

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

✦ MIDNIGHT HARVEST *by Jadya*

Vodka, Pumpkin Spice Syrup, Cold Brew Coffee, Grind Espresso Liqueur, & Bailey's Irish Cream | \$14

FALL *cocktails*

ROSEMARY LEAF *by Gissell*

Gin, Rosemary Syrup, Lime Juice, Topped with a Torched Rosemary Spring | \$13

WHITE ASH *by Kennedy*

Mezcal Tequila, Chai Concentrate, Grind Espresso Liqueur, Cold Brew Coffee, & Heavy Cream | \$15

✦ FRUITS OF FALL *by Charly*

Spiced Rum, Fig Syrup, Lime Juice & Fig and Black Walnut Bitters | \$13

CHERRY EMBER *by Gissell*

Whiskey, Luxardo Maraschino Liqueur, & Cocoa Bitters | \$14

PEARS PERFECTLY *by Michelle*

Vodka, Domaine de Canton Ginger Liqueur, Spiced Pear, Ginger Syrup, Lemon Juice, & Prosecco | \$14

THE BIG APPLE *by Truett*

Whiskey, Apple Cider, Caramel, & Lemon Juice | \$13 *Served Hot!*

MOCKTAILS | \$9

HORTON SHIRLEY *Our Take on a Classic!*

House Grenadine & Lime Juice, Topped with Ginger Beer

SPICED ORCHARD *by Victoria*

Spiced Pear Syrup, Rosemary Syrup, Lemon Juice, Topped with Soda Water.

APPLE-CRAN FIZZ *by Bri*

Apple Cider, Cranberry Juice, Lime 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

Booneshine West Coast IPA \$8

16 oz. | Booneshine | 7.1% ABV

Denver's First Pilsner \$8

16 oz. | Royal Bliss | 5.4% ABV (GF)

Carolina Girl Pale Ale \$8

16 oz. | Royal Bliss | 5.5% ABV

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