

## [BUBBLES]

Bouvet Brut, FR	9/38
Segura Viudas, SP (Split)	10
Mumm Prestige Brut, CA	42
Gloria Ferrer Royal Cuvee, CA	62
Veuve Cliquot, FR	85
Moet & Chandon White Star, FR	89
Perrier-Jouet Fleur de Champagne, FR	205
Dom Perignon, FR	219
Cristal, FR	495

## [DRAFTS]

Bud Light: St. Louis, MO	4.5
Ninkasi Total Domination IPA: Eugene, OR	5.5
Stella Artois: Leuven, BE	5.5
Widmer Drop Top Amber Ale: Portland, OR	5.5
Widmer Hefeweizen: Portland, OR	5.5
Seasonal Selection	6

## [BOTTLES]

Budweiser: St. Louis, MO	4
Coors Light: Golden, CO	4
Miller Light: Milwaukee, WI	4
Corona Extra: MX	5
Bridgeport IPA: Portland, OR	4.5
Anchor Porter: San Francisco, CA	4.5
Guinness Stout: Dublin, IR	5.5
Heineken Lager: Amsterdam, NE	4.5

# aura

An invisible breath,  
emanation, or  
radiation.

A distinctive but  
intangible quality that  
seems to surround  
a person or thing.

Atmosphere.

## [BITES]

	Daily	Happy Hour
<b>Signature Fondue</b>	8	4
smoked pepper infused, with toasted bread		
<b>Shrimp Cakes</b>	8	4
melissa's chesapeake bay recipe with oregon bay shrimp and chile lime aioli		
<b>Prawn Skewers</b>	8	
rosemary, thyme and garlic marinated, grilled and drizzled with saba		
<b>Fish Tacos</b>	9	4.5
beer battered alaskan cod, flour tortillas, pico de gallo, avocado crème fraiche and cabbage slaw		
<b>Crispy Calamari</b>	10	
flash fried with lemon aioli		
<b>Aura Burger</b>	9	4.5
blackened choice beef, pepper jack, crispy onions and spanish chorizo with seasoned fries		
<b>Basic Burger</b>	8	4.5
ground choice beef, lettuce, tomato, pickles and our signature sauce with seasoned fries		
<b>Battered Fries</b>	5	
with honey, cumin remoulade		
<b>Chicken Wings</b>	6	3
tossed roasted pasilla sweet chile sauce, with coitaja cheese dressing and celery sticks		
<b>Bucket O' Steamers</b>	10	
clams and mussels steamed in a thyme, white wine, garlic butter broth with grilled bread for dipping		
<b>Signature Caesar</b>	8	4
crisp romaine, cotija cheese, fried garbonzo beans, pico de gallo and our spiced caesar dressing		

## drink@happy hour

**\$3**

- cocktails – all basic well
- beer – drop top amber draft
- wine – featured wine by the glass

**\$4**

- cosmo
- margarita
- lemondrop



HOUR FINE PRINT:

- no take out
- no substitutions
- open to 7PM

## [AURA COCKTAILS]

<b>Red</b>	8
bacardi raspberry rum, apple pucker, cranberry, sour	
<b>Orange</b>	8
citrus vodka, muddled lemon, mango puree, peach schnapps, champagne	
<b>Blue</b>	8
vanilla vodka, blue curacao, muddled lemon, triple sec	
<b>Green</b>	9
absolut mango vodka, midori, peach schnapps, orange juice, sour	
<b>Pink</b>	7
gin, pineapple, orange juice, grenadine, splash sprite	
<b>Purple</b>	8
bacardi raspberry rum, raspberry schnapps, limes, splash cranberry	

## [CUSTOM COCKTAILS]

<b>Strawberry Bliss</b>	7
strawberry vodka, fresh grapefruit	
<b>Dreamsicle</b>	7
vanilla vodka, triple sec, orange juice	
<b>Blueberi Lemondrop</b>	8
stoli blueberi, muddled lemon	
<b>Bellissimo</b>	8
absolut peach, lemon, orange juice, champagne	
<b>Raspberry Rush</b>	9
raspberry vodka, raspberry puree, lemon and lime, splash cranberry	
<b>Blakberi Kiss</b>	8
stoli blakberi, fresh lime, triple sec	
<b>Watermelon Rancher</b>	9
three olives watermelon vodka, red bull, splash soda	
<b>Red Bull Rising</b>	10
raspberry vodka, peach schnapps, orange and cranberry juice, topped with red bull	
<b>Ginger Cosmo</b>	8
deco ginger rum, pineapple, lemon and lime, splash cranberry	

## [WHITE]

<b>Sauvignon Blanc, Honig, CA</b>	36
grapefruit and melon with a crisp, long finish	
<b>Pinot Gris, Sass, OR</b>	6/25
lush apple and pear with a long and rich finish	
<b>Chardonnay, Chehalem Inox, OR</b>	10/38
100% stainless steel, stone and citrus fruits	
<b>Chardonnay, Redwood, CA</b>	6/22
subtle oak, flavors of honey, pear and vanilla	
<b>Reisling, Dr. L, DE</b>	27
semi-sweet, layers of nectarine and peach	
<b>Albarino, Raimat, SP</b>	6/22
intense aromas of citrus, and dried flowers, well rounded citrus finish	
<b>Bordeaux Blanc, Chateau La Maroutine, FR</b>	25
grapefruit, citrus, and lychee well balanced and clean finish	

## [RED]

<b>Pinot Noir, Panther Creek, OR</b>	10/38
moderate tannins, soft simple red fruits	
<b>Petit Syrah, Guenoc, CA</b>	22
notes of fresh black pepper, full bodied with flavors of mocha and cedar	
<b>Malbec, Punto Final, AR</b>	26
spicy top notes paired with ripe raspberry and currant	
<b>Cabernet Sauvignon, Villa des Anges, FR</b>	6/25
intense flavors of huckleberry and chocolate	
<b>Sangiovese, Rapido, IT</b>	22
juicy berry and spice with tangy acidity and soft ripe tannins	
<b>Merlot, 181 Lodi, CA</b>	8/30
classic bordeaux style with plush tannins and a lingering finish	
<b>Fly Over Red, Foris, OR</b>	22
bordeaux style blend with dark fruit and earthy spice	
<b>Tempranillo, Bodegas Vinos De Leon, SP (1000ml bottle)</b>	6/22
medium bodied with juicy acidity, bright raspberry and herbs	
<b>Syrah, Malbec, Trumpeter, AR</b>	25
50 /50 blend full fruity and intense tannins	