

AURA

HAPPY HOUR COCKTAILS \$10

BLUE HAZE COSMO

Hanger Vodka, Blueberry Lavender Syrup, Triple-Sec, Fresh Lime Juice

HORCHATA CHOCOLATE MARTINI

Titos, Horchata Liquor, Creme De Cacao, House Made Chocolate Syrup

AURA MULE

4 Rose Bourbon, Ginger Beer, Italicus, Fresh Lime Juice

MEDITERRANEAN SPRITZ

Fords Gin, Elderflower Liquor, Watermelon Soda

PALOMA

El Tequileno Tequila, Fresh Lime Juice, Agave, Grapefruit Beer, Tajin Rim

RED SANGRIA

BARREL AGED COCKTAILS \$12

BARREL AGED OLD FASHIONED

Four Roses Bourbon, House Demerara, Sassafras, House Blend Aromatic Bitters

90 DAY BARREL AGED MANHATTAN

Old Forester Rye, Cinzano 1757 Rosso Vermouth, Orange and Aromatic Bitters

BEERS \$5

DRAFT

Stella | Victory Brewing Prima Pils
Voodoo Ranger IPA | Cape May Belgian White

BOTTLED

Corona Extra | Dogfish Head IPA | Heineken | Miller Lite
Peroni | Sam Adams Boston Lager | Sapporo | Stella Artois | Yuengling

SPIRITS \$8

Tito's Vodka | El Tequileno Tequila | Fords Gin | Four Roses Bourbon | Plantation Rum

WINES \$7

Red- Tempranillo | White- Chardonay

Please inform your server of any food allergies | Credit card payments incur a 3% charge

AURA

HAPPY HOUR BITES \$10

AURA WINGS

Choice of Garlic Parmesan Aioli / Classic Buffalo Sauce / Asian BBQ Sauce

CHIPS + DIP

Fresh Fried Potato Chips | Buttermilk Emulsion Dip

THREE BLEND SLIDERS

Brisket, Short Rib & Beef, Provolone, Garlic Aioli

MEDITERRANEAN FRIES

Mediterranean Herbs, Feta Cheese, Garlic Aioli Drip

CLAM WHITE FLATBREAD

Sauteed Clams, Ricotta & Mozzarella

SPICY BURRATA FLATBREAD

Burrata, Marinara, Calabrian Honey Chili

GOAT CHEESE EMPANADAS (3)

Goat Cheese & Caramelized Onions

CHICKEN POT PIE EMPANADAS (3)

3 Crispy Chicken Empanadas

SAUTÉED MUSSELS

Spicy Marinara Sauce