



# SALT & WHISKEY

AT THE HORTON GRAND HOTEL

## Exclusively for our Horton Grand Hotel Guests

Please choose from the following selections:

Classic Margarita

Well Spirit

Aperol Spritz

with Choice of Mixer

House Wine\*

Beer\*

\*Ask your server or bartender for daily selections

## Bar Menu

**\$2 Off During Happy Hour, Available Daily 4-7pm**

### **Pretzel Mini Bites \$13**

served with golden age beer sauce

### **S&W Fries \$11**

truffle parmesan / garlic parmesan

### **Baby Corndogs \$13**

served with hot honey sauce

### **Papas Bravas \$15**

crispy potatoes / hot sauce / cheese sauce / ranch

### **Chicken Tacos (3) \$16**

house marinated adobada chicken / pineapple  
pico / cilantro suace

### **Arancini \$16**

butternut squash sauce / parmesan / fried sage

### **Steak & Frites \$17**

flat iron steak / chimichurri /  
beer batter fries

### **Sliders (3) \$18**

beef sliders / chipotle aioli / cheddar cheese /  
sweet & spicy pickles / hawaiian bun

### **Whiskey Wings**

**6ct \$14 / 8ct \$16**

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

### **Flatbread \$18**

**Margherita:** mozzarella / heirloom tomato / basil

**Prosciutto:** tomato base / arugula / burrata /  
prosciutto / truffle oil / parmesan cheese

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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*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

### **S&W Fries \$11**

truffle parmesan / garlic parmesan

### **Winter Bowl (v) (GF) \$18**

fresh lentils / sauteed mushrooms / shallots / arugula /  
baby kale / parmesan / creamy garlic dressing /  
sunflower seeds

### **Burrata Pear Salad (GF) \$18**

spinach / arugula / anjou pears / cranberries / roasted  
parsnip / radicchio / maple vinaigrette / candied pepitas

### **Soup \$10**

soup of the day

### **Caesar Salad (v) \$15**

parmigiano reggiano / house made caesar dressing /  
brioche croutons

### **Cheese & Charcuterie Board \$32**

assorted cheeses / nuts / olives / pickled veggies

### **Wild Game Meatballs \$17**

wild boar / lamb / arrabiata / parmigiano reggiano

cheese only or meats only board \$21

### **Add to Salad / Bowl / Fries**

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

## PLATES

### **Roasted Cauliflower (v) (GF) \$17**

cauliflower steak / smoked paprika / lentil ragu /  
herb gremolata / romesco sauce

### **Pork Belly Pappardelle \$38**

braised pork belly / porcini cream / black pepper /  
shaved parmigiano cheese

### **Pan Seared Salmon \$38**

scottish salmon / parsnip puree / wilted winter  
greens / baby kale / lemon burre blanc

### **Prime NY Strip Sirloin \$45**

pommes puree / roasted cipollini onions /  
red wine demiglace

### **Whiskey Burger \$23**

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

## DESSERTS

### **Warm Pear Tart \$17**

Almond tart frangipane, poached  
pear and cabernet sauce

### **Espresso Martini Cheesecake \$17**

Creamy espresso cheesecake with coffee  
liquor sauce & chantilly cream  
**21+ contains alcohol**

### **Goat Cheese Pound Cake \$17**

Garnished with citrus vanilla cream  
and apricot & prosciutto jam




Vegetarian (v) Gluten Free (GF)

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## SPECIALTY COCKTAILS

### After Hours, 1886 \$17

#### *In House Old Fashioned*

*Buffalo Trace Bourbon / Cocoa Orange Demerara  
Black Walnut Bitters / Aztec Chocolate Bitters*

### Part Time Lover \$16

*Tequila / Aperol / Lemon / Elderflower /  
Angostura Bitters*

### The Sunlit Corridor \$16

*Gin / Lemon / Honey / Apricot Liqueur*

### Sunshine Kentucky Mule \$16

*Rye / Honey / Angostura Bitters /  
Ginger Beer / Lime*

### Midnight at Buffalo \$18

*Buffalo Trace Bourbon /  
Buffalo Trace Bourbon Creme /  
Espresso / Coffee Liqueur / Sugar*

### Horton Garden Cooler \$15

*Tito's Vodka / Lime / Cucumber /  
Mint / Agave / Saline*

### The Grand Elixir \$16

*Gin / Lixir Pear Lime Mead / Cointreau / Sugar*

### The Skeleton Key \$17

*Cognac / Aged Rum / Benedictine /  
Orange Bitters*



## 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*

### Under the Kilt \$75

*14y Caribbean Cast  
17y Doublewood Sherry  
21y Portwood  
\*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*

### Irish Eyes \$35

*Teeling Single Malt  
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*



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## *Bubbles*

|  | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| <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 &amp; 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/Torrantes</i>        |              | 48            |

## *The Locals*

|   | <i>Glass</i> | <i>Bottle</i> |
|---|--------------|---------------|
| <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*

|  | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
| <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>        | 14           | 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

|   | Glass | Bottle |
|---|-------|--------|
| <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 Wolfsgraben, 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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