

# Drinks Menu

## Seasonal Cocktails

### HOUSE OLD FASHIONED - \$14

Old Forester Bourbon, Rich Demerara, Angostura Bitters

### UNFORGETTABLE WHISKEY SOUR - \$14

Whiskey, Fresh Citrus, Cane Sugar, Egg White

### GRAND SAZERAC - \$17

American Rye, French Cognac, Cane Sugar, Absinthe,  
Truffled Salt Tincture

### PENICILLIN - \$15

Scotch, Ginger-Honey Demerara, Pure Lemon Oil

### TALK ABOUT A DATE - \$16

Date Infused Woodford Reserve, Lime Juice, Simple  
Syrup I nice twist to one of The Kentucky Derby  
traditions

### RED DEAD REDEMPTION - \$16

Dry Gin, Housemade Blood Orange Shrub, Scandinavian  
Cherry Spirit, Fresh Lemon

### CRYSTAL SHIP - \$15

A crystal-clear mix of Artisanal Mezcal, Simple Syrup,  
Coffee Bitters

### ROSE MAN COMETH - \$16

Eagle Rare Bourbon, Cocchi Rosa, Rose Bitters

### HONEY DUDE - \$15

Cachaca, Honeydew and Pineapple Shrub, Peche de  
Vigne, Lemon Juice

### CANTALOUPE ISLAND - \$14

Vodka, Melon Syrup, Banane du Bresil, Lemon Juice

## Beer & Wine

### ROTATING BEERS ON TAP - \$8

Ask Your Bartender for Today's Selection

### HOUSE RED WINE - \$14

### HOUSE WHITE WINE - \$14

### TRADITIONAL SPANISH SANGRIA \$14 GLASS - \$32 PITCHERS

All syrups, shrubs, and infusions are made in house using fresh and local ingredients

# SALT & WHISKEY

AT THE HORTON GRAND HOTEL