

THE HORTON HOTEL

R O O T O P B A R & L O U N G E

SIGNATURE *cocktails*

OL' SMOKED FASHIONED *Try it Bartender's Way!*

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

DAWN TO DUSK *by Bryson*

APEROL, STRAWBERRY & LIME, TOPPED WITH PROSECCO | \$13

SUMMER *cocktails*

GREEN LIGHT *by Madison*

VODKA, AGAVE, HONEYDEW, & LEMON | \$14

WANNA BELLINI *by Nora*

DOMAINE DE CANTON GINGER LIQUEUR, PEACH, & LEMON, TOPPED WITH PROSECCO | \$14

TEA PARTY *by Bri*

TEQUILA, COINTREAU, LIME, GREEN TEA, & CHILE DE ARBOL | \$14

VIOLET HOUR *by Madison*

GIN, ELDERFLOWER LIQUEUR, BUTTERFLY PEA FLOWER, LIME, MINT, TOPPED WITH SODA WATER | \$14

CALIMOCHO RUNNER *by Bri*

RUM, LIME, GRENADINE, TOPPED WITH RED WINE & COKE | \$14

MOCKTAILS

HORTON SHIRLEY *Our Take on a Classic!*

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

HONEYDEW DROP *by Anna*

HONEYDEW, GREEN TEA, LEMON JUICE & SIMPLE, TOPPED WITH SODA WATER | \$9

UV 10 *by Connor*

STRAWBERRY, LIME JUICE, GREEN TEA, & MINT, TOPPED WITH SODA WATER | \$9

TABBY CAT *by Connor*

PEACH, ORANGE, GRAPEFRUIT, LIME, CHILE DE ARBOL & TABASCO | \$9

All syrups are made in house and may come in contact with nuts or gluten
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

ITALIAN SODA | \$6

SEASONAL FLAVOR OPTIONS

BEER & CIDER

HIPSTER JUICE IPA \$8

16OZ. | LOST PROVINCE | 6.6% 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

DENVER'S FIRST PILSNER \$8

16 OZ. | ROYAL BLISS | 5.4% ABV (GF)

TILTED CROWN IPA \$8

16 OZ. | ROYAL BLISS | 4.8% ABV (GF)

TORCH PILSNER \$6

FOOTHILLS | 5.3% ABV

FAT TIRE AMBER ALE \$6

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 (GF) | \$7

✦ GOURMET NUT MIX | \$4

BREAD AND DIPPING OIL | \$9

PARSLEY, GARLIC, CHILI FLAKES, OLIVE OIL, BALSAMIC GLAZE
WITH A STICKBOY BAGUETTE (AVAILABLE ONLY IN THE LOUNGE)