

Aura Bar & Kitchen

111 1st Ave · +16465735578 · Updated: Jan 14, 2026

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TAPAS & SHAREABLE 14

Truffle Fries	\$10.00
Parmesan Cheese, Herbs, Truffle Mushroom Aioli	
Brussel Sprouts	\$15.00
Parmesan Cheese, Lemon, Herbs, Fig Balsamic	
Cheesy Arancini	\$16.00
Italian Risotto, Three Cheese Blend, Herb Aioli	
Burrata Bliss	\$17.00
Figs, Arugula, Prosciutto, Cherry Tomatoes, Balsamic Glaze, Olive Oil	
Truffle Mac & Cheese	\$16.00
Three Cheese Blend, Bacon, Truffle oil	
Pulled Pork Sliders	\$17.00
Smokey BBQ Sauce	
Turkish Meatballs	\$15.00
Tomato Confit, Ras el Hanout Spice	
Hummus Dip	\$15.00
Zattar, Olive Oil, Toasted Pita	
Fried Calamari	\$19.00
Grilled Lemon, Fra Diavolo Sauce	
Garlic Shrimp	\$19.00
Lemon Capers, White Wine Sauce, Toast	
Salmon Bites	\$20.00
Crispy Salmon, Soy Honey and Ginger Sauce, Sesame Seeds	
Seared Tuna	\$20.00
Crusted Sesame Ahi Tuna, Eggplant Caponata	
Grilled Octopus	\$25.00
Chickpea Spread, Grilled Lemon	
Steak Bites	\$24.00
Charcoal grilled 6oz Ribeye, Chimichurri	

BRUSCHETTA 2

Sweet and Nutty	\$16.00
Goat Cheese, Cranberry, Honey Walnut, Fig Balsamic Glaze	
Figgy Piggy	\$16.00
Prosciutto, Brie Cheese, Arugula, Fig Jam	

SHARING BOARDS 3

Mediterranean Mezza	\$27.00
Hummus, Roasted Eggplant & Pepper Spread, Tzatziki, Olives, Pita	
The Cheese Plate	\$27.00
Chef’s selection of premium cheese, Fruits, Jam, Toasted Bread	
Antipasto Board	\$31.00
Chef’s selection of finest cured meats and cheeses, Pickled Olives	

SALAD 3

Classic Caesar	\$16.00
Romaine Lettuce, Parmegiano Cheese, Croutons, Caesar Dressing	
Apple Salad	\$18.00
Market Greens, Cranberry, Goat Cheese, Toasted Walnuts, Cherry Tomatoes, Red Onion, Balsamic Vinaigrette	
Add on to Salad	AVAILABLE OPTIONS
Chicken, Shrimp, Roasted Salmon, Seared Tuna, Shrimp & Chicken	Chicken: \$6.00
	Shrimp: \$8.00
	Roasted Salmon: \$10.00
	Seared Tuna: \$10.00
	Shrimp & Chicken: \$10.00

FRESH PASTA 7

Bolognese	\$23.00
Italian Sausage, Smoked Apple Bacon, Beef, Tomato sauce, Pecorino Cheese	
Drunk Gnocchi	\$23.00
Potato Dumplings in creamy Vodka Sauce	
Mushroom Alfredo	\$23.00
Forest Mushroom Classic NY Fettuccini Alfredo Sauce	
Cacio E Pepe	\$24.00
Linguini, Pecorino Cheese, Black Pepper	
Burrata Caprese	\$26.00
Tomato Confit, Basil, Marinara Sauce	

Shrimp Scampi	\$27.00
Linguini, Cherry Tomato, White Wine Lemon Sauce	
Add on to Pasta	AVAILABLE OPTIONS
Chicken, Shrimp	Chicken: \$6.00
	Shrimp: \$8.00

BETWEEN THE BREAD 3

Aura Burger	\$25.00
Chopped Steak, Caramelized Onions, Lettuce, Tomato, Pickles, Steak Fries, Sriracha Mayo	
Truffle Burger	\$28.00
Sautéed Mushrooms, Cheddar Cheese, Truffle aioli, Steak Fries	
Crispy Chicken Sandwich	\$22.00
Arugula, Tomato, Cheddar, Chipotle Mayo, Steak Fries	

ENTRÉE 3

Lemon Chicken	\$26.00
Shallots, Capers, White Wine Lemon Sauce, Potatoes, Market Vegetables	
Atlantic Salmon	\$29.00
Roasted with Lemon and Capers, Potatoes, Market Vegetables	
Steak and Fries	\$42.00
Ribeye & Steak Fries	

CRAFT COCKTAILS 15

AURA 111	\$17.00
Coconut Rum, Elderflower, Lime, Blue Curacao, Rose Water	
THE LUNA	\$17.00
Mezcal, Passion Fruit, Pineapple & Lemon Juice, Egg White	
POMEGRANATE MEZCAL	\$17.00
Mezcal, Pomegranate, Elderflower Liquor, Fresh Lime Juice	
GINGER MARTINI	\$17.00
Vodka, Lemon Juice, Ginger Purée, Cointreau	
SMOKEY SERRANO	\$17.00
Spice infused Tequila, Mezcal, Lime, Mango, Agavi, Tajin Rim	
PURPLE DREAM	\$17.00
Gin, Berries, Lavender, Fresh Lemon Juice, Aromatic Bitters	
AMORE	\$17.00
Bourbon, Aperol, Elderflower, Pineapple and Lemon Juice	

