

## [BREWS + ALES]

### Drafts

Bud Light: St. Louis, MO	4
Ninkasi Total Domination IPA: Eugene, OR	5
Stella Artois: Leuven, BE	5
Widmer Drop Top Amber Ale: Portland, OR	5
Widmer Hefeweizen: Portland, OR	5
Seasonal Selection	inquire

### Bottles

Budweiser: St. Louis, MO	3.5
Coors Light: Golden, CO	3.5
Miller Light: Milwaukee, WI	4
Corona Extra: MX	4.5
Bridgeport IPA: Portland, OR	4.5
Anchor Porter: San Francisco, CA	4.5
Guinness Stout: Dublin, IR	5
Heineken Lager: Amsterdam, NE	4.5

## [BUBBLES]

	GLASS	SHARE
Bouvet Brut, FR	9	38
Zardetto Prosecco, IT	13	
Mumm Prestige Brut, CA		42
Veuve Cliquot, FR		75
Moët & Chandon White Star, FR		89
Perrier-Jouët Fleur de Champagne, FR		182
Dom Perignon, FR		195
Cristal, FR		495

aura

## [BITES]

### Signature Fondue

smoked pepper and tomato infused, with toasted bread

### Chile Tiger Prawns

tiger prawns, chiles and garlic simmered with marsala, butter, and fresh cream

### Shrimp Cakes

melissa's chesapeake bay recipe with oregon bay shrimp and chile lime aioli

### Fish Tacos

golden battered alaskan cod, flour tortillas, cucumber salad, avocado creme fraiche, and cabbage slaw

### Crispy Calamari

flash fried, pickled pepper piperade, lemon aioli

### aura Burger

1/3 lb. blackened choice beef, pepper jack, crispy onions and spanish chorizo with seasoned fries

### Basic Burger

ground choice beef, lettuce, tomato and our signature sauce with seasoned fries add cheese 1

### Beer Battered Fries

with honey + cumin remoulade

### Chicken Wings

golden and crispy tossed with roasted pasilla + sweet chile sauce, with cotija cheese dressing and cucumber sticks

### Moules Frites

penn cove mussels, thyme, garlic and white wine broth, shoestring potatoes, lemon aioli

### Pizza

chimichurri sauce, pico de gallo and cotija cheese

### Clams

puget sound manilla clams, chorizo, verdejo broth, crusty bread

### Wedge Salad

wedge of romaine, spanish chorizo, cotija cheese, cucumber pico, avocado creme fraiche, and blood orange vinaigrette

### Signature Caesar

crisp romaine, cotija cheese, fried garbanzo beans, and our spiced caesar dressing

### drink@happy hour

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

Always Featuring  
10 Great Bottles at 22

1022

happy

HOUR FINE PRINT:

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

Available  
Late Night + Daily

Daily  
Happy Hour

7 3.5

8 4

7 3.5

9 4.5

10 5

9 4.5

6 3

5 2.5

6 3

10 5

6 3

9 4.5

10 5

8 4

## [AURA COCKTAILS]

**Red** 8  
raspberry vodka, apple pucker, cranberry, sour

**Blue** 8  
hpnatiq, vanilla vodka, muddled lemon, triple sec

**Orange** 8  
citrus vodka, muddled lemon, mango puree, peach schnapps, champagne

**Green** 8  
mango vodka, midori, peach schnapps, orange juice, sour

**Pink** 8  
apple vodka, muddled lemon

**Purple** 8  
raspberry vodka, hpnatiq, raspberry schnapps, pineapple juice

## [CUSTOM COCKTAILS]

**Dreamside** 7  
vanilla vodka, triple sec, orange juice

**Blueberi Lemondrop** 8  
stoli blueberi, muddled lemon

**Bellisimo** 7  
bacardi peach, lemon, orange juice, champagne

**Hibiscus Royale** 9  
champagne over sugared hibiscus flower

**Strawberry Bliss** 7  
strawberry vodka, fresh grapefruit

**Blakberi Kiss** 8  
stoli blakberi, fresh lime, triple sec


**Sideswipe** 8  
our version of a sidecar with tuaca and muddled lemon


**Red Bull Rising** 10  
raspberry vodka, peach schnapps, orange and cranberry juice, topped with red bull

**Chocolate Café** 9  
vanilla vodka, chocolate and coffee liqueurs, cream, coffee beans

## [WINES]

### White

Pinot Grigio, Riff, IT 6 22   
fresh green apple with vibrant acidity

Pinot Gris, Wallace Brook, OR 6 22   
hints of pear and white peach with a creamy finish

Torrontes, Tilia, AR 22   
subtle fruit with layers of jasmine and fresh herbs

Chardonnay, Chehalem "Inox", OR 9 32  
stone and citrus fruits balance with slight minerality

Chardonnay, Independent Producers, WA 22   
young and juicy with sweet apple flavors

Chenin Blanc, L.A. Cetto, MX 22   
buttery with notes of tropical fruit

Reisling, Dr. L., DE 25  
semi sweet, layers of nectarine and peach


### Red

Pinot Noir, Panther Creek, OR 10 38  
rich, full flavor pinot noir sourced from shea vineyards

Petit Syrah, Bogle, CA 8 28  
jammy with notes of oak, caramel and vanilla

Malbec, Punto Final, AR 26  
spicy top notes paired with ripe raspberry and currant

Meritage, Goats Do Roam, ZA 22   
lightly oaked with juicy fruit and gentle tannins

Cabernet, 14 Hands, WA 6 22   
intense flavors of black cherry and chocolate

Merlot, Independent Producers, WA 6 22   
lovely notes of raspberry, blackberry tart and earth

Bordeaux, Chateau Haut Peyruguet, FR 22   
notes of black and green peppers and green plums

Zinfandel, Painter Bridge, CA 6 22   
red fruit character with a touch of oak

Fly Over Red, Foris, OR 22   
bordeaux style blend with dark fruit and earthy spice

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