

# 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

SPRING SHOWERS *by Elijah*

Disaronno, Blackberry Syrup, Lemon Juice, & Prosecco | \$14

## SPRING *cocktails*

✦ WHITE LOTUS *by Gissell*

Vodka, Domaine de Canton Ginger Liqueur, Lychee Syrup, Green Tea Syrup, & Lime Juice | \$15

WALLFLOWER *by Jadyr*

Gin, Lavender Syrup, Simple Syrup, & Lemon Juice | \$14

STRAWBERRY FIELDS *by Kennedy*

Tequila, Cointreau, Strawberry Syrup, Basil Syrup, Lime Juice, with a Strawberry Salt Rim | \$15

## DESSERT *cocktails*

✦ PEACH BLOSSOM *by Gissell*

Vodka, Baileys, Frangelico, Peach Syrup, Lemon Juice & Heavy cream | \$15

PEACHES AND BOURBON *by Bri*

Whiskey, Amaro Averna, Peach Syrup, Peach Preserve, & Lemon Juice | \$14

## MOCKTAILS | \$9

HORTON SHIRLEY *Our Take on a Classic!*

House Grenadine & Lime Juice, Topped with Ginger Beer

MIDNIGHT HAZE *by Gissell*

Lavender Syrup, Blackberry Syrup, Lime Juice, Mint, Topped with Soda Water

GOLDEN FIZZ *by Kennedy*

Green Tea Syrup, Peach Syrup, Lemon Juice, Topped with Ginger Ale

*We can make any of your favorite classic cocktails, just ask!*

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

Palate Painter Mosaic IPA \$8

16 oz. | Booneshine | 6.0% 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