

THE HORTON HOTEL

ROOFTOP BAR & LOUNGE

SIGNATURE COCKTAILS

OL' SMOKED FASHIONED *Try it bartender's way!*

BOURBON, SUGAR CUBE, ANGOSTURA & ORANGE BITTERS, WITH CHERRY WOOD & ROSEMARY SMOKE | \$15

WHISKEY MAPLE TAP *by Kendall*

WHISKEY, MAPLE SYRUP, DOMAINE DE CANTON GINGER LIQUEUR, & LEMON | \$14

THE HORTON MARTINI *by Bryson*

VODKA, LILLET ROUGE, BUTTERFLY PEA FLOWER, CRUDE ORANGE & FIG BITTERS | \$13

KING STREET SPRITZ *by Thomas*

VAL D'OCA PROSECCO ROSÉ, LEMON, & BLACKBERRY | \$12

SUMMER COCKTAILS

TOMAYTO TOMAHTO *by Olivia & Bryson*

GIN, AMARO NONINO, CHERRY TOMATO, HONEY, CHILI D'ARBOL, LEMON, & OLIVE OIL | \$14

SIREN'S SONG *by Olivia*

SILVER RUM, PASSION FRUIT, VANILLA BEAN, LIME, TOPPED WITH PRIMA PERLA PROSECCO | \$14

COPPER COWBOY *by Thomas*

WHISKEY, COINTREAU, BLACKBERRY, LIME, MINT, LAVENDER, HIBISCUS, & OAK BITTERS, TOPPED WITH GINGER BEER | \$13

CILANTRO BLUES *by Madison*

BLANCO TEQUILA, COINTREAU, BLUEBERRY, CILANTRO, AGAVE, LIME, WITH A SALT RIM | \$13

DUSK TO DAWN *by Mary Quinn*

VODKA, APEROL, STRAWBERRY, LEMON, SIMPLE, TOPPED WITH SODA WATER | \$14

SUMMER SANGRIA

WHITE WINE *by Reid*

ELDERFLOWER LIQUEUR, PASSION FRUIT, STRAWBERRY, ORANGE, LEMON, & RIESLING | \$14

RED WINE *by Layla*

BRANDY, DOMAINE DE CANTON, BLACKBERRY, BLUEBERRY, ORANGE, LEMON, & CABERNET SAUVIGNON | \$14

MOCKTAILS

THE HELLBENDER *by Mary Quinn & Thomas*

CHILI D'ARBOL, TABASCO, GRAPEFRUIT, PINEAPPLE, & DEMERARA SUGAR | \$9

BITTERSWEET DREAM *by Mariah*

STRAWBERRY, PASSION FRUIT, ORANGE, HONEY, LIME, & MINT, TOPPED WITH SODA WATER | \$9

HORTON SHIRLEY *Our take on a classic!*

HOUSE GRENADINE, & LIME JUICE, TOPPED WITH GINGER BEER | \$9

* COCKTAIL CONTAINS DAIRY OR OTHER ALLERGENS.

ALL SYRUPS ARE MADE IN HOUSE AND MAY COME IN CONTACT WITH NUTS

PLEASE INFORM STAFF OF ANY ALLERGIES.

WINE & BUBBLY

RED

Nicolas Cabernet Sauvignon
FRANCE | \$10/\$35

The Ned Pinot Noir
NEW ZEALAND | \$12/\$50

Albacea Monastrell
SPAIN | \$12/\$50

Minimalista Malbec
ARGENTINA | \$12/\$50

WHITE

Nicolas Sauvignon Blanc
FRANCE | \$10/\$35

Los Cardos Chardonnay
ARGENTINA | \$12/\$45

Ca'Brigiano Pinot Grigio
ITALY | \$10/\$35

St. Gabriel Riesling
GERMANY | \$10/\$35

ROSÉ

Gris Blanc Rosé of Grenache
FRANCE | \$12/\$50

Val D'oca Prosecco Rosé
ITALY | \$12/\$50

BUBBLY

Jacquart Champagne Brut
FRANCE | \$98

Prima Perla Prosecco
ITALY | \$10/\$35

NON-ALCOHOLIC

Hot Coffee | \$4

Hot Tea | \$4

Red Bull | \$4

Soda | \$3

BEER & CIDER

Kiss my Grits Lager \$8
16oz. | LOST PROVINCE | 5.1% ABV

Pink Velvet Raspberry Wheat \$8
16oz. | LOST PROVINCE | 4.8% ABV

Blowing Rock Kölsch \$6
BLOWING ROCK BREWING | 5.5% ABV

Original Sin Apple Cider \$6
BLOWING ROCK BREWING | 6% ABV

Blowing Rock IPA \$6
BLOWING ROCK BREWING | 6.2% ABV

Tropic Pale Ale \$8
16 oz. | BOONESHINE | 6% ABV

High Country Honey Amber \$8
16 oz. | BOONESHINE | 5.8% ABV

Palate Painter IPA \$8
16 oz. | BOONESHINE | 6.8% ABV

Heart of Berries Sour \$8
16 oz. | ROYAL BLISS | 5.1% ABV

Carolina Girl Pale Ale \$8
16 oz. | ROYAL BLISS | 5.5% ABV (GF)

Torch Pilsner \$6
FOOTHILLS | 5.3% ABV

Fat Tire \$6
AMBER ALE | NEW BELGIUM | 5.2% ABV

Miller High Life | 4.6% ABV \$5

Coors Lite | 4.2% ABV \$5

Heineken NA | ZERO PROOF \$3

SMALL BITES

Poppy Popcorn | \$7

Gourmet Nut Mix | \$4

Bread and Dipping Oil | \$9

Parsley, Garlic, Chili Flakes, Oil, Balsamic Glaze
with a Stickboy Baugette