

starters

HOMEMADE SCONES & MUFFINS Seasonal flavors.	4
GRAPEFRUIT BRULEE (G) Caramelized sugar, 1/2 grapefruit.	4
YOGURT BOWL Greek yogurt, house granola, fresh fruit, local honey. (No side)	6
OVERNIGHT OATS Almond milk, bloomed chia seeds, orange blossom water, granola, fresh fruit drizzled with local honey. (No side)	7

savory

Choice of fresh fruit, potato-cabbage hash or house organic greens.

CRAB & ASPARAGUS OMELETTE (G) Arugula pesto, creme fraiche, marinated heirloom tomatoes	15
PULLED PORK HASH (G) Sarsaparilla braised pork, potato-cabbage hash, hollandaise, runny eggs.	12
FARMER (G) Three eggs any style, maple sausage or bacon, toasted sourdough or rye.	9.5
SAVORY LENTIL AND HUMMUS BOWL (G) (V) Stewed lentils, white bean hummus, wilted kale, avocado, pepitas, heirloom grape tomatoes, breakfast radishes, crème fraiche, runny egg.(No side)	9.5
TACOS (G) W/ CORN TORTILLAS Scrambled eggs, mushrooms, avocado, caramelized peppers, yellow cheddar, crème fraiche, radish. Served in two soft tortillas. ADD BACON OR ITALIAN SAUSAGE \$1.75	10

sweet

Choice of fresh fruit, bacon or sausage.

BANANA PANCAKES House granola, fresh bananas, cinnamon honey butter, pure maple syrup.	9
TIRAMISU PANCAKES Hoboken crème anglaise, almond cream, toasted walnuts, shaved chocolate, citrus zest.	9
BUTTERMILK PANCAKES Pure maple syrup, whipped butter.	8
PECAN WAFFLE Pure maple syrup, whipped butter.	8

Lift up your eyes upon
The day breaking for you.

MAYA ANGELOU



biscuits

scratchmade thyme biscuits

Choice of fresh fruit, potato-cabbage hash or house organic greens.

BISCUITS AND GRAVY Savory thyme biscuit, pepper gravy, fresh cracked pepper. ADD EGG \$1.75	9
KNIFE & FORK Yellow cheddar, maple sausage, scrambled egg, peppered gravy	10
SPIN ON LOX Cold smoked salmon, whipped cream cheese, capers, red onion, heirloom tomato jam, runny egg	12
EGG & CHEESE BISCUIT Scratchmade thyme biscuit, scrambled eggs, yellow cheddar. ADD BACON OR MAPLE SAUSAGE \$1.75	8
VEGGIE White bean hummus, fresh avocado, heirloom tomato jam, cucumber, feta, runny egg	9
PORK N BISCUIT Sarsaparilla braised pork, yellow cheddar, red onion, runny egg, hollandaise	10
PLAZA JAM Applewood bacon, whipped cream cheese, scrambled egg, heirloom tomato jam.	9.5
STRAWBERRY SHORTCAKE Macerated strawberries, almond crème and lemon glaze	8

sides / add ons

PANCAKE	4	MAPLE SYRUP	.75
POTATO & CABBAGE HASH	3	ADD AN EGG	1.75
FRESH FRUIT	4	BACON / SAUSAGE	1.75
BUTTER	.25	BISCUIT	4
HOMEMADE JAM	.50	SIDE OF GRAVY	1.5

Who is this that grows like the dawn,
As beautiful as the full moon,
As pure as the sun?

SONG OF SONGS



sandwiches

Choice of fresh fruit, kettle chips, cole slaw, or house organic greens.

BBQ PULLED PORK 12

Sarsaparilla braised pork, toasted challah bun, red onion, yellow cheddar, BBQ sauce.

OPEN-FACED BREAKFAST B.L.T. 9

Toasted sourdough, bacon, greens, heirloom tomato, pesto aioli, runny egg.

PB&J WITH EGG 7.5

Toasted sourdough, local peanut butter, jelly, runny egg.

OPEN-FACED LOX 13

Toasted rye, whipped cream cheese cold smoked salmon, breakfast radish, capers, heirloom tomato, cucumber, creme fraiche.

AURORA WRAP 8

Spinach and herb wrap, cage free eggs, wilted arugula, green bell pepper, mushrooms, yellow cheddar, arugula pesto.

ADD BACON \$1.75

EGG SANDWICH 9

Toasted challah bun, scrambled eggs, peppers, mushrooms, fresh spinach, yellow cheddar, crème fraiche, pesto aioli.

AVOCADO TOAST 9

Fresh avocado on rye or sourdough, breakfast radish, feta, cucumber, greens, crème fraiche, heirloom tomato, EVOO.

ADD HUMMUS \$0.75

salads

Add lox to any salad for \$5.

HOUSE SALAD 8

Organic spinach & arugula, marinated strawberries, cranberry chevre, hemp seeds, toasted walnuts, poinsettia vinaigrette.

BACON & BLEU CHEESE 9

Organic arugula, Applewood smoked bacon, Gorgonzola, heirloom cherry tomatoes, avocado, house croutons, scallion-dill dressing.

burgers

Choice of fresh fruit, kettle chips, house organic greens, or cole slaw

AURORA BURGER 13

All natural local beef, toasted challah bun, bacon jam, fresh spinach, runny egg, pesto aioli, Batista cheese.

CLASSIC BURGER 11

All natural local beef, toasted challah bun, American cheese, caramelized onions, pickles, fresh greens, bacon, mayo.

VEGGIE BURGER 9

Housemade mushroom & oat patty, toasted challah bun, caramelized peppers, fresh spinach, pesto aioli, Batista cheese.

local purveyors

COFFEE - Hoboken Coffee Roasters

TEA - Urban Tea House

EGGS - Upward harvest, Crack of Dawn, Canyon Ridge

BREAD - Esca Vitae, Farrel Farms

TORTILLAS - Tortilleria y Tienda de Leon's

HONEY - Andrew's

SAUSAGE - Schwab's

PEANUT BUTTER - Snider Farm

PRIME BEEF - Destiny Ranch

BARBECUE SAUCE - Head Country

GREENS - Scissortail Farm, Prairie Earth

MILK - Highland

KOMBUCHA - Holy Kombucha

FRESH JUICES - Wheeze the Juice

BATISTA CHEESE - Lovera's

v = vegan option g = gluten free

Dishes can be made vegetarian, just ask your server.

Pesto is made with nuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

CHEF HENRY BOUDREAUX

Tuesday - Friday 7:00am to 2:00pm

Saturday & Sunday 8:00am to 3:00pm

Event space with menu & bar available daily after 4pm.

See website for booking details.

SHINewithAURORA.COM

starters

HOMEMADE SCONES & MUFFINS	4
Seasonal flavors.	
GRAPEFRUIT BRULEE (G)	4
Caramelized sugar, 1/2 grapefruit.	
YOGURT BOWL	6
Greek yogurt, house granola, fresh fruit, local honey. (No side)	
OVERNIGHT OATS	7
Almond milk, bloomed chia seeds, orange blossom water, granola, fresh fruit drizzled with local honey. (No Side)	
CINNAMON ROLL (WEEKENDS ONLY)	9
SALTED CARAMEL PEANUT BUTTER & CHOCOLATE CITRUS VANILLA	
Ask your server for daily special toppings	

savory

Choice of *fresh fruit, potato-cabbage hash or house organic greens.*

FARMER (G)	9.5
Three eggs any style, maple sausage or bacon, toasted sourdough or rye.	
CRAB & ASPARAGUS OMELETTE (G)	15
Arugula pesto, creme fraiche, marinated heirloom tomatoes	
PULLED PORK HASH (G)	12
Sarsaparilla braised pork, potato-cabbage hash, hollandaise, runny eggs.	
OPEN-FACED LOX	13
Toasted rye, whipped cream cheese, cold smoked salmon, breakfast radish, capers, marinated tomatoes, cucumber, crème fraiche.	
OPEN-FACED B.L.T.	9
Toasted sourdough, bacon, greens, heirloom tomato, pesto aioli, runny egg.	
AVOCADO TOAST	9
Fresh avocado on toasted rye or sourdough, cucumber, breakfast radish, greens, heirloom tomato and feta.	

sides / add ons

PANCAKE	4	MAPLE SYRUP	.75
POTATO & CABBAGE HASH	3	ADD AN EGG	1.75
FRESH FRUIT	3	BACON / SAUSAGE	1.75
BUTTER	.25	BISCUIT	4
HOMEMADE JAM	.50	SIDE OF GRAVY	1.5

brunch

served all day Saturday & Sunday



sweet

Choice of *fresh fruit, bacon or sausage.*

BANANA PANCAKES	9
House granola, fresh bananas, cinnamon honey butter, pure maple syrup.	
TIRAMISU PANCAKES	9
Hoboken crème anglaise, almond cream, toasted walnuts, shaved chocolate, citrus zest.	
BUTTERMILK PANCAKES	8
Pure maple syrup, whipped butter.	
PECAN WAFFLE	8
Pure maple syrup, whipped butter.	

biscuits

scratchmade thyme biscuits

Choice of *fresh fruit, potato-cabbage hash or house organic greens.*

BISCUITS AND GRAVY	9
Savory thyme biscuit, pepper gravy, fresh cracked pepper. ADD EGG \$1.75	
KNIFE & FORK	10
Yellow cheddar, maple sausage, scrambled egg, peppered gravy	
SPIN ON LOX	12
Cold smoked salmon, whipped cream cheese, capers, red onion, heirloom tomato jam, runny egg	
EGG & CHEESE BISCUIT	8
Scratchmade thyme biscuit, scrambled eggs, yellow cheddar. ADD BACON OR MAPLE SAUSAGE \$1.75	
VEGGIE	9
White bean hummus, fresh avocado, heirloom tomato jam, cucumber, feta, runny egg	
PORK N BISCUIT	10
Sarsaparilla braised pork, yellow cheddar, red onion, runny egg, hollandaise	
PLAZA JAM	9.5
Applewood bacon, whipped cream cheese, scrambled egg, heirloom tomato jam.	
STRAWBERRY SHORTCAKE	8
Macerated strawberries, almond crème and lemon glaze	

mimosas

	GL/CARAFE
AURORA MIMOSA Bubbles, fresh squeezed OJ.	6/20
SUN KING Bubbles, Chambord, Pineapple Juice	7/24
GLASS OF BUBBLES	5
MANMOSA Founders All Day IPA + OJ	6
SUNRISE SPRITZ Bubbles, Cappelletti, Cocci, Topo Chico.	9

cocktails

HOUSE BLOODY Vodka, bloody mix, house made pickles.	7
KENTUCKY SEASIDE Bulleit, grapefruit, sea salt simple syrup.	8
PLAZA PALOMA Silver tequila, grapefruit, soda.	8
GREEN GODDESS Vodka, lime juice, muddled heirloom tomatoes & spicy jalapeño	7

Ask About Our Seasonal Cocktail Offerings

wine

UNDERWOOD ROSE (OR) 12.5 OZ CAN	14
UNDERWOOD PINOT NOIR (OR) 12.5 OZ CAN	14

coffee nudges

IRISH CUBANO Paddy's Irish Whiskey, espresso, whipped cream.	9
BAILEY IRISH CREAM	3
FRANGELICO	3

beer

ANTHEM GOLDEN ONE 7%	5
COOP ELEVATOR WHEAT 5.6%	5
BOHEMIA CERVEZA 4.7%	5
FOUNDERS ALL DAY IPA 4.7%	5

Ask About Our Seasonal Beer Offerings

drinks

URBAN TEA HOUSE Seasonal Hot / Iced	3.5/3
HOLY KOMBUCHA Seasonal	6
WHEEZE THE JUICE Seasonal	8
TOPO CHICO JUICE / ALMOND MILK / MILK CHOCOLATE MILK	2.5 3 3.5

MAINE ROOT Fair-trade certified, from organic cane juice.	3
GINGER BREW	LEMON-LIME
ROOT BEER	MEXICANE COLA
BLUEBERRY SODA	DIET MEXICANE COLA
PRICKLY PEAR	

coffee

DRIP COFFEE (BOTTOMLESS)	3.5
AMERICANO (6OZ)	3.25
MOCHA (12OZ)	4.75
CAPPUCCINO (6OZ)	4
LATTE (12OZ)	4.5
CHAI LATTE (12OZ)	4
DIRTY CHAI LATTE (12OZ)	4.5
MACCHIATO	4
CORTADO	3.25
ESPRESSO	3
STEAMER (STEAMED MILK + SYRUP)	2.5

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drinks

Endless power, with our love we
can devour.

BEYONCE



coffee

DRIP COFFEE (BOTTOMLESS)	3.5
AMERICANO (6OZ)	3.25
MOCHA (12OZ)	4.75
CAPPUCCINO (6OZ)	4
LATTE (12OZ)	4.5
CHAI LATTE (12OZ)	4
DIRTY CHAI LATTE (12OZ)	4.5
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STEAMER (STEAMED MILK + SYRUP)	2.5

drinks

URBAN TEA HOUSE Seasonal Hot / Iced	3.5/3
BIG OAK KOMBUCHA Grapefruit Rosemary Juniper + Seasonal	6
WHEEZE THE JUICE Seasonal	8
TOPO CHICO	2.5
JUICE / ALMOND MILK / MILK	3
CHOCOLATE MILK	3.5

MAINE ROOT 3
Fair-trade certified, from organic cane juice.

GINGER BREW
ROOT BEER
BLUEBERRY SODA
PRICKLY PEAR

LEMON-LIME
MEXICANE COLA
DIET MEXICANE COLA

beer

ANTHEM GOLDEN ONE 7%	5
FOUNDERS RUBAEUS RASPBERRY 5.7%	6
BOHEMIA CERVEZA 4.7%	5
FOUNDERS ALL DAY IPA 4.7%	5

Ask About Our Seasonal Beer Offerings

mimosas

GL/CARAFE

AURORA MIMOSA Bubbles, fresh squeezed OJ.	6/20
SUN KING Bubbles, Chambord, Pineapple Juice	7/24
GLASS OF BUBBLES	5
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