

AURA

RESTAURANT & BAR

CRAFT COCKTAILS (\$18)

FALLING FOR YOU

Tito's Vodka | Aperol | Apple cider | Prosecco | Apple pie syrup

BOUQUET OF ROSES

Nolet gin | Hampton water rose | Lemon | Raspberry | Hibiscus | Rose syrup

AUTUMN BUTTERFLY

Empress 1908 butterfly pea tea infused dry gin | Italicus bergamot liqueur | Yuzu | Lavender syrup

FREE FALL

La vida Del Maguey mezcal | Passoa passion fruit liqueur | Orange | Lime | Almond syrup

BLACKBERRY PENICILLIN

Monkey Shoulder blended scotch whisky | Barrows ginger liqueur | Lemon | Blackberry | Ginger syrup

LA ROSA PALOMA

Codigo rose tequila | Sorel hibiscus liqueur | Lime | Grapefruit

GRANNY HIGHBALL

Rittenhouse rye | Lillet Blanc vermouth | Granny Smith apple puree | maple syrup

AURITA

Jalapeno infused tequila | blood orange | lime | agave

HIBISCUS WHISKEY SOUR

Jefferson's bourbon | Sorel hibiscus liqueur | lemon | simple syrup

VAI TAI

Malavida Reposado Tequila | Grand Marnier | Lime | Toasted Mocha Syrup

AURA MARTINI

Titos vodka | Figenza Fig Infused vodka | Ginger Liqueur | Lime | Honey syrup

CHOCOLATE MARTINI

Stoli Vanilla vodka | Kula toasted coconut rum | Mozart chocolate liqueur | Pineapple | Bitters

CUSTOM COCKTAILS (\$20)

ALL JUICES, SYRUPS, MODIFIERS & GARNISHES ARE FRESHLY SQUEEZED & MADE INHOUSE AS PER SEASONAL AVAILABILITY