



SALT & WHISKEY

AT THE HORTON GRAND HOTEL

*At Salt & Whiskey our menu is smaller plate driven to enable sharing
and sampling an array of dishes. Please enjoy!*

STARTERS

Smoked Tomato Bisque \$10

Breaking Bread \$6
warm baguette / salted whipped butter

Marinated Olives & Smoked Almonds \$12*

Carnitas Tacos \$16*
avo cream / pickled onions / salsa roja

Steak & Frites \$18*
charred steak / chimichurri

Garlic Parm Fries \$9*

Parmesan Truffle Fries \$11*

Wild Game Meatballs \$16*
arrabiata sauce / parmesan

Aguachiles \$19*
avocado / sweet onion / cucumber
served with chips

Charcuterie Board \$21
assorted cheeses / nuts / olives / pickled veggies

SALADS

Classic Caesar Salad \$13
baby romaine/ grana panada / croutons

Greek Salad \$13
kalamata olives / cucumber / feta cheese
heirloom tomatoes / arugula / red wine vinaigrette

Spring Salad \$14
cucumber / celery / apricot / couscous /
herbs / pistachios / citrus vinaigrette

ENTREES

Spring Bowl (v) \$21
quinoa & brown rice / crispy tofu / fava / avocado / snap peas /
pickled vegetables / sunflower seeds / white balsamic reduction

Prime NY Strip Steak \$41
fingerling potatoes / asparagus / bone marrow
butter / crispy shallots

Pan Roasted Half Chicken \$31
sweet chili glaze / sugar snap peas / farro /
pickled cherries / roasted nuts

Pan Seared Salmon \$33
couscous / roasted vegetables / fennel salad /
tomato ponzu sauce

Whiskey Burger \$21
whiskey grilled onions / garlic aioli / brioche bun
served with regular fries
add bacon +\$4 / add egg +\$2 / specialty fries +\$5

DESSERTS

Cheesecake \$9
with wild berry compote

Affogato \$10
add on Baileys +6

Seasonal Crème Brulée \$6

Happy Hour*

DEBIT OR CREDIT ONLY
CASH NOT ACCEPTED AT THIS TIME





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SPECIALTY COCKTAILS

Old Fashioned \$14

bourbon / demerara / angostura bitters

Whiskey Sour \$19

bourbon / egg white / angostura bitters

Red Dead Redemption \$16

gin / cherry heering / blood orange shrub

Violet Beauregarde \$16

tequila / cognac / muddled blueberry and cucumber

Grand Sazerac \$17

rye / cognac / demerara / peychauds / absinthe spritz

Kiwi Will Rock You \$18

gin / egg white / kiwi / cucumber / soda

Sun Also Rises \$15

vodka / dry curacao / rose grenadine

Midnight Rider \$17

rye / ramazzotti amaro / plum bitters

Lil Siesta \$17

mezcal / campari / grapefruit / rosemary syrup

Tide Pool \$16

cachaca / lavender syrup / elderflower

SIGNATURE FLIGHTS

I Like Whiskey \$35

*Makers 46
Elijah Craig
Russell's Small batch 110*

Old Forester \$35

*Old Forester Statesmen
Old Forester 1910
Old Forester 1920*

Irish Eyes \$30

*The Sexton
Glendalough Pot Still
Conemara Peated*

High West \$35

*High West Bourbon
High Double Rye
High West Rendezvous Rye*

Garrison Brothers \$45

*Garrison Bros Bourbon
Garrison Bros Honeydew
Garrison Bros Single Barrel 94*

For Peats Sake \$40

*Port Charlotte 10 year
Lagavulin 8 year
Lagavulin 16 year*

Maybe Not Whiskey \$35

*Ron Zacappa 23 Rum
Nolet's Gin
Don Lorenzo Espadin Mezcal*

I Love Whiskey \$145

*Old Rip Van Winkle 10 year
Old Rip Van Winkle 12 year
Bunnahabhain Palo Cortado*



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Sparkling Wine

NV Aranleon Solo Cava Brut

*Valencia, Spain
Certified organic grapes,
dry farmed, fresh and crisp
\$13 Glass / \$39 Bottle*

NV Filipa Páto 3B Metodo

Tradicional Rosè
*Bairrada, Portugal
Bright red fruit, brut nature
\$14 Glass / \$50 Bottle*

2021 Charlie & Echo Whoa Jake!

Blanc de Noir
*San Diego County, CA
Sangiovese and Grenache, off dry, only
11.7% ABV! Local and natural
\$66 Bottle*

NV Laurent Lequart Héritière

*Champagne, France
Fruit forward and elegant, dry and
celebratory
\$90 Bottle*

White Wine

2021 Frontonio, Casetero Macabeo

*Valdejalón, Spain
Organic, orange blossom, and green apple
\$10 Glass / \$35 Bottle*

2021 White Queen Chardonnay

*Russian River Valley
Classic yet balanced California Chardonnay
with the perfect kiss of butteriness
\$15 Glass / \$41 Bottle*

2019 Twin Oaks Valley Winery Sangiovese

Bianco
*San Marcos, CA
Rosé of Sangiovese, dry, medium bodied,
touch of spice
\$12 Glass / \$38 Bottle*

2022 Domaine de Villargeau

Sauvignon Blanc
*Loire, France
Bright and fresh, lemon and lime
\$12 Glass / \$40 Bottle*

2019 Meulenhof Riesling

*Mosel, Germany
Zippy, yet sweet and luscious
\$12 Glass / \$40 Bottle*

2022 Alain Geoffroy Petit Chablis

*Burgundy, France
Classic Old World style, green apple and
limestone minerality
\$17 Glass / \$50 Bottle*

Red Wine

2020 Terra d'Alter Expressao Tinto

*Alentjo, Portugal
Full bodied yet juicy blend of traditional
Portuguese varietals
\$10 Glass / \$35 Bottle*

2022 Other People's Pinot Noir

*Willamette Valley, OR
Red cherry, spicy, earthy, and pretty
\$14 Glass / \$45 Bottle*

2021 Sparkman 'Holler' Cabernet

*Colombia Valley, WA
Cabernet Sauvignon seasoned with
Merlot, Malbec, Petit Verdot and
Cabernet Franc
\$17 Glass / \$50 Bottle*

2018 San Marcos Winery Malbec

*San Marcos, CA
Blackberry, fresh tobacco, full-bodied
\$14 Glass / \$45 Bottle*

2018 Domaine Rouge-Bleu Mistral

*Cotes du Rhone Villages Ste. Cecile, France
Biodynamically farmed old vine Grenache, Syrah &
Mourvedre with a splash of Roussanne
\$15 Glass / \$45 Bottle*

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