



DRINKS MENU



[darkhorse.sg](https://www.instagram.com/darkhorse.sg)



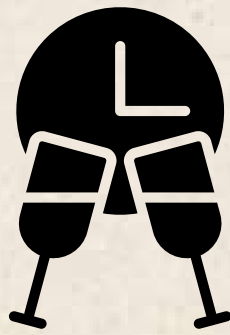
[darkhorse.sg](https://www.facebook.com/darkhorse.sg)



darkhorse.singapore@gmail.com

Prices are subject to a 10% service charge. No GST applies.

HAPPY HOUR



11AM-11PM



DRAFT BEER

Dark Horse Summer 300ml
Yebisu 300ml
Sapporo 500ml
Guinness 500ml

2 X GLS

2 for \$18
2 for \$20
2 for \$20
2 for \$22



BOTTLED BEER

Asahi 330ml
Corona 330ml
Tiger 330ml
Heineken 330ml
Warsteiner Premium 330ml
Kronenbourg 1664
Kilkenny (can) 440ml

2 X BTLS

2 for \$15
2 for \$15
2 for \$15
2 for \$15
2 for \$15
2 for \$15
2 for \$20

BUCKET (5)

5 for \$35
5 for \$35
5 for \$35
5 for \$35
5 for \$35
5 for \$35
5 for \$48

HOUSE POUR (150ML)

Red Wine
White Wine
Rose
Prosecco
Sparkling Wine
Prosperity Sake 180ml

2 X GLS

2 for \$18
2 for \$18
2 for \$20
2 for \$18
2 for \$25
2 for \$30

SPIRITS (45ML)

Gin/Vodka/Rum/Tequila
Whiskey/Whisky
Liqueurs:
Bailey's /Kahlua / Contreau

2 X GLS

2 for \$18
2 for \$20
2 for \$15



HAPPY HOUR



11AM-11PM



HOUSE POUR

Highball	2 for \$20
Mega Highball (90ml)	2 for \$30
Yuzu Sour	2 for \$22
Lemon Sour	2 for \$22
Calpis Sour	2 for \$22

SIGNATURE COCKTAIL

Pony Watermelon Punch

(Vodka, Watermelon, Honey, Orange & Lime Zest)



2 for \$22

CLASSIC COCKTAILS

Kir Bubbles	2 for \$20	Whiskey Sour	2 for \$25
Kir Royale	2 for \$30	Daiquiri	2 for \$30
Aperol Spritz	2 for \$25	Old Fashion	2 for \$30
Espresso Martini	2 for \$30	Martini	2 for \$30
Margarita	2 for \$25	Long Island Iced Tea	2 for \$35
Mojito	2 for \$30	Off-Menu Classic	-

SHOOTERS X 6

B52	\$70
Tequila Shot	\$60
Jagermeister Shot	\$60
Jager Bomb	\$80
Slippery Nipple	\$80
Baby Guinness	\$60

Menu



DRAFT BEER

1/2 PINT 300ml

PINT 500ml

Dark Horse Summer
Yebisu
Sapporo
Guinness

\$11
\$13
\$9
-

-
-
\$13
\$14

BOTTLED BEER

BOTTLE

Asahi 330ml
Corona 330ml
Tiger 330ml
Heineken 330ml
Warsteiner Premium 330ml
Kronenbourg 1664
Kilkenny (can) 440ml

\$10
\$9
\$9
\$9
\$10
\$9
\$14

HOUSE POUR

GLS (150ML)

BTL

Red Wine
White Wine
Rose
Prosecco
Sparkling Wine
Prosperity Sake 180ml
Sake Carafe 220ml

\$12
\$12
\$12
\$12
\$14
\$16
\$25

\$48
\$48
\$49
\$58
\$68

SPIRITS

GLS (45ML)

DBL (90ML)

