



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 / olive oil / balsamic reduction

Vichyssoise (v) (GF) \$10

potato & leek soup served cold
garnish with chive oil, fried leeks & herb oil

Wild Game Meatballs \$17*

wild boar / lamb / arrabiata / parmigiano reggiano

Asada Street Tacos (2) \$17*

house marinated steak / avo crema / pico de gallo

S&W Fries \$11*

truffle parmesan / garlic parmesan

Roasted Vegetables with Burrata \$18

roasted carrots / beets / arugula / red vinaigrette /
burrata / olive oil maldon salt
add prosciutto +\$4

Classic Caesar Salad (v) \$14

romaine / parmigiano reggiano / house made croutons

Quinoa Bowl (v) (GF) \$22

quinoa / baby spinach / blanch summer squash / cucumber /
cherry tomatoes / avocado / shallot vinaigrette

Cheese & Charcuterie Board \$32

assorted cheeses / nuts / olives / pickled veggies

cheese only or meats only board \$21

Add to Salad / Bowl / Fries

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

PLATES

Orecchiette Pasta \$22

sauteed vegetables / cherry tomatoes /
parmesan cheese / garlic butter sauce
garnished with chili oil & basil

Salmon Lemon Risotto \$38

creamy & cheesy lemon risotto / asparagus / snap
peas / crispy skin verlasso salmon
garnished with chive oil & pea tendrils

Prime NY Strip Sirloin \$45

truffle mashed potato bed / grilled seasonal
spring veg / roasted rainbow carrots
garnished with Bordelaise sauce and fine herbs

Carrot Plate (v) (GF) \$17

honey gastrique / roasted rainbow carrots with
citrus & garlic whipped ricotta

Whiskey Burger \$23

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

DESSERTS

Guava & Hibiscus Entremet \$16

Guava mousse, hibiscus curd filling
and citrus vanilla cake

Lemon Chai Basque Cheesecake \$17

Creamy Basque cheesecake with notes of citrus
and spiced black tea garnished with
lemon gel and sweet cream

Whiskey Tiramisu \$17

Creamy layers of mascarpone with 10
yr aged Bulleit Rye whiskey infused
Savoardi

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.**

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WE ACCEPT CREDIT AND DEBIT**





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SPECIALTY COCKTAILS

1886 Smoked Sling \$17

*in house exclusive black walnut
smoked old fashioned*

Best View in Town \$16

titos / blackberry / basil

Grand 75 \$15

miles gin / cava / elderflower / grand mariner

Saddle Up Cowboy \$17

makers mark / grapefruit / lime / soda

Scarlet Lady \$19

sazerac rye / cherry heering / luxardo liqueur

Red Dead Redemption \$16

gin / cherry heering / blood orange

SD Roulette \$17

spicy mezcac / passionfruit margarita

Madam Ida \$17

rum / cucumber / rosemary / citrus

Doc's Holliday \$18

scotch / ginger / honey

Victorian Sour \$19

rye / lemon / egg white / red wine float

Any Last Words \$22

gin / green chartreuse / luxardo liqueur / absinthe

SIGNATURE FLIGHTS

I Like Whiskey \$35

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

Old Forester \$40

*Old Forester Statesmen
Old Forester 1910
Old Forester 1920*

Try the collection +\$30 with Rye, 100 proof & 1870

Down the Rabbit Hole \$65

*Cavehill
Boxergrail
Dareringer
Heigold*

Under the Kilt \$75

*14y Caribbean Cast
17y Doublewood Sherry
21y Portwood
seasonal selection

Irish Eyes \$30

*The Sexton
Glendalough Pot Still
Conemara Peated*

High West \$40

*High West Bourbon
High West Campfire
High West Rendezvous Rye*

For Peats Sake \$40

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

Season of Shuto \$58

*Japanese Whiskey
Spring
Summer
Winter
seasonal selection

Best of Buffalo \$115

*Eagle Rare 10-year
Blanton's Original Single Barrel
Colonel E.H. Taylor Small Batch
Stagg Jr. Barrel Proof*



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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 Pascal Bellier Reverie' Rosè
Methode Traditionelle Sparkling
Loire, France
100% Pinot Noir, raspberries and cream
\$14 Glass / \$49 Bottle

NV Laurent Lequart Héritière
Champagne, France
Fruit forward and elegant, dry and
celebratory
\$90 Bottle

White Wine

2023 Am Berg Gruner Veltliner
Kamptal, Austria
Fresh green apple and lime zest
\$10 Glass / \$35 Bottle

2023 Getariako Txakolina Rosé
Basque Country, Spain
Hint of spritz, light bodied, strawberry
\$14 Glass / \$46 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

2023 Viña Ijalba Tempranillo
Rioja, Spain
Blackberry, silky tannins, medium
bodied
\$10 Glass / \$35 Bottle

2021 Sparkman 'Holler' Cabernet
Colombia Valley, WA
Cabernet Sauvignon seasoned with
Merlot, Malbec, Petit Verdot and
Cabernet Franc
\$17 Glass / \$50 Bottle

2022 Lathom Winery Grenache
Ramona Valley, San Diego, CA
Medium body, all the red berries
\$15 Glass / \$52 Bottle

2022 Other People's Pinot Noir
Willamette Valley, OR
Red cherry, spicy, earthy, and pretty
\$14 Glass / \$45 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

2022 Day Zinfandel
Sonoma County, CA
Spicy, rich, dark fruit
\$16 Glass / \$56 Bottle

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Kids Menu

Chicken Tenders \$9

served with french fries

Rigatoni Bowl \$9

*sauce choice between
butter or marinara*

Side Seasonal Vegetables \$8

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