



Happy Hour

DAILY * 4PM - 6PM

Snacks

AU PARKER HOUSE ROLLS ^V 10
house cultured honey butter • maldon salt
ADD HOUSE-MADE SEASONAL BUTTER +2

AU CRISPY CURRIED CAULIFLOWER ^{GF N V} 10
shishito pepper • golden raisin
hazelnut dukkah • sweet & sour reduction

AU 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

AU BIBB "WEDGE" SALAD ^{GF} 10
bleu cheese • candied bacon
pickled onion • tomato • apple

AU AURUM CAESAR * 9
romaine • arugula • grana padano • crouton
white anchovy • garlic caesar dressing
GLUTEN FREE OPTION AVAILABLE

AU 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

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.

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 | 62
moncontour • cremant de loire • france

SAUVIGNON BLANC 14 | 56
mosaique de loire • italy

CHABLIS 19 | 76
bernard defaix • france

ROSÉ 12 | 48
paysan • california

ERBALUCE 14 | 56
cieck • italy

CHARDONNAY 18 | 72
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 16 | 64
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