



Happy Hour

DAILY * 4PM - 6PM

Snacks

AL PARKER HOUSE ROLLS ^V 10

house cultured honey butter • maldon salt

ADD HOUSE-MADE SEASONAL BUTTER +2

AL CRISPY CURRIED
CAULIFLOWER ^{GF N V} 10

shishito pepper • golden raisin

hazelnut dukkah • sweet & sour reduction

AL KOREAN FRIED CHICKEN ^{GF} 10

chicken thigh • house pickle

gochujang hot sauce • sesame seed
buttermilk herb dressing

**GOAT CHEESE & FIG
CRISPY POLENTA** ^{GF V} 10

sheep feta • fig jam • mint

pomegranate gastrique

HAND CUT FRIES ^{GF V} 9

CHOICE OF

lemon parmesan • chili spice • sea salt

AL BIBB "WEDGE" SALAD ^{GF} 10

bleu cheese • candied bacon

pickled onion • tomato • apple

AL AURUM CAESAR * 9

romaine • arugula • grana padano • crouton

white anchovy • garlic caesar dressing

GLUTEN FREE OPTION AVAILABLE

AL FRENCH ONION BURGER * 18

caramelized onion jam • gruyère • house pickle

roasted garlic aioli • lettuce • tomato

CHOICE OF FRIES

lemon parmesan • chili spice • sea salt

SUBSTITUTE IMPOSSIBLE BURGER +2

GLUTEN FREE OPTION AVAILABLE

AL 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.

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

SPRING SANGRIA 10

secret alchemical blend

CLASSIC MARGARITA 10

corazon tequila • agave • orange liqueur • lime

ASK ABOUT OUR SEASONAL FLAVORS +2

CHOOSE YOUR AURUM SMASH 10

choice of well spirit • seasonal preparation

CHOOSE YOUR MULE 10

choice of well spirit • ginger beer • lime

SUNSHINE SPRITZ 10

CHOICE OF

orange • grapefruit

Wine

GL | BTL

SPARKLING * ROSÉ * WHITE

PROSECCO 11 | 44

poggio costa • italy

SPARKLING ROSÉ 16 | 64

moncontour • cremant de loire • france

SAUVIGNON BLANC 14 | 56

via alpina • italy

CHABLIS 19 | 76

schaller • france

ROSÉ 12 | 48

paysan • california

ERBALUCE 14 | 56

cieck • italy

CHARDONNAY 16 | 64

tyler • estate cuvee • california

RED

GAMAY 14 | 56

gros ventre • california

CÔTES DU RHÔNE 11 | 44

domaine de la demase • france

CHIANTI 15 | 60

frascole • italy

CABERNET SAUVIGNON 14 | 56

land of saints • california

Beer

ELEVATION FIRST CAST IPA 8

elevation beer • abv 6.5% • colorado

VOLKSBIER VIENNA 9

wibby brewing • abv 5.5% • colorado

COLORADAN MEXICAN LAGER 7

westbound & down • abv 4.9% • colorado

IN THE STEEP HAZY IPA 9

outer range • abv 6.7% • colorado

KÖLSCH OR HAZY IPA 7

NON-ALCOHOLIC

best day brewing • california