

# AURA

RESTAURANT & BAR

## HAPPY HOUR CRAFT COCKTAILS (\$12)

### BANANA DAIQUIRI

Plantation 3 | Banana liqueur | Lime | Simple syrup

### CHERRY SIDECAR

Hennessy | Cherry liquor | Lemon | Honey

### CRAN-POM MULE

Pomegranate infused vodka | Cranberry | Lime | Simple syrup | Ginger beer

### SIESTA

Blanco tequila | Aperol | lime | Agave

### BLOOD ORANGE GNT

Beefeater gin | Blood orange | Tonic

### FALL FASHIONED

Bourbon | Apple | Cinnamon syrup | Bitters

### PASSION FRUIT CAIPIRINHA

Cachaca | Passion fruit | Lime | Simple syrup

## BOTTLED BEERS (\$6)

Paulander, Tsingtao, Mythos, Pilsner, Heineken, Heineken 0, Schoffechofer Grapefruit, Corona, Modello, Miller Light, Budweiser, Bud Light, Michelob Ultra

## CRAFT BEERS (\$6)

Stella, Victory  
Defiant, New Belgium IPA  
Unibroue, Dogfish IPA

## WINES

Rionda Prosecco (\$10)  
Maddalena Chardonnay (\$10)  
Shades Of Blue Riesling (\$10)  
Lyric Pinot Noir (\$10)  
Daou Cabernet (\$12)

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