



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 \$8

house made focaccia / dipping sauce

Quinoa Salad (v) (GF) \$22

sautéed quinoa with garlic / maple vinaigrette /
roasted parsnips / spinach / caramelized onions /
mushrooms / cranberries / cashews

Soup \$10

soup of the day

Cheese & Charcuterie Board \$32

assorted cheeses / nuts / olives / pickled veggies

cheese only or meats only board \$21

S&W Fries \$11*

truffle parmesan / garlic parmesan

Burrata Salad (GF) \$18

roasted sweet potatoes / butternut squash / arugula /
apples / red vinaigrette / candied pumpkin seeds

Caesar Salad (v) \$14

parmigiano reggiano/ house made caesar dressing /
brioche croutons

Wild Game Meatballs \$17*

wild boar / lamb / arrabiata / parmigiano reggiano

Add to Salad / Bowl / Fries

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

PLATES

Roasted Cauliflower (v) (GF) \$17

cauliflower steak / tahini garlic yogurt bed /
crispy garbanzo beans

Risotto & Pork Belly \$40

braised pork belly / mushroom sauce /
fried mushroom garnish

Salmon Polenta \$38

scottish salmon / herb polenta /
tomato pan sauce

Prime NY Strip Sirloin \$45

parsnip puree / scalloped potatoes /
grilled broccolini / house demi sauce / fine herbs

Raviolo al' Uovo \$18

ravioli filled with mashed potatoes / egg yolk /
butternut squash & sage sauce

Whiskey Burger \$23

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

DESSERTS

Poached Pears \$17

Anjou pears poached in house pino,
cabernet sauce and anglaise creme

Pumpkin Basque Cheesecake \$17

Chantilly cream and piconcillo sauce

Neapolitan Flan \$17

Creamy custard with caramel sauce
garnished with flamed apples

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.

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your risk of foodborne illness.*

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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

Sunshine's Bourbon \$16

pear lime mead / bourbon

Scarlet Lady \$19

sazerac rye / cherry heering / luxardo liqueur

Red Dead Redemption \$16

gin / cherry heering / blood orange

SD Roulette \$17

spicy mezcal / 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

Irish Eyes \$30

*The Sexton
Glendalough Pot Still
Conemara Peated*

High West \$40

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

Down the Rabbit Hole \$65

*Cavehill
Boxergrail
Dareringer
Heigold*

For Peats Sake \$40

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

Under the Kilt \$75

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

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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Bubbles

	Glass	Bottle
<i>Castell d'Age Cuvee Annemarie NV Cava Brut, Spain, Penedes, Xarel-lo, Macabeu</i>	13	39
<i>Pascal Bellier NV Reverie' Rosè, Loire Valley, Pinot Noir</i>	15	49
<i>Charlie & Echo 2021 Whoa Jake! San Diego, Sangiovese and Grenache</i>		66
<i>Léguillette-Romelot NV "Cepages d'Autrefois" Brut, Vallée de la Marne, Meunier+</i>		114
<i>Billecart-Salmon NV Le Rosé, Extra Brut, Champagne, Mareuil-sur-Aÿ, Pinot Noir</i>		194
<i>Karanika 2020 Cuvee Speciale' Extra Brut, Greece, Amyndeon, Xinomavro</i>		72
<i>Forest-Marié 2012 Champagne Brut, Montagne de Reims, Pinot Noir/Chardonnay</i>		164
<i>Raging Cider 2022 Grav x Some Kind of Grapes, San Diego, Apple/Torrontes</i>		48

The Locals

	Glass	Bottle
<i>Made By Light 2023 Luminous, South Coast, Marsanne, Roussanne, Mourvedre</i>	16	56
<i>Lathom Wines 2022 Grenache, San Diego County, Ramona Valley</i>		52
<i>Sky Valley Cellars 2020 Sangiovese, San Diego County, Ramona Valley</i>	18	60
<i>Sierra Roble 2019 Cabernet Franc, San Diego County, Warner Springs</i>	18	60

West Coast

	Glass	Bottle
<i>White Queen 2021 Chardonnay, Sonoma, Russian River Valley</i>	15	45
<i>Ramey 2022 Chardonnay, Sonoma, Russian River Valley, Rochioli Vineyard</i>		150
<i>Maison Noir 2022 Other People's Pinot, Oregon, Willamette Valley</i>		45
<i>Margerum 2023 M5, Santa Barbara, Grenache, Syrah, Mourvedre, Counoise</i>	17	50
<i>Day 2022 Zinfandel, Sonoma County</i>		65
<i>Sparkman 2022 'Holler', Cabernet Sauvignon, Washington, Columbia Valley</i>	17	50
<i>Rudd 2021 Crossroads Cabernet Sauvignon, Napa Valley</i>		158



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Old World

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<i>Domaine de Villargeau 2023 Côteaux du Giennois, Loire Valley, Sauvignon Blanc</i>	13	40
<i>Alain Geoffroy 2021 Chablis Vieilles Vignes, France, Burgundy, Chardonnay</i>		78
<i>Richard Walzer 2022 Grüner Veltliner Wolfsgaben, Austria, Kremstal</i>	14	42
<i>Emmerich Knoll 2021 'Kreutles' Gruner Vetliner Federspiel, Austria, Wachau</i>		105
<i>Muelenhof 2021 Riesling, Germany, Mosel, Liter</i>	12	40
<i>Claus Schneider 2022 Spätburgunder Loerrach, Germany, Baden, Pinot Noir</i>		80
<i>Louis Jadot 2012 Gevrey-Chambertin, France, Burgundy, Pinot Noir</i>		120
<i>La Fiorita 2018 Brunello di Montalcino Riserva DOCG Italy, Tuscany, Sangiovese</i>		240





Mediterranean

	Glass	Bottle
<i>Antonio Madeira 2022 Branco Vinhas Vellas, Portugal, Dao, Field blend</i>		85
<i>Koukos 2023 "Kalogria" Assyrtiko, Greece, Peloponnese</i>	15	50
<i>Zudugarai 2023 Rosado, Spain, Getariako Txakolina, Hondarribi Beltza</i>	14	46
<i>Diamantakos 2020 Xinomavro, Greece, Naoussa</i>		90
<i>López de Heredia 2012 Viña Tondonia Reserva, Spain, Rioja, Tempranillo blend</i>		130
<i>Herdade do Mouchão 2016 Mouchão, Portugal, Alentejo, Alicante Bouschet Blend</i>		132

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This limited menu is available from 1-4pm, Fri-Sun.

BAR MENU

Chicken Empanadas \$18

shredded chicken tinga / chipotle aioli

S&W Fries \$11

truffle parmesan / garlic parmesan

Steak & Frites \$16

flat iron steak / chimichurri /
beer batter fries

Papas Bravas \$15

crispy potatoes / hot sauce /
cheese sauce / ranch

Asada Street Tacos (3) \$17

house marinated steak / avo crema /
pico de gallo

Grilled Cheese \$21

sourdough bread / tomato habanero mostarda /
black forest ham / habanero jack cheese / fries

Whiskey Wings

6ct \$14 / 8ct \$16

BBQ/Buffalo/Sweet & Sour/
S&W Secret Sauce

Cheese & Charcuterie Board \$32

assorted cheeses / nuts / olives / pickled veggies

cheese only or meats only board \$21

Whiskey Burger \$23

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

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