

Happy Hour

MONDAY - FRIDAY * 4PM - 6PM
SATURDAY & SUNDAY * 1PM - 6PM

Snacks

FISH & CHIPS 31

tempura battered • salt & vinegar fries
house tartar sauce

AU PARKER HOUSE ROLLS ^V 8

honey cultured butter • maldon salt

HAND CUT FRIES 10

CHOICE OF

PLAIN • TRUFFLE PARMESAN • SALT & VINEGAR

AU CRISPY BRUSSELS SPROUTS ^{GFO V} 10

shaved parmesan • crushed red chili
liquid aminos

LAMB DUMPLINGS 18

spiced carrot emulsion • pomegranate
broccolini chimichurri

AU CRISPY CURRIED CAULIFLOWER ^{GF N} 13

shishito pepper • sweet & sour reduction
golden raisins • hazelnut dukkah

AU BIBB WEDGE ^{GF} 10

bleu cheese • candied bacon
pickled onion • tomato • apple

AU KOREAN FRIED CHICKEN ^{GFO} 10

red bird chicken thigh • gochujang hot sauce
red onions • pickles • tuxedo sesame seeds
buttermilk herb dressing

CHICKEN LIVER MOUSSE ^{GFO} 8

ciabatta • pickled shallot
apple butter • gremolata • arish

BISON TARTARE * ^{GF} 17

castelvetro olive • vermouth braised shallot
confit egg yolk • juniper spiced house chips

STEAK FRITES * 28

wagyu tender • chimichurri • hand cut fries

AU FRENCH ONION BURGER * ^{GFO} 18

caramelized onion jam • gruyère
roasted garlic aioli • lettuce • tomato
pickle • brioche bun • fries
SUBSTITUTE SIDE SALAD +3

AURUM NACHOS ^{GF} 16

white cheddar • pico de gallo • black beans
jalapeños • chipotle crema • salsa
ADD CHICKEN TINGA +6
ADD GUACAMOLE +4

Cocktails

MARGARITA 11

monte alban tequila • agave • lime
ADD FLAVOR +1

WATERMELON • LAVENDER • PINEAPPLE

ADD FLOATER +4

GRAND MARNIER • DISARONNO • MEZCAL

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 * WHITE

PROSECCO 11

lunetta • italy

BRUT ROSÉ RESERVA 14

albet i noya "petit albet" • spain

PINOT GRIGIO 11

luigi • italy

SAUVIGNON BLANC 14

françois chidaïne • france

RED

PINOT NOIR 11

delta • sonoma

GRENACHE SYRAH CARIGNAN 12

chateau st. jacques • france

Beer

STELLA ARTOIS 7

STORM PEAK URBAN SOMBREROS 7

STORM PEAK PENNY'S PALE ALE 7

STORM PEAK MAESTRO IPA 7

TELLURIDE REDFISH ALE 7

TELLURIDE TANGERINE BLONDE 7

AU AURUM GOLD STANDARDS

GF GLUTEN FREE • N CONTAINS NUTS • V VEGETARIAN
GFO GLUTEN FREE OPTION AVAILABLE

* 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.

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.