79 Aurum
STEAMBOAT

Happy Hour

DAILY ✶ 4:30 - 6PM

Snacks

FISH & CHIPS 29
tempura battered • salt & vinegar fries
house tartar sauce

PARKER HOUSE ROLLS V 10
honey cultured butter • maldon salt

HAND CUT FRIES 10
CHOICE OF
PLAIN ✶ SALT & VINEGAR
TRUFFLE PARMESAN +2

CRISPY BRUSSELS SPROUTS GFO V 10
shaved parmesan • crushed red chili
liquid aminos

LAMB DUMPLINGS 19
spiced carrot emulsion • pomegranate
broccolini chimichurri

CRISPY CURRIED CAULIFLOWER GF N 13
shishito pepper • sweet & sour reduction
golden raisins • hazelnut dukkah

BIBB WEDGE GF 12
bleu cheese • candied bacon
pickled onion • tomato • apple

KOREAN FRIED CHICKEN GFO 13
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 • radish

BISON TARTARE * GF 17
castelvetrano olive • vermouth braised shallot
confit egg yolk • juniper spiced house chips

STEAK FRITES * 28
bistro steak • chimichurri • hand cut fries

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 12
monte alban tequila • agave • lime
CLASSIC ✶ WATERMELON ✶ LAVENDER
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 ✶ LIMONCELLO ✶ ST. GERMAIN

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 chidaine ✶ france

RED

PINOT NOIR 11
delta ✶ sonoma

GRENACHE SYRAH CARIGNAN 12
chateau st. jacques ✶ france

Beer

STELLA ARTOIS 7
STORM PEAK URBAN SOMBRERO 7
STORM PEAK PENNY’S PALE ALE 7
STORM PEAK MAESTRO IPA 7
TELLURIDE REDFISH ALE 7
TELLURIDE TANGERINE BLONDE 7

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.