

THE HORTON HOTEL

Rooftop Bar and Lounge



SUMMER COCKTAILS

Great Scott \$14

by Angelique

Scotch, Orange Bauchant, Demerara, Basil, and Bitterless Marriage Bitters

King Street Martini \$13

by Kendall

Vodka, Lychee, Chamomile, and Lemon

When Krakens Fly \$14

by B

Spiced Rum, Butterfly Pea Flower, Blueberry, Lemon, topped with Soda Water

Garden Party \$15

by Maddie

Gin, Chamomile, Honey, Lemon, Basil, Cucumber, and Bitterless Marriage Bitters

Lucky #7 \$15

by Kelsey

Tequila, Mezcal, Orange Bauchant, Lime, Mango, and Agave with a Tajin Rim

SIGNATURE COCKTAILS

Ol' Smoked Fashioned \$15

Try it bartender's way!

Bourbon, Sugar Cube, Angostura and Orange Bitters, with Cherry Wood Rosemary Smoke

Whiskey Maple Tap \$14

by Kendall

Bourbon, Ginger Liqueur, Lemon, and Maple

Italian Kiss \$13

by Kendall

Prosecco, Lime, and Grenadine

The Butterfly Effect \$14

by Angelique

Vodka, Gin, Butterfly Pea Flower, Honey, Lemon, topped with Soda Water

Bonfire Beach* \$15

by Maddie

Reposado Tequila, Ginger Liqueur, Cream of Coconut, Pineapple, Lime, with Cherry Wood Rosemary Smoke

SANGRIA

RED

\$14⁰⁰

WHITE

with Brandy, Ginger Liqueur, Hibiscus, and Fresh Citrus

with Peach Schnapps, Strawberries, and Fresh Citrus

MOCKTAILS

Honey I'm Home • *by Rachel* • Chamomile, Honey, Lime, Basil, and Ginger Beer • \$8

Strawberry Shrub • *by Kelsey* • House Strawberry Shrub, and Ginger Beer • \$9

***Wild Child** • *by B* • Butterfly Pea Flower, Lime, Pomegranate, and Egg White • \$9

Something Light • *by Ali* • Hibiscus, Chamomile, Lemon, and Soda Water • \$8

* Cocktail contains tree nuts, dairy, or other allergens.

Please inform staff of any allergies.

WINE & BUBBLY

RED

Cabernet Sauvignon • Nicolas | France | \$10/\$35
Medium bodied, notes of plum and currant

Pinot Noir • The Ned | New Zealand | \$12/\$50
Light, dry, notes of red fruit and allspice

Monastrell • Albacea | Spain | \$12/\$50
Full bodied, notes of peppered blackberry with herbs

Malbec • Minimalista | Argentina | \$12/\$50
Medium bodied, notes of blackberry, plum, and chocolate

WHITE

Sauvignon Blanc • Nicolas | France | \$10/\$35
Light, dry, notes of green apple and citrus

Chardonnay • Los Cardos | Argentina | \$12/\$45
Full bodied, dry, notes of tropical fruit and citrus

Pinot Grigio • Ca'Brigiano | Italy | \$10/\$35
Fresh, notes of citrus and pear

Riesling • St. Gabriel | Spain | \$10/\$35
Slightly sweet, notes of green apple and lime

ROSÉ

Rosé of Grenache • Gris Blac | France | \$12/\$50
Crystalline, red fruit, floral notes of fig and cocoa

Prosecco Rosé • Val D'oca | Italy | \$12/\$50
Extra dry, notes of red berry and fragrant florals

BUBBLY

Chardonnay Champagne Brut • Jacquart | France | \$98
Full bodied, notes of honey and orange blossom

Prosecco • Prima Perla | Italy | \$10/\$35
Medium bodied, notes of spiced berries and cherries

BEER & CIDER

Kiss my Grits Lager \$8

16 oz. Lost Province • 5.1% ABV

Pink Velvet Raspberry Wheat \$8

16 oz. Lost Province • 4.8% ABV

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 Ale \$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

Torch Pilsner \$6

Foothills • 5.3% ABV

Fat Tire \$6

Amber Ale New Belgium • 5.2% ABV

Miller High Life \$5

4.6% ABV

Coors Lite \$5

4.2% ABV

Heineken NA \$3

Zero Proof

NON-ALCOHOLIC

Locally Roasted Drip Coffee \$4

Hot Tea \$4

Red Bull \$4

Soda • Coke, Diet Coke, Ginger Ale, Sprite \$3

Shirley Temple \$7