



# Happy Hour

DAILY \* 4PM - 6PM

## Snacks

**AU PARKER HOUSE ROLLS** <sup>V</sup> 8  
honey cultured butter • maldon salt

**HAND CUT FRIES** 10  
CHOICE OF  
plain • truffle parmesan • salt & vinegar

**AU CRISPY BRUSSELS SPROUTS** <sup>GFO</sup> <sup>V</sup> 10  
shaved parmesan • crushed red chili  
liquid aminos

**LAMB DUMPLINGS** 18  
spiced carrot emulsion • pomegranate  
broccolini chimichurri

**AU CRISPY CURRIED CAULIFLOWER** <sup>GF</sup> <sup>N</sup> 13  
shishito pepper • sweet & sour reduction  
golden raisins • hazelnut dukkah

**AU BIBB WEDGE** <sup>GF</sup> 10  
bleu cheese • candied bacon  
pickled onion • tomato • apple

**AU KOREAN FRIED CHICKEN** <sup>GFO</sup> 10  
red bird chicken thigh • gochujang hot sauce  
red onions • pickles • tuxedo sesame seeds  
buttermilk herb dressing

**CHICKEN LIVER MOUSSE** <sup>GFO</sup> 8  
ciabatta • pickled shallot  
apple butter • gremolata • radish

**BISON TARTARE** \* <sup>GF</sup> 17  
castelvetro olive • vermouth braised shallot  
confit egg yolk • juniper spiced house chips

**CALABRIAN SHRIMP TOAST** 14  
shrimp bisque dip • scallion

**AURUM NACHOS** <sup>GF</sup> 16  
white cheddar • pico de gallo • black beans  
jalapeños • chipotle crema • salsa  
ADD CHICKEN TINGA +6  
ADD GUACAMOLE +4

**AU FRENCH ONION BURGER** \* <sup>GFO</sup> 18  
caramelized onion jam • gruyère  
roasted garlic aioli • lettuce • tomato  
pickle • brioche bun • fries  
SUBSTITUTE SIDE SALAD +3

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

## Cocktails

**MARGARITA** 11  
monte alban tequila • agave • lime  
ADD FLOATER  
GRAND MARNIER, DISARONNO, MEZCAL +4

**LEMON DROP** 11  
caravella limoncello • vodka • lemon

**CHOOSE YOUR MULE** 10  
choice of well spirit  
ginger beer • lime

**CHOOSE YOUR SPRITZ** 12  
CHOICE OF  
aperol • campari • limoncello  
st. germain • italicus

## Wine

**SPARKLING  
PROSECCO** 11  
lunetta • italy

**BRUT ROSÉ RESERVA** 14  
albet i noya "petit albet" • spain

**WHITE  
PINOT GRIGIO** 11  
luigi • italy

**SAUVIGNON BLANC** 14  
françois chidaine • france

**RED  
CABERNET SAUVIGNON** 11  
ultraviolet • california  
**GRENACHE SYRAH CARIGNAN** 12  
chateau st. jacques • france

## Beer

**STELLA ARTOIS** 7  
**URBAN SOMBRERO** 7  
**PENNY'S PALE ALE** 7  
**MAESTRO IPA** 7  
**TELLURIDE REDFISH ALE** 7

**AU AURUM GOLD STANDARDS**  
GF GLUTEN FREE • N CONTAINS NUTS • V VEGETARIAN

\* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.