINSULA, MI 2018*	\$62.0
LEFT FOOT CHARLEY, LE CABAN, LEELANAU PENINSULA, MI 2020*	\$41.0

Italy

ARGIANO, NON CONFUNDITOR TOSCANA IGT, ITALY 2019	\$14.0
BRUSCO DEI BARBI, TUSCANY, ITALY 2017	\$46.0

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REVERSANTI, BARBARESCO
DOCG, PIEDMONT, ITALY 2015 \$65.0

CAPARZO, BRUNELLO DI
MONTELCINO DOCG, TUSCANY,
ITALY 2016 \$103.0

ARGIANO SOLENGO ROSSO
TOSCANO IGT, ITALY 2017 \$115.0

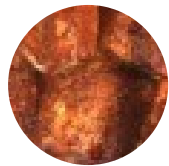
LORENZO BEGALI, AMARONE
DELLA VALPOLICELLO
CLASSICO, VENETO, ITALY 2015 \$126.0

ALLEGRIANI LA POJA CORVINA
VERONESE, VENETO, ITALY 2011 \$150.0

TENUTA SAN GUIDO SASSICAIA
BOLGHERI, ITALY 2018 \$300.0

BANFI, CHIANTI CLASSICO, ITALY
2017 \$40.0

Dishes are prepared with



BRUSSELS SPROUTS \$14.0

SCALLOPS \$58.0

SALMON \$46.0

CHICKEN \$22.0

DUCK \$26.0

BEEF

CRUDE

FRUIT

RASPBERRY

France

CHATEAU DE PIZAY, LA
CENTENAIRE MORGON,
BEAUJOLAIS, FRANCE 2020 \$84.0

LOUIS BERNARD, COTES DU
RHONE, RHONE, FRANCE 2017 \$12.0

DOMAINE XAVIER MONNOT,
BEAUNE, LES CENTS VIGNES
1ER CRU, FRANCE 2019 \$104.0

E. GUIGAL, CHATEAUNEUF-DU-
PAPE RHONE, FRANCE 2016 \$130.0

CHATEAU LASSEGUE, ST.
EMILION GRAND CRU BORDEAUX,
FRANCE 2017 \$90.0

JOSEPH DROUIN, COTE DE
BEAUNE, FRANCE 2019 \$125.0

CHATEAU PROVIDENCE,
POMEROL, BORDEAUX, FRANCE
2010 \$285.0

DOMAINE ERIC BOIGELOT, EN
BOEUF POMMARD COTE DE
BEAURE, FRANCE 2017 \$120.0

CAIRANNE CÔTES DU RHÔNE
VILLAGES, DOMAINE LUCIEN
TRAMIER, FRANCE 2018 \$52.0

CHATEAU MARSAC SEGUINEAU,
MARGAUX BORDEAUX, FRANCE
2016 \$90.0

Cabernet Sauvignon

RODNEY STRONG, SONOMA
COUNTY, CA 2018 \$50.0

CHATEAU MONTELENA,
CALISTOGA, NAPA VALLEY, CA
2017 \$90.0

ROCKAWAY, SINGLE VINEYARD,
ALEXANDER VALLEY, CA 2015 \$162.0

SILVER OAK, ALEXANDER
VALLEY, CA 2017 \$140.0

DAOU, PASO ROBLES CA 2019 \$14.0

STAGS LEAP WINE CELLARS
ARTEMIS NAPA VALLEY, CA 2019 \$159.0

PHILIP TONGI TANBARK HILL
NAPA VALLEY, CA 2018 \$138.0

AUSTIN HOPE, PASO ROBLES,
CENTRAL COAST, CA 2019 \$140.0

BOS, DEO ELK RAPIDS, MI 2015* \$120.0

TRINCHERO, MARIO'S NAPA
VALLEY, CA 2019 \$114.0

Aerie Lounge Menu



RIDGE ESTATE MONTE BELLO
VINEYARD SANTA CRUZ \$250.0
MOUNTAINS, CA 2018

OPUS ONE, OAKVILLE, NAPA VALLEY,
CA 2018

OPUS ONE, OAKVILLE, NAPA
VALLEY, CA 2016 \$525.0

Chardonnay

SIXTO UNCOVERED COLUMBIA
VALLEY, WA 2016 \$68.0

CHALK HILL, SONOMA COUNTY,
CA 2019 \$42.0

CHATEAU MONTELENA,
CALISTOGA, NAPA VALLEY, CA
2018 \$72.0

RODNEY STRONG, SONOMA
COAST, CA 2016 \$52.0

JERMANN WHERE DREAMS
HAVE NO END VENEZIA GIULIA,
ITALY 2017 \$109.0

MER SOLIEL RESERVE SANTA
LUCIA HIGHLANDS, CA 2019 \$17.0

AU BON CLIMAT, SANTA
BARBARA COUNTY, CA 2019 \$60.0

ROMBAUER, CARNEROS, NAPA
VALLEY CA 2020 \$88.0

LUCA, MENDOZA, ARGENTINA
2019 \$14.0

BERGSTROM SIGRID
WILLAMETTE VALLEY, OR 2014 \$135.0

SONOMA CUTRER, RUSSIAN
RIVER, SONOMA COAST, CA 2019 \$62.0

CARELLI 34, MENDOZA,
ARGENTINA 2020 \$30.0

DOMAINE RENOVIA, POUILLY
FUISSE 1ER CRU, BURGANDY,
FRANCE 2020 \$110.0

CHATEAU GRAND TRAVERSE,
OLD MISSION, MI 2018* \$40.0

CHATEAU MONTELENA,
CASTILOGA, NAPA VALLEY, CA
2018 \$20.0

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ACME, United States

Made with menulist.menu

Opening Hours:

Sunday 10:00-14:00

Tuesday 17:00-21:00

Wednesday 17:00-21:00

Thursday 17:00-21:00

Friday 17:00-22:00

Saturday 17:00-22:00