

THE HORTON HOTEL

R O O F 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 Juice | \$15

THE HORTON MARTINI *by Bryson*

Vodka, Lillet Rouge, Butterfly Pea Flower Syrup, & Orange Bitters | \$14

FROSTBITE *by Kennedy*

Vodka, Bailey's, Cold Brew Coffee, & Peppermint Syrup, with a Peppermint Garnish | \$15

WINTER *cocktails*

POINSETTIA FIZZ *by Gissell*

Gin, Cranberry juice, Fig Syrup, Lime Juice, Topped with Prosecco | \$15

THE GINGERBREAD MAN *by Bri*

Rum, Amaro Montenegro, Gingersnap Syrup, & Lemon Juice | \$14

NAUGHTY & NICE *by Molly*

Tequila, Cointreau, Krupnikas, Hot Honey Syrup, Pear Syrup, Lime Juice, with a Pear Salt Rim | \$15

THE VELVET BERRY *by Kennedy*

Whiskey, Chambord, Pomegranate Juice, Lemon Juice, Maple Syrup, Topped with Prosecco Rosé | \$16

HOT *cocktails*

THE NORTH POLE *by Jadyr*

Whiskey, Bailey's, Chocolate Liqueur, Peppermint, Hot Chocolate, with a Toasted Marshmallow | \$15

WINTER PINE PUNCH *by Nora*

Rum, Bauchant, Orange Juice, Lemon Juice, Vanilla Bean Syrup & Chai Tea | \$14

MOCKTAILS | \$9

HORTON SHIRLEY *Our Take on a Classic!*

House Grenadine & Lime Juice, Topped with Ginger Beer

PARTRIDGE IN A PEAR TREE *by Bri*

Pear Syrup, Lime Juice and Simple Syrup, Topped with Ginger Beer.

SNOWDROP DELIGHT *by Elijah*

House Grenadine, Cranberry Juice, Lime Juice, Peppermint Syrup, Topped with Soda Water

All syrups are made in house and may come in contact with nuts or gluten
Please inform staff of any allergies.

✦ -Contains Nuts

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

Booneshine West Coast IPA \$8

16 oz. | Booneshine | 7.1% 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

available only in the lounge