Gin / Vodka / Rum / Tequila
Whiskey/Whisky
Liqueurs:
Bailey's, Kahlua, Contreau

\$10
\$12
\$10

\$20
\$20
\$18



Menu



HOUSE POUR

Highball	\$12
Mega Highball (90ml)	\$18
Yuzu Sour	\$16
Lemon Sour	\$15
Calpis Sour	\$15

SIGNATURE COCKTAIL

Pony Watermelon Punch \$16

(Vodka, Watermelon, Honey, Orange & Lime Zest)



CLASSIC COCKTAILS

Kir Bubbles	\$15
Kir Royale	\$18
Aperol Spritz	\$15
Espresso Martini	\$18
Margarita	\$18
Mojito	\$18
Whiskey Sour	\$18
Daiquiri	\$18
Old Fashion	\$18
Martini	\$18
Long Island Iced Tea	\$23
Off-Menu Classic	\$25

ZERO - ALCOHOL COCKTAILS

Zero Kir Royale	\$12
Zero Aperol Spritz	\$12
Zero Espresso Martini	\$12
Zero Margarita	\$12
Zero Mojito	\$10

MOCKTAILS

Lychee Mint Fizz	\$7.9
Coco Mango Soda	\$7.9
Passion Ginger Soda	\$7.9
Pineapple Lychee Soda	\$7.9

SHOT

B52	\$13	Jagger Bomb	\$14
Tequila Shot	\$12	Slippery Nipple	\$14
Jagermeister Shot	\$12	Baby Guinness	\$12

SAKE



Tamano Hikari Aomane Kitsune Junmai Ginjo

720ml --- \$78

Flavorful and easy to drink, with a clean and slightly dry finish.

SMV: +3
PREFECTURE: KYOTO
RICE POLISHING RATIO: 60%



Kubota Senju Ginjo

300ml --- \$35
720ml --- \$84

The perfect Sake for all meals. Aromatic on the nose with a light, smooth body and flavorful finish.

SMV: +6
PREFECTURE: NIIGATA
RICE POLISHING RATIO: 55%



Ginrei Gassan "Gassan No Yuki" Junmai Ginjo

720ml --- \$88

Clean and smooth sake, with a gentle sweetness to round off.

SMV: +-0
PREFECTURE: YAMAGATA
RICE POLISHING RATIO: 50%



Okunomatsu Shinbun Maki Junmai

720ml --- \$98

Easy to drink sake with a fruity aroma and juicy rich finish, wrapped in daily newspaper from Fukushima.

SMV: -7
PREFECTURE: FUKUSHIMA
RICE POLISHING RATIO: 60%



Kiku Masamune Shiboritate Junmai Daiginjo

300ml --- \$44
720ml --- \$98

Fruity with a rich and complex flavour, with a mineral clean finish.

SMV: +3
PREFECTURE: HYOGO
RICE POLISHING RATIO: 50%



Wakabotan Hinohikari "50" Junmai Ginjo

720ml --- \$98

Made with a unique rice from Oita, Hinohikari. Fruity and flowery aromas on the nose, paired with a slightly acidic and sweet finish.

SMV: -1
PREFECTURE: OITA
RICE POLISHING RATIO: 50%



George Black Junmai Daiginjo

720ml --- \$108

Fruity and floral with a sweet and smooth aftertaste.

SMV: -1
PREFECTURE: FUKUSHIMA
RICE POLISHING RATIO: 50%



Ozeki Osakaya Chobei Daiginjo

300ml --- \$48
720ml --- \$118

Aromatic, clean and elegant Sake. Smooth on the palette with a flavorful long finish.

SMV: +4
PREFECTURE: HYOGO
RICE POLISHING RATIO: 50%



Taisetsu no Kura Junmai Daiginjo "Ginpu"

720ml --- \$128

Made with snowmelt water from Taisetsu mountain, this sake has an elegant fruity aroma and full-bodied flavour with a clean finish.

SMV: +2
PREFECTURE: HOKKAIDO
RICE POLISHING RATIO: 50%



Hakkaisan Junmