

Breakfast Menu

6:30am - 10:30am

AURORA
CITY LOUNGE BAR CNTR



Morning Cocktails

Aurora Bloody Mary

Absolut vodka
Filthy Bloody Mary mix **12**

NA Rum Runner

Lyre's white cane zero proof spirit
Red Bull Red • pineapple juice
simple syrup **12**

Michelada

Corona Extra • Filthy Bloody Mary mix
Tabasco • lime **12**

Harvest Moon

Aperol • prosecco • sparkling water **14**

Mimosas

orange or grapefruit juice
prosecco **16**

NA Garden Buck

Lyre's white cane zero proof spirit
Fever Tree ginger beer • cranberry
simple syrup **12**

Healthy or Sweet

Fresh Fruit and Berries (GF, V) **12**

Greek Yogurt Parfait

unsweetened Greek yogurt • fresh berries • honey
vanilla almond granola (V) **13**

Steel Cut Oatmeal

brown sugar • raisins (V, GF) **10**

Blueberry Buttermilk Pancakes

Minnesota maple syrup • whipped butter (V) **18**

Croissant French Toast

fresh berries • Nutella ganache • whipped cream
Minnesota maple syrup (V) **16**

Avocado Toast

grilled whole wheat toast • smashed avocado
diced tomato • fresh lime • arugula
radish • cup of fruit (V) **14**

Egg White Turkey Avocado Omelet

cage free eggs • avocado • cup of fruit • choice of toast **18**

Savory

Aurora Classic Breakfast

two cage free eggs • hash brown potatoes
choice of bacon, pork or chicken sausage
choice of toast **21**

Smoked Ham & Cheddar Omelet

cage free eggs • smoked ham • cheddar
hash brown potatoes • choice of toast **19**

Short Rib Benedict

two poached cage free eggs
toasted English muffin • demi hollandaise
arugula • peppadew peppers • cup of fruit **24**

Corned Beef Hash

hashbrown potatoes • bell peppers
two sunny side up cage free eggs
onions • demi hollandaise **24**

Sides

Two Cage Free Eggs (GF, V) **8**

Breakfast Meats (GF)

smoked bacon • chicken sausage • pork sausage **8**

Side Toast

white • whole wheat • rye • English muffin **6**
Gluten Free Toast Available Upon Request

Side Bagel & Cream Cheese

white • whole wheat **6**

Beverages

Starbucks Coffee or Decaffeinated **5**

Fresh Juice Selections

orange • grapefruit • apple **6**

Blueberry Banana Yogurt Smoothie (GF, V) **9**

Red Bull • Sugar Free Red Bull • Red Bull Red **7**

Acqua Panna **7**

San Pellegrino **7**

GF = Gluten Free V = Vegetarian

Allergies or Dietary Restrictions? We want to make this a seamless experience. Before ordering, communicate any allergies or dietary restrictions. Not all ingredients are listed

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

Minneapolis Marriott City Center 30 South 7th Street, Minneapolis, Minnesota, USA, 55402 Tel: +1 612-349-4000

Spirit Forward & Refreshing Cocktails

Frenchmen Street

Bombay Sapphire gin • bubbles
fresh lemon juice • simple syrup **15**

612 Minnhattan

Maker's Mark bourbon
sweet vermouth • Angostura bitters **18**

Purple Reign

Aviation gin • Luxardo maraschino
Creme de Violette • simple syrup
fresh lemon juice **20**

Smoked Tequila Old Fashioned

Patron reposado • simple syrup
Angostura bitters **18**

Honey Dipper

Woodford Reserve bourbon • honey
fresh lemon juice • sea salt **16**

So Fresh and So Clean

Tanqueray gin • dry vermouth
Regan's orange bitters **16**

Agave Borealis

Del Maguey Vida mezcal • simple syrup
Angostura bitters **16**

Mana Mule

Jose Cuervo Tradicional tequila or
Absolut • fresh lime juice Fever Tree
ginger beer **15**

Harvest Moon

Aperol • prosecco • sparkling water **14**

White Wine

6 oz | 9 oz | Bottle

Ménage à Trois **Moscato**

California **14 | 22 | 54**

Fernando Pighin **Pinot Grigio**

Friuli-Venezia-Giulia, Italy **15 | 21 | 61**

Santa Margherita **Pinot Grigio**

Valdadige, Italy **61**

Kim Crawford **Sauvignon Blanc**

Marlborough, New Zealand **17 | 24 | 65**

Chateau Ste Michelle **Riesling**

Columbia Valley, Washington **41**

Wente Vineyards **Chardonnay**

Riva Ranch, Arroyo Seco, California **67**

Sonoma-Cutrer **Chardonnay**

Sonoma Coast, California **18 | 25 | 71**

Mondavi CK **Chardonnay**

Oakville, California **12 | 18 | 39**

Sparkling Wine

6 oz | 9 oz | Bottle

Mionetto **Prosecco**

Italy **16 | 56**

Veuve Clicquot **Brut Champagne**

Reims, France **224**

Chandon **Brut Rose**

California **69**

Draught Beer

Miller Lite Milwaukee, WI **8**

Stella Artois Pilsner Leuven, Belgium **9**

Samuel Adams Seasonal Boston, MA **9**

Big Island Blonde Ale Excelsior, MN **10**

Indeed Day Tripper Pale Ale Minneapolis, MN **10**

War Pigs Foggy Geezer Hazy IPA Munster, IN **10**

Summit EPA St. Paul, MN **10**

Leinenkugel's Seasonal Chippewa Falls, WI **10**

Surly Furious IPA Minneapolis, MN **10**

Fair State Pilsner Minneapolis, MN **10**

Finnegan's Irish Amber Ale Minneapolis, MN **10**

BlackStack One Trick Ponies St. Paul, MN **10**

Bottle & Can Beer

High Noon Seltzer **9**

Truly Hard Seltzer **8**

Strongbow Cider **8**

Corona Extra **8**

Heineken **8**

Modelo Especial **8**

Budweiser **7**

Bud Light **7**

Michelob Ultra **7**

Coors Light **7**

Blue Moon **8**

Samuel Adams Boston Lager **8**

Guinness **8**

NA Heineken 0.0 **8**

Red Wine

6 oz | 9 oz | Bottle

Meiomi **Pinot Noir**

California **20 | 28 | 81**

Argyle Bloom House **Pinot Noir**

Willamette Valley, Oregon **77**

Mondavi CK **Merlot**

Oakville, California **12 | 18 | 39**

J. Lohr Estate **Merlot**

Pasa Robles, California **15 | 21 | 65**

St. Francis **Merlot**

Sonoma Valley, California **61**

Palisades by Joel Gott **Red Blend**

California **14 | 20 | 57**

J. Lohr Pure Paso **Red Blend**

Pasa Robles, California **83**

Chateau Ste. Michelle Indian Wells

Cabernet Sauvignon

Columbia Valley, Washington **17 | 24 | 65**

The Hess Collection Allomi

Cabernet Sauvignon Napa Valley, California

26 | 31 | 107

Roth Estate **Cabernet Sauvignon**

Alexander Valley, California **91**

Rosé

6 oz | 9 oz | Bottle

Fleur de Prairie **Rosé**

Côtes de Provence, France **13 | 18 | 51**

Daou **Rosé**

Pasa Robles, California **54**



Items made or sourced from Minnesota farmers, artisans, and producers.

GF = Gluten Free V = Vegetarian

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Signature Cocktails

Aurora Old Fashioned

Bulleit bourbon • simple syrup
Angostura bitters **18**

Daisy Chain

Don Julio blanco • simple syrup
Norseman orange liqueur
fresh lime juice **18**



The Bootlegger

Norseman vodka or Prairie gin
mint • fresh lemon juice
fresh lime juice • soda water **16**

A Minnesota classic originating from the prohibition era in a country club on Lake Minnetonka. Sipped on by famous personalities such as author F. Scott Fitzgerald and mobster Al Capone.

Pink Lady Slipper

Chopin vodka • cranberry
fresh lime juice • simple syrup
Norseman orange liqueur **18**

Espress Yourself

Absolut vanilla vodka • espresso
Kahlua • Bailey's Irish cream **16**

Shared Plates

Bison Swedish Meatballs

porcini cream sauce • lingonberry
emulsion **16**

Beer Battered Cheese Curds

hot honey **14**

Truffle Brussel Sprouts

Parmigiano Reggiano
Peruvian peppers (V) **15**

Truffle Fries

trio of truffle • Parmigiano Reggiano •
parsley • garam masala ketchup **15**

Margherita Pizza

fresh mozzarella • pomodoro
Parmigiano Reggiano • basil (V) **17**

Hot Honey Pepperoni Pizza

old world pepperoni • fresh mozzarella
basil • marinated olives • pomodoro **19**

Pickle Pizza

assorted pickles • fresh mozzarella
hot sauce • garlic cream sauce **18**

Walleye Cakes

roasted red pepper remoulade
micro arugula **17**

Mezze Platter

marinated olives • crudites
green goddess dressing • pita
hummus • artisan cheese (V) **15**

Confit Chicken Wings

choice of buffalo, garlic, BBQ, or Korean
ranch dressing • crudites **18**

Spinach Artichoke Dip

warm pita bread **13**

Soup & Salads



Protein options: Salmon **16** • Chicken **8**

Minnesota Chicken & Wild Rice Soup

Minnesota wild rice • free-range chicken **12**

Paul Bunyan Caesar Salad

Caesar dressing • grated parmigiano Reggiano
giant croutons **12**

Aurora Kale Crunch Salad

creamy brie cheese dressing • giant croutons
apples • dried blueberries • toasted almonds (V) **12**



Gathered Greens Salad

maple vinaigrette • butternut squash
pumpkin seeds • dried cranberries
sunflower seeds • pecans (V) **12**

Handhelds

With choice of fries or a side salad

Aurora Burger*

double beef patty • cheddar • lettuce • tomato
pickled onion • house pickles • Aurora sauce • brioche bun **18**

Rachel

caramelized sauerkraut • smoked turkey • Aurora sauce
Swiss cheese • rye bread **17**

Rueben

caramelized sauerkraut • corned beef • Aurora sauce
Swiss cheese • rye bread **19**

Grilled Chicken Club

lettuce • tomato • pesto aioli
cheddar • bacon **18**

Entrees

Peppercorn Crusted Salmon

pickled onion • crispy brussels sprouts
smashed Yukon potatoes
lingonberry cream sauce **29**

Heirloom Cornmeal Crusted Walleye

cauliflower puree • peppadew
micro arugula **27**

Wagyu Red Wine Glazed Short Rib

red wine demi • mashed yukon potatoes
honey thyme carrots **38**

Venison Bolognese

Sedani rigati • Italian sausage • tomato
garlic cream • roasted peppers **29**

Bison Tenderloin

blueberry bacon gastrique
whipped Yukon gold potatoes
honey thyme carrots **55**

Desserts

Chocolate Strawberry Croissant Bread Pudding

dehydrated strawberries • ganache
strawberry ice cream (V) **12**

Butternut Squash Creme Brule

dehydrated butternut squash
whipped cream (GF) **13**



Sebastian Joe's
Ice Cream or Sorbet **8**

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