

AURA

SIGNATURE COCKTAILS \$16

MEDITERRANEAN MULE

FIG INFUSED VODKA, AVERNA AMARO, FRESH LEMON, GINGER BEER -

CRISP, FRUITY AND TART

LAVENDER HAZE

TITO'S HANDMADE VODKA, HOUSE BLUEBERRY LAVENDER CORDIAL, FRESH CITRUS BLEND

A LIGHT FLUFFY COMBINATION OF BLUEBERRY & CITRUS OILS

VENETIAN BREEZE

FORDS GIN, APEROL, ALOE LIQUEUR, POMEGRANATE, LIME, FEVER TREE MEDITERRANEAN TONIC

A COOL, CRISP AND REFRESHING COLLINS

DOWN EAST

FORDS GIN, CUCUMBER, MINT, HONEY, LEMON, FEVER TREE MEDITERRANEAN TONIC

SWEET, HERBACEOUS AND REFRESHING

SMOKE N' CHOCOLATE

CACAO WASHED MEZCAL, HOUSE RED APERITIVO BLEND, COCCHI DI TORINO VERMOUTH, MOLE

CHOCOLATE, VELVET, SMOKEY

DRAGON'S AURA

DRAGON FRUIT AND JALAPENO INFUSED REPOSADO TEQUILA, FRESH LIME JUICE, AMBER AGAVE NECTAR, BLACK LAVA SEA SALT

A BALANCED ELEVATION OF A MARGARITA. VIBRANT WITH A TOUCH OF SMOKE AND SPICE.

FLIGHT TO KENTUCKY

JEFFERSON'S BOURBON, PASSION FRUIT, PINEAPPLE, LEMON, APEROL

A VIBRANT FRUIT-FORWARD SOUTHERN COCKTAIL THAT WILL TAKE YOU ON A TRIP TO THE SOUTH.

AURA

BARREL AGED COCKTAILS \$17

AGED FOR 90 DAYS IN CHARRED OAK BARRELS

90 DAY BARREL AGED OLD FASHIONED

FOUR ROSES BOURBON, HOUSE DEMERARA, SASSAFRAS, HOUSE BLEND AROMATIC BITTERS

SERVED OVER A HAND CUT CLEAR ICE CUBE, GARNISHED WITH LEMON AND ORANGE PEELS

90 DAY BARREL AGED MANHATTAN

OLD FORESTER RYE, CINZANO 1757 ROSSO VERMOUTH, ORANGE AND AROMATIC BITTERS

SERVED OVER A HAND CUT CLEAR ICE CUBE, GARNISHED WITH A LUXARDO CHERRY AND ORANGE PEEL

SPIRIT FREE COCKTAILS \$9

SPARKLING BLUEBERRY LAVENDER LEMONADE

BLUEBERRY, LAVENDER, HOUSE MADE LEMONADE, TOPPED WITH SODA

CHERRY BLOSSOM

HIBISCUS, ROSEMARY, THYME, LEMON, AGAVE, AMARENA CHERRY SHRUB

AN EXPRESSION OF EARTHY AND FLORAL TONES. A NON-ALCOHOLIC INSPIRED MARGARITA.

We take great pride in using freshly squeezed fruit juices, citrus and homemade fruit pulps and syrups.

AURA Restaurant & Bar