



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!

SHAREABLES & GREENS

Breaking Bread \$6

house made focaccia / himalayan salt whipped butter

Butternut Bisque \$10

olive oil / fried sage

Wild Game Meatballs \$17*

wild boar / lamb / arrabiata / grana panada

Asada Street Tacos (2) \$17*

house marinated steak / avo crema / pico de gallo

Cheese & Charcuterie Board \$21

assorted cheeses / nuts / olives / pickled veggies

S&W Fries \$11*

truffle parmesan / garlic parmesan

Wild Mushroom Risotto \$26

wild mushrooms / roasted butternut / watercress

Classic Caesar Salad \$14

baby romaine / grana panada / croutons

Greek Salad \$14

kalamata olives / cucumber / feta cheese
heirloom tomatoes / arugula / red wine vinaigrette

Winter Grains Bowl (v) \$22

crispy quinoa & brown rice / fried tofu / fava / avocado / snap peas /
pickled veggies / sunflower seeds / white balsamic

Add to Salad / Bowl / Risotto / Fries

Steak \$12 / Chicken \$8 / Salmon \$10 / Shrimp \$10

PLATES

Pomegranate Glazed Half Chicken \$34

polenta / kale / roasted beets / onion

Prime NY Strip Sirloin \$43

roasted carrots / fingerling potatoes / demi glace

Verlasso Salmon \$36

sweet potato puree / winter squash /
root veggies / citrus butter

Whiskey Burger \$23

bourbon grilled onions / garlic aioli / brioche bun / fries
add bacon +\$4 / add egg +\$2 / S&W fries +\$5

DESSERTS

Gateau au chocolat \$12

Dark chocolate layers with
orange marmalade & semisweet mousse

Peach Semifreddo \$15

Peach mousse, peach compote,
vanilla crumble & a hint of rosemary

Mango Pana cotta \$15

Filled with mango & raspberry
compote with vanilla crumble

Happy Hour* Vegetarian (V) Gluten Free (GF)

Please notify your server of any food allergies prior to ordering.

Dairy and gluten free options are available upon request. 20% gratuity added to parties of 6 or greater.

***Consuming raw or uncooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.**

**WE ARE A CASHLESS ESTABLISHMENT
WE ACCEPT CREDIT AND DEBIT**





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SPECIALTY COCKTAILS

1886 Old Fashioned \$14

bourbon / demerara / rotating bitters

Red Dead Redemption \$16

gin / cherry heering / blood orange shrub / lemon

Travel By Plane \$17

bourbon / aperol / amaro / lemon

Horton Slinger \$18

mezcal / sweet vermouth / campari / orange twist

Ida's Espresso Martini \$19

vodka / espresso / kahlua / baileys

Whiskey Sour \$19

bourbon / simple syrup / egg white / lemon / angostura bitters

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

Castell d'Age N.V. Cava
Cuvee Anne Marie Brut Nature
Penedes, Spain
Certified organic grapes,
dry farmed, fresh and crisp
\$13 Glass / \$39 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 Filipa Páto 3B Metodo
Tradicional Rosè
Bairrada, Portugal
Bright red fruit, brut nature
\$14 Glass / \$50 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

2019 Twin Oaks Valley Winery Sangiovese
Bianco
San Marcos, CA
Rosé of Sangiovese, dry, medium bodied,
touch of spice
\$12 Glass / \$38 Bottle

2019 Meulenhof Riesling
Mosel, Germany
Zippy, yet sweet and luscious
\$12 Glass / \$40 Bottle

2021 White Queen Chardonnay
Russian River Valley
Classic yet balanced California Chardonnay
with the perfect kiss of butteriness
\$15 Glass / \$41 Bottle

2022 Domaine de Villargeau
Sauvignon Blanc
Loire, France
Bright and fresh, lemon and lime
\$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

2018 San Marcos Winery Malbec
San Marcos, CA
Blackberry, fresh tobacco, full-bodied
\$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 Domaine Rouge-Bleu Mistral
Cotes du Rhone Villages Ste. Cecile, France
Grenache, Syrah & Mourvedre blend
ripe dark fruit, spicy and bold
\$15 Glass / \$45 Bottle

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