

# THE HORTON HOTEL

## ROOFTOP BAR & LOUNGE

### SIGNATURE COCKTAILS

**OL' SMOKED FASHIONED** *Try it bartender's way!*  
BOURBON, SUGAR CUBE, ANGOSTURA & ORANGE BITTERS, WITH CHERRY WOOD & ROSEMARY SMOKE | \$15

**WHISKEY MAPLE TAP** *by Kendall*  
WHISKEY, MAPLE SYRUP, DOMAINE DE CANTON GINGER LIQUEUR, & LEMON | \$14

**GARDEN PARTY** *by Maddie*  
GIN, CHAMOMILE, HONEY, LEMON, BASIL, CUCUMBER, LAVENDER, HIBISCUS & OAK BITTERS | \$15

**THE HORTON MARTINI** *by Bryson*  
VODKA, LILLET ROUGE, BUTTERFLY PEA FLOWER, CRUDE ORANGE & FIG BITTERS | \$13

**KING STREET SPRITZ** *by Thomas*  
VAL D'OCA PROSECCO ROSÉ, LEMON, & BLACKBERRY | \$12

### SPRING COCKTAILS

**GREENHOUSE HEATER** *by Olivia*  
REPOSADO TEQUILA, COINTREAU, MIDORI, LIME, CUCUMBER, CHILI D'ARBOL, & TAJIN | \$14

**DOGWOOD SOUR** *by Mary Quinn*  
SCOTCH, GINGER, HONEY, CHAMOMILE, TURMERIC, LEMON, ANGOSTURA BITTERS, & EGG WHITE | \$14

**PICK ME UP** *by Thomas & Bryson*  
VODKA, GRIND ESPRESSO LIQUEUR, COFFEE, HIBISCUS, & BLACKBERRY | \$13

**POWER FLOWER MULE** *by B and Rachel*  
VODKA, GIN, ELDERFLOWER LIQUEUR, HIBISCUS, LIME, MINT, & GINGER BEER | \$13

**\*BRAZILIAN MOJITO** *by B*  
RUM, LIME, SWEETENED CONDENSED MILK, SODA WATER, & MINT | \$13

### MOCKTAILS

**THE HELLBENDER** *by Mary Quinn & Thomas*  
CHILI D'ARBOL, TABASCO, GRAPEFRUIT, PINEAPPLE, & DEMERARA SUGAR | \$9

**LIGHTNING BUG** *by Kendall*  
TURMERIC, ORANGE JUICE, LEMON JUICE, & SIMPLE SYRUP, TOPPED WITH GINGER BEER | \$9

**FIRST BLOOM** *by Mary Quinn*  
HIBISCUS, CRANBERRY, LEMON, MINT, TOPPED WITH SODA WATER | \$9

**HORTON SHIRLEY** *our take on a classic*  
HOUSE GRENADINE, & LIME JUICE, TOPPED WITH GINGER BEER | \$9

\* COCKTAIL CONTAINS DAIRY OR OTHER ALLERGENS.  
ALL SYRUPS ARE MADE IN HOUSE AND MAY COME IN CONTACT WITH NUTS  
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

## BEER & CIDER

Kiss my Grits Lager \$8  
16oz. | LOST PROVINCE | 5.1% 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

Heart of Berries Sour \$8  
16 oz. | ROYAL BLISS | 5.1% ABV

Carolina Girl Pale Ale \$8  
16 oz. | ROYAL BLISS | 5.5% ABV (GF)

Torch Pilsner \$6  
FOOTHILLS | 5.3% ABV

Fat Tire \$6  
AMBER ALE | 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 | \$7

Gourmet Nut Mix | \$4

Bread and Dipping Oil | \$9

Parsley, Garlic, Chili Flakes, Oil, Balsamic Glaze  
with a Stickboy Baugette