HAVANA SUNSET	\$17.00
Rum, Aperol, Mango, Fresh Lime Juice	
SWEET AND SMOKEY	\$17.00
Mezcal, Strawberry, Lime Juice, Rosemary Agave	
VELVET ROPE	\$17.00
Pear Vodka, ST Germain, Grapefruit, Lemon Juice	
LAVENDER GARDEN	\$17.00
Empress Gin, Lemon Juice, Lavender, Egg White	
REVIVER	\$17.00
Bourbon, Lillet Blanc, , Lemon Juice, Blueberry, Absinthe Rinse	
WATERMELON MARTINI	\$17.00
Vodka, Lime, Orange Liqueur, Mint	
TIRAMISU MARTINI	\$17.00
Vanila Vodka, Dark Chocolate, Coffee & Tiramisu Liqueur	
LOVEBIRD	\$17.00
Champagne -Luxardo Liqueur, Strawberry puree	

CLASSIC COCKTAILS 15

ESPRESSO MARTINI	\$17.00
Vodka, Espresso, Coffee liquor	
OLD FASHIONED	\$17.00
Bourbon, Angostura Bitters	
MANHATTAN	\$17.00
Bourbon, Sweet Vermouth, Bitters	
COSMOPOLITAN	\$17.00
Vodka, Cranberry Juice, Orange Liquor, Fresh Lime Juice	
WHISKEY SOUR	\$17.00
Whiskey, Fresh Lemon Juice, Egg White	
DIRTY MARTINI	\$17.00
Vodka, Dry Vermouth, Olive Brine	
MOSCOW MULE	\$17.00
Vodka, Fresh Lime Juice, Ginger Beer	
NEGRONI	\$17.00
Gin, Campari, Sweet Vermouth	
APEROL SPRITZ	\$17.00
Aperol, Dry Prosecco, Club Soda	

CLOVER CLUB	\$17.00
Gin, Dry Vermouth, Fresh Lemon Juice, Raspberry, Egg White	
MOJITO	\$17.00
Rum, Fresh Lime Juice, Mint, Club Soda	
FRENCH 75	\$17.00
Gin, Prosecco, Fresh Lemon Juice	
PALOMA	\$17.00
Tequila, Grapefruit Soda, Fresh Lime Juice	
PORNSTAR	\$17.00
Vanilla Vodka, Passion Fruit, Lime, Vanilla Syrup	
Paper Plane	\$17.00
Bourbon, Aperol, Amaro, Lemon Juice	

MARGARITA 1

ADD FLAVOR	\$15.00
Passion Fruit, Strawberry, Mixed Berries, Mango	

WINE & BEER 1

BUBBLY	AVAILABLE OPTIONS
	Blanc De Blancs - Le Grand Courtage France: \$13.00
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	Cremant - Albert Bichot, Burgundy, France: \$65.00
	Champagne - Canard-Duchene, Champagne, France: \$125.00

WHITE 5

Pinot Grigio - Alverdi, Molise, Italy	AVAILABLE OPTIONS
	\$12.00
	\$48.00
Sauvignon Blanc - Marlborough New Zealand	AVAILABLE OPTIONS
	\$13.00
	\$56.00
Chardonnay - Sonoma-Cutrer, Sonoma Coast, California	AVAILABLE OPTIONS
	\$15.00
	\$60.00
Gavi - Beni di Batasiolo, Piedmont, Italy	\$70.00
Chardonnay - Albert Bichot 'Long Depaquit', Chablis, France 21'	\$75.00

ORANGE/ROSE 2

Pinot Gris Orange - Naken, Burgenland, Austria	AVAILABLE OPTIONS	
		\$15.00
		\$60.00
Grenache Rose - Roussanne, Provence, France	AVAILABLE OPTIONS	
		\$12.00
		\$46.00

RED 9

Pinot Noir - Angeline , Mendocino County, California	AVAILABLE OPTIONS	
		\$13.00
		\$56.00
Montepulciano - Collegiata, AbruzzoItaly	AVAILABLE OPTIONS	
		\$12.00
		\$48.00
Cabernet Sauvignon - Decoy, California, U.S.	AVAILABLE OPTIONS	
		\$15.00
		\$60.00
Chianti Classico Reserva - Carpineto, Tuscany, Italy		\$65.00
Chateauneuf du Pape - Domaine Du Vieux Lazaret, Rhone, France 21'		\$115.00
Cotes du Rhone - Vigne de Fer, Rhone, France		\$60.00
Barolo - Viberti 'Buon Padre', Piedmont, Italy 19'		\$135.00
Rioja 'Gran Reserva' - Baron De Ley, Rioja, Spain 16'		\$100.00
Amarone - Cesari, Veneto, Italy 19'		\$120.00

BOTTLED BEER 7

Duvel	\$13.00
(Belgian Ale) 8.5%	
Stella Artois	\$8.00
(Belgian Lager) 5%	
Heineken	\$8.00
(Amsterdam Lager)5%	
Peroni	\$8.00
(Italian Pilsner) 4.7%	
Corona	\$8.00
(Mexican Lager) 4.6%	

Cider	\$8.00
Seasonal	
Non Alcoholic Beer	\$8.00