

## Sweets

### FROM THE KITCHEN

**APPLE BANANA CAKE 14**  
vanilla bean ice cream • banana cake crumble  
hawaiian chili caramel

**DARK CHOCOLATE GANACHE BAR <sup>GF</sup> 16**  
valrhona chocolate • whipped espresso caramel  
strawberry • sea salt

**<sup>AU</sup> DARK CHOCOLATE CHIP COOKIES 12**  
warm cookies • chocolate milk

**ICE CREAM <sup>GF</sup> & SORBET <sup>GF V</sup> 10**  
ask your server!

### CAFÉ

**FRENCH PRESS HAWAI'I BLEND COFFEE 10**  
**MAUI OMA ESPRESSO 4**

### DESSERT DRINKS

**ESPRESSO MARTINI 18**  
vodka • coffee liqueur  
espresso • cane syrup

**ALOHA D'NOIR 18**  
rum • amaro • black raspberry  
cacao • lemon

**RUSTY COCONUT 28**  
green spot irish whiskey • kota pandan  
drambuie • coconut ice

**TAYLOR FLADGATE 18**  
10 year tawny

**CRÈME DE TETE 18**  
jurancon • sauternes

**ALCYONE 26**  
tannat dessert wine

**DOLCE 35**  
late harvest wine

## DESTINATION

HOSPITALITY

UNIQUE DINING EXPERIENCES \* DESTINATION HOSPITALITY.COM  
MAUI \* STEAMBOAT SPRINGS \* BRECKENRIDGE \* SNOWMASS

A 3% employee benefit surcharge is added to the check. This allows us to provide a more robust benefits package for our valued team members so they are better equipped to meet the high cost of living in our resort community.

## Cocktails

### SIGNATURE

**<sup>AU</sup> AURUM MANHATTAN 19**  
bourbon • cocchi di torino • luxardo • herbal liqueur

**<sup>AU</sup> AURUM OLD FASHIONED 19**  
rittenhouse rye • dry curaçao  
luxardo • smoked orange bitters

**AURUM MAUI MAI TAI <sup>N</sup> 20**  
bounty white rum • koloa dark • SCD tropical gomme  
SCD orgeat • lime • pineapple • lilikoi honey • clarified

**ROSÉGRONI 19**  
tequila • cocchi american • angelino amaro  
giffard strawberry

**P.O.G. COLLINS 18**  
bombay dry gin • angeleno amaro  
chinola lilikoi • lemon • guava • soda

**ANDALE! TORO 17**  
tequila • dolin blanc • curaçao • pineapple • lime • bitters

**KE ALA HŌKŪ 19**  
banhez mezcal • midori • chareau • dry curaçao  
pineapple • lime • agave • sal de chapulin

**LYCHEE LANI 18**  
modico vodka • plum wine • lemon  
lychee • sparkling sake

**PRESERVING THE PAST**  
**1944 MAI TAI <sup>N</sup> 21**  
c. 1944 \* BY VICTOR "TRADER VIC" BERGERON • OAKLAND, CA  
appleton • worthy park • dry curaçao  
macadamia orgeat • lime

**BLUE HAWAII(AN) 19**  
c. 1957 \* BY HARRY YEE • KAISER HAWAIIAN VILLAGE HOTEL • HONOLULU  
modico vodka • kuleana hui-hui • blue curaçao  
coconut cream • pineapple • lemon

**THE HALEKULANI 18**  
c. 1930 • HOUSE WITHOUT A KEY LOUNGE • HALEKULANI HOTEL • WAIKIKI  
bourbon • SCD falernum • pineapple  
orange juice • grenadine • lemon

## Beer

### DRAFT

**LAHAINA BREWING LOKAHI PILSNER 10**  
**ALOHA BEER COMPANY HOP LEI IPA 10**  
**KONA BREWING LILIKOI KEA WIT BIER 10**  
**MAUI BREW CO LAHAINA TOWN BROWN 10**  
**ROTATING LOCAL SEASONAL 10**  
**PARADISE CIDERS SEASONAL CIDER 10**

**BOTTLES \* CANS**  
**STELLA ARTOIS 10**  
**ESTRELLA JALISCO PILSNER 9**  
**LAHAINA HAZE IPA 10**

## Wine

### GLASS | BOTTLE

**SPARKLING \* ROSÉ \* WHITE**  
**PROSECCO 16 | 64**  
sommарiva • veneto • italy  
**CHAMPAGNE 25 | 100**  
devaux grand reserve brut • champagne • france

**ROSÉ 15 | 65**  
olema • provence • france

**SOAVE 15 | 65**  
pieropan • veneto • italy

**VERDEJO 15 | 65**  
casamaro • rueda • spain

**SAUVIGNON BLANC 15 | 65**  
kaena • santa ynez • ca

**BOURGOGNE BLANC 19 | 84**  
thevenet & fils • macon • france

**CHARDONNAY 20 | 80**  
sonoma-cutrer • les pierres-sonoma coast • ca

### RED

**BARBERA D'ASTI 15 | 65**  
renato ratti • piedmont • italy

**RED BLEND 17 | 68**  
la ferme du mont • côtes du Rhône • france

**PINOT NOIR 18 | 88**  
iconoclast • santa barbara • ca

**SUPER TUSCAN 19 | 84**  
belnero • toscana • italy

**CABERNET SAUVIGNON 28 | 120**  
duckhorn • napa valley • ca

## Zero Proof

**FAUX SPRITZ 12**  
giffard appertif • jasmine tea • white grape  
white cranberry • bottle carbonated

**CHILI PALOMA 12**  
grapefruit • hawaiian chili pepper water  
lime • black salt • bottle carbonated

**PIMM'SLESS CUP 12**  
strawberry • cucumber • lemon  
mint • ginger • bottle carbonated

**NADA G&T 12**  
house gin cordial • giffard NA elderflower • tonic

**ATHLETIC BREWING ROTATING 9**  
NON-ALCOHOLIC BEER  
ask your server for today's selection

**BAR MANAGER** RYAN DUNTON

## Starters

**ROSEMARY PARKER ROLLS 14**  
hawaiian sea salt • honey-allspice butter

**SMOKED HAWAIIAN FISH DIP 17**  
lemon • dill • lavash crackers  
GLUTEN FREE OPTION AVAILABLE

**BLACK GARLIC HUMMUS <sup>GF V</sup> 20**  
seasonal vegetable crudité • lime zest

 **FRIED CHICKEN <sup>GF N</sup> 22**  
gochujang bbq sauce • pickled radish  
macadamia nut crumble • buttermilk herb dressing  
NUT FREE OPTION AVAILABLE

**ISLAND OKONOMIYAKI 22**  
bacon • shredded slaw • prawns • kewpie mayo  
fried garlic • furikake

**MEDITERRANEAN MEATBALLS 22**  
local pork & beef • lemon yogurt • mint  
harissa • cucumber salad

**CITRUS CURED KONA KAMPACHI CRUDO \* <sup>GF</sup> 27**  
tomato water • avocado purée  
thai basil oil • fresno chili

 **CRISPY CURRIED CAULIFLOWER <sup>GF N</sup> 18**  
shishito pepper • sweet & sour reduction • golden raisins  
lemon yogurt • macadamia nut dukkah  
VEGAN OPTION AVAILABLE

**ROASTED BONE MARROW \* 25**  
sourdough • roasted garlic parsley • marinated tomatoes  
GLUTEN FREE OPTION AVAILABLE

ADD A BONE MARROW LUGE  
OLD GRAND DAD BOURBON +10 • BANHEZ MEZCAL +12 • CASA NOBLE BLANCO +18

**LOBSTER TOAST 30**  
shaved fennel salad • whipped avocado  
GLUTEN FREE OPTION AVAILABLE

**CRISPY FISH COLLARS <sup>GF</sup> 34**  
farm greens • truffle ponzu • yuzu kosho aioli

**HAND ROLLED RICOTTA GNOCCHI 35**  
mushrooms • kale • lemon • white wine foam  
ADD LOBSTER MEAT +15  
ADD FENNEL SAUSAGE +9

 **AURUM GOLD STANDARDS**  
GF GLUTEN FREE • N CONTAINS NUTS • V VEGAN

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Your well-being is important to us, not all ingredients are listed on the menu.  
Please inquire with your server for further details and notify us of any allergies.

## Soup & Salads

**LOCAL PUMPKIN SOUP <sup>GF</sup> 14**  
coconut cream • mint • pepitas crunch  
VEGAN OPTION AVAILABLE

**FARM GREENS 17**  
pickled shallots • parmesan • roasted garlic crumble  
shaved market vegetables • farmers dressing  
GLUTEN FREE & VEGAN OPTIONS AVAILABLE

**ROASTED BEET SALAD <sup>GF N</sup> 22**  
whipped goat cheese • olive tapenade crumble  
candied macadamia nut vinaigrette  
GLUTEN FREE & VEGAN OPTIONS AVAILABLE

## Entrées

**LOCAL FRESH CATCH \* <sup>GF</sup> MP**  
cauliflower purée • seasonal vegetables  
yuzu kosho • dashi emulsion

**SIMPLE ROOTS FARMED CHICKEN <sup>GF</sup> 45**  
roasted potatoes • caramelized onions  
lemon butter • seasonal vegetables

**HERITAGE PORK CHOP <sup>GF</sup> 65**  
charred brassica • mushrooms  
truffle-bacon-mustard-jam • jus

**ROASTED CABBAGE <sup>GF V</sup> 36**  
miso black garlic • seasonal vegetables  
rice • ginger-scallion sauce

**HERB CRUSTED RACK OF LAMB 75**  
roasted garlic • sweet & sour cherry gastrique  
sweet potato • market vegetables  
ADD 4OZ LOBSTER TAIL +MP

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\* **AURUM GRILL SELECTIONS \***  
smoked potato mash • mushroom • local vegetables • proper jus  
GLUTEN FREE OPTION AVAILABLE

**32oz PRIME BONE-IN RIBEYE \* MP**  
**CERTIFIED ANGUS BEEF FLAT IRON STEAK \* 50**  
ADD 4oz LOBSTER TAIL +MP

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THANK YOU TO OUR LOCAL FARMS & SOURCING  
HUA MOMONA FARMS \* WAIALUA EGGS \* KAUAI PRAWNS \* SIMPLE ROOTS CHICKEN \* BLUE OCEAN MARICULTURE  
FRESH ISLAND FISH \* BLUE DOOR BAKERY \* LAPA'AU FARM \* LOCAL HARVEST \* LOPES FARMS \* RIMFIRE IMPORTS  
SUGAR CANE DANE \* MAUI OMA \* ESKIMO CANDY \* MAHI PONO

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**CHEF PARTNER** TAYLOR PONTE \* **GENERAL MANAGER PARTNER** NATASHA PONTE