



HORIZONS

EST. 2016

BAR MENU

Tiger Shrimp Cocktail	17
fresh horseradish, citrus	
Hand Shucked Oysters (1/2 dozen)	14
fresh horseradish, citrus	
Cheese & Charcuterie	20
chef's selection of regionally sourced Artisan Cheese and Cured Meats	
Kale and Quinoa Salad	14
apple, cabbage, parmesan, almond, lemon vinaigrette (add chicken 8, add shrimp 10)	
Henderson Caesar Salad	15
romaine lettuce, shaved parmesan, anchovy vinaigrette (add chicken 8, add shrimp 10)	
Crispy Cauliflower	15
asian spices, fresh ginger, green onion	
Hickory Smoked Pork Belly	12
fennel crust, ginger peach chutney, spicy mustard	
Crispy Red Snapper Bites	17
jalapeño slaw and tarragon remoulade	
Baja Fish Tacos	14
jalapeno cabbage, pico de gallo, fresh corn chips	
Crispy Fish Sandwich	16
fresh catch of the day, lettuce, tomato, tarragon tartar sauce, fries	
Henderson Burger	20
heirloom tomato, smoked bacon, spicy aioli, cheddar cheese, fries	
NY Strip Steak Frites	44
14oz angus sirloin, red wine reduction, fries	

FLATBREADS

Pepperoni, House Tomato Sauce, Mozzarella	14
Roma Tomato, Basil Leaves and Mozzarella	14
Chorizo, Goat Cheese, Sliced Mushroom	16

20% gratuity will be added to groups of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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HANDCRAFTED COCKTAILS

The 'H'	13
hendrick's gin, cucumber, ginger, jalapeño, sweetened lime juice	
Whiskey Bourbon Smash	13
whiskey bourbon, mint, fresh lemon juice, simple syrup	
Blackberry Fizz	13
maker's mark bourbon, house made blackberry shrub, club soda	
Caribbean Rum Punch	13
rum, fresh lime juice, simple syrup, orange juice, bitters	
Strawberry Blonde	13
tequila, simple syrup, pureed strawberry and jalapeño	
Elderflower Citrus Lemonade	14
st-germain elderflower liqueur, ketel one citroen, fresh lemon juice, tonic	
The Honey Badger	14
vodka, honey, fresh lime juice, ginger beer, mint	
Miraval Blossom	14
vodka, miraval, simple syrup, pureed strawberry, orange, and mint	
The Gin Twist	16
monkey 47 gin, jack rudy tonic, fresh lemon juice, tonic water	

BY THE BOTTLE

Angry Orchard (Gluten Free)	7
Bud Light	7
Miller Lite	7
Coors Light	7
Michelob Ultra	7
Modelo- Mexico	8
Peroni- Italy	8
Stella Artois- Belgium	8
Sapporo- Japan	9

WHITE WINE BY THE GLASS

Benvolio	11
prosecco, italy	
Nicolas Feuillatte	20
brut, champagne, france	
Joel Gott	10
sauvignon blanc, ca	
Antinori "Santa Cristina"	11
pinot grigio, delle venezie, italy	
Seaglass	9
rose, monterey county, ca	
Fleur de Prairie	12
rose, provence, france	
Neyers "304" Unoaked	13
chardonnay, sonoma county, ca	
Carmel Road	11
chardonnay, monterey, ca	
Jacob's Creek	9
moscato, australia	

RED WINE BY THE GLASS

Irony	10
pinot noir, monterey county, ca	
Barossa Valley GSM	10
red blend, australia	
Layer Cake	12
malbec, mendoza, argentina	
Charles Smith "Velvet Devil"	11
merlot, washington	
Silver Palm	12
cabernet, north coast, ca	
Simi	16
cabernet, sonoma county, ca	

JAMESON FLIGHT

sampling of Jameson IPA, Jameson Stout, Jameson Black, Jameson Cold Brew	34
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ON DRAFT

selections from local & craft breweries	8
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DESSERT MENU

SWEETS

Flourless Chocolate Cake	13
blackberry cabernet jam, fresh berries	
Pumpkin Butter Cake	13
maple, caramel, cranberry compote, pecan streusel	
Chevre Cheesecake	13
reisling poached pecans, winter pear coulis, walnut brittle	
Bananas Foster Pudding	13
butterscotch banana pudding, rum caramel, banana whipped cream, homemade milk wafers	
Chocolate Pecan Tart	13
bourbon milk jam, sour cream chantilly, bourbon roasted pecans	

DESSERT MARTINIS

Ultimate Chocolate	12
godiva, vanilla vodka, cream	
Chocolate Raspberry	14
godiva, raspberry vodka, chambord, cream	
Almond Joy	14
malibu rum, godiva, frangelico, cream	

HOT BEVERAGES

Cappuccino, Espresso, or Latte	6
Coffee or Hot Teas	5
Hot Chocolate	6

COGNACS

Courvoisier VS	17
Courvoisier VSOP	18
Hennessy VS	19

DESSERT WINES

Taylor Fladgate Tawny	13
10 yr	

CORDIALS

Amaretto Di Saronno	12
Bailey's Irish Cream	11
Campari Bitter	13
Drambuie	17
Frangelico	12
Grand Marnier	15
Kahlua	11
Rumchata	10
Sambuca Romana Black	10