

Discover

11am—2pm



Aurea is proud to support its local organic farmers in their efforts towards protecting the environment, recycling natural resources, increasing sustainable foods, and illuminating consumers on the connection between healthy food and environmentally sound growing practices.

Light and quick. . .

- Cream of white corn soup*, jalapeno crème fraiche 9
- New Harvest potatoes*, crème fraiche dressing 7
- Roasted *three beet salad*, honey goat cheese, candied walnuts, citrus vinaigrette 12
- Grant St. chicken salad* with julienne vegetables, iceberg lettuce, crispy wontons, and sesame peanut vinaigrette 14
- Baby hearts of romaine*, lemon anchovy dressing, Spanish anchovy, parmesan wafer add grilled chicken 12 17
- Prince Edward Island mussels*, garlic crostini, side frites small plate 10 large plate 21

A little more...

Cobb salad with iceberg lettuce, grilled chicken, avocado, blue cheese, hard boiled egg, smoked bacon, cherry tomatoes, and citrus vinaigrette 15

Classic burger with cheddar cheese and crispy bacon on a sesame bun 15

- Dungeness *crab and rock shrimp cakes*, avocado, fennel orange salad, red pepper aioli 14
- North beach *muffaletta*, mortadella, salami, soppressata, emmentaler cheese, gardineria olive relish, ciabatta 16
- Porchetta* sandwich, onion marmalade, watercress, rustic roll 15
- Pan seared Petrale sole*, baby spinach, marble potatoes 19
- Cannelloni*, ricotta, goat cheese, pine nuts, mix greens with citrus vinaigrette 16
- Classic club sandwich*, iceberg lettuce, sliced turkey, crisp bacon, and tomato 15

Snacks to share...or not

- Housemade *potato chips* 1
- Crispy *truffled french fries*, white truffle oil, reggiano cheese 5
- Prosciutto flat bread*, watercress, pine nuts, crème fraiche 10
- Arugula flat bread*, charred tomatoes, Nicasio Valley cheese, balsamico 10
- California *cheese plate*, fresh seasonal berries, parmesan crostini 14

Cocktail Culture

Our “Cocktail Culture” is built on balanced cocktails, perfect technique and fresh ingredients which embrace San Francisco’s unique signature flavors. When possible we serve libations made locally by wineries, distilleries, and breweries whose passion for quality, attention to detail, and sensitivity to the environment equals our own.

All cocktails are hand-crafted using freshly squeezed juices

City Lights 12
No. 209 gin, *st. germain*, *sparkling wine*

Strawberry Caipiroska 14
Ketel one vodka, *lime*, *strawberries*

The ‘Mojito’ 10
Silver rum, *fresh garden mint*, *lime*

Cuban Society Mojito 12
Bacardi razz rum, *galliano*, *raspberry*, *mint*, *lime juice with raspberry garnish*

Moscow Mule 10
Vodka, *lime*, *ginger beer*

Cucumber Mule 12
Citrus vodka, *cucumber*, *ginger beer*

Caipirinha 10
Cachaça, *lime*

The Brazilian Cure 12
Cachaça, *veev acai*, *Grand Marnier*, *lime*

Bloody Mary 10
Square One organic vodka infused with black pepper, basil, and bacon with our housemade bloody mary mix

Aurea Restaurant at The Stanford Court Renaissance Hotel
905 California Street at Powell * 415-989-3500 * www.aureasf.com

Aurea Wine List

In good times we have spirited celebrations. Every other time, we celebrate spirits.

	Glass		Btl
	6oz	9oz	
Sparkling			
NV, Zonin , Prosecco, Brut, Italy Split	10	/	/
Cuvée 20, J Sparkling Brut, Sonoma	12	/	48
NV, Veuve Cliquot Brut Rosé, Reims 375ml			65
2005 Gloria Ferrer Blanc de Blancs, Carneros			52
NV, Moët & Chandon Brut Imperial, Epernay			96
Riesling			
2006 Domaine Schlumberger “Les Prince Abbés” , Alsace, France	13	20	52
2009 Schloss Schönborn , kabinett, Nussbrunnen, Rheingau, Germany	12	18	48
Sauvignon Blanc			
2008 Y3 , Jax Vineyard, Russian River	9	14	36
2009 Groth Vineyard, Napa Valley	13	20	52
2009 Cakebread Cellars , Napa Valley	16	24	64
2006 Chalk Hill Estate Winery , Chalk Hill	16	24	64
Pinot Grigio			
2009 Estancia , California	9	14	36
2008 Villa Sandi , Piave, Veneto	13	20	56
Chardonnay			
2009 Kali Hart , Monterey County	10	15	40
2008 Baileyana , Firepeak Vineyard, Edna Valley	13	20	54
2009 Stag’s Leap Wine Cellars , Stag’s Leap	16	24	64
White Specialty			
Viognier, 2009 Freemark Abbey , Napa Valley	14	21	56
Pinot Gris, 2009 Ponzi Vineyards , Willamette Valley	12	18	48
Chablis, 2008 Joseph Drouhin , Chablis, France	15	23	54
Gruner Veltliner, 2009 Leth , Steinagrund, Wagram, Austria	9	14	36
Grenache Rose, 2008 Stag’s Leap Winery “Amparo” , Napa Valley	10	15	40
Pinot Noir			
2008 MacMurray Ranch , Sonoma County	11	16	44
2007 Cambria “Julia’s Vineyard” , Santa Maria Valley	15	23	60
2008 Emeritus Hallberg Ranch Vineyard, Russian River Valley	21	32	84
Merlot			
2004 Atalon , Napa Valley	11	16	44
2006 Provenance Vineyards , Napa Valley	13	20	56
2006 Stag’s Leap Wine Cellars , Napa Valley	20	30	80
Cabernet Sauvignon			
2008 Forefront , Napa Valley (Pine Ridge)	11	16	44
2008 Educated Guess , Napa Valley	14	21	56
2007 Roth Estate , Alexander Valley	18	22	72
2006 Jordan , Alexander Valley	28	42	112
Zinfandel			
2008 Paul Dolan Vineyards , Mendocino County [org]	13	20	56
2007 Rosenblum Cellars , “Rockpile Road Vineyard”, Rockpile	22	33	88
Red Specialty			
Chianti Classico, 2005 Volpaia , Tuscany, Italy	16	24	64
Claret, 2007 Newton , Napa Valley	15	23	60
Meritage, 2008 Stag’s Leap Wine Cellars “Hands of Time” , Napa Valley	18	27	72
Malbec, 2009 Colores del Sol , Mendoza	12	18	48
Petite Syrah, 2007 True Grit , Parducci, Mendocino County	16	24	64
Syrah, 2005 Robert Traverso Wines , Shenandoah Valley	16	24	64
Syrah, 2006 Hyde de Villaine “Hyde Vineyard” , Carneros	20	30	80

Tap 6

Napa Smith Pilsner
Napa Smith “Lost Dog” Red Ale
Napa Smith India Pale Ale
Napa Smith “Bonfire” Porter

Domestic 5.50

Bud, Bud Light, Coors Light

H O P S

Amstel Light, Holland
 Corona Extra, Mexico
 Dog Fish IPA, Delaware
 Heineken, Holland
 Chimay Blue, Belgium

Crafted / Imported 7

Samuel Adams Lager, Boston
 Sierra Nevada Pale Ale, CA
 1554 Black Ale, Colorado
 Boont Amber Ale, Anderson Valley CA.