eatSnowmass.com

79 Aurum

SNOWMASS

Happy Hour

DAILY * 4PM - 5PM

Snacks

PARKER HOUSE ROLLS V 6
honey butter • maldon salt

KOREAN FRIED CHICKEN 11
red bird chicken thigh • gochujang hot sauce
red onions • pickles • tuxedo sesame seeds
buttermilk herb dressing

CRISPY CURRIED CAULIFLOWER GF N V 10
shishito pepper • sweet & sour reduction
golden raisins • hazelnut dukkah

AURUM FRIES GF V 8
CHOICE OF
HAND-CUT * SWEET POTATO
UPGRADE TO PARMESAN-GARLIC-TRUFFLE +3

TEMPURA SHRIMP LETTUCE CUPS GF N 12
pistachio ancho salsa • lemon aioli
pickled onion • corn shoots

SPINACH ARTICHOKE DIP GF V 12
grilled jalapeño • grana padano • fresh tostada

TUSCAN KALE SALAD GF N V 12
castelvetrano olives • lemon • marinated tomato
cucumber • marcona almonds • grana padano

DUCK WINGS 17
teriyaki bbq • lemon • ginger • scallion • sesame

FRENCH ONION BURGER * 29
brioche bun • gruyère • garlic aioli • lettuce
tomato • pickle • onion jam • fries OR side salad

AURUM GOLD STANDARDS
GF GLUTEN FREE · N CONTAINS NUTS · V VEGETARIAN

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, 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. Some items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy or sesame. Please inquire with your server for further details and notify us of any allergies.

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.

A 20% gratuity included in parties of 8 or more.

Cocktails

AS YOU WISH 11
empress 1908 gin • crème de violette
st. germain • lavender • lemon • grapefruit

PAPER PLANE 11
four roses bourbon • aperol
amaro nonino • lemon

THE LAST CALL 11
ilegal mezcal • genepy dolin
velvet falernum • lime

ALPINE COAST 11
spring 44 gin • carpano antica
lillet blanc • lemon • simple syrup

Wine

SPARKLING

BLANC DE BLANC 12
moutard * france

ROSÉ

LORENZA 12
california

WHITE

PINOT GRIGIO 11
giuseppe & luigi * friuli * italy

SAUVIGNON BLANC 14
lieu dit * santa ynez valley * california

CHARDONNAY 13
land of saints * santa barbara county

RED

PINOT NOIR 13
bloodroot * california

CÔTE DU RHÔNE 11
domaine damase * france

CABERNET SAUVIGNON 12
delta * california

Beer

STELLA ARTOIS 6
interbrew international b.v.belgium

DOS EQUIS MEXICAN LAGER 6
cuauhtémoc moctezuma brewery * mexico

ODELL IPA 6
odell brewing * fort collins * co

PALISADE PEACH WHEAT ALE 6
breckenridge brewing * breckenridge * co

AVALANCHE AMBER 6
breckenridge brewing * breckenridge * co

Sample Menu

Fall 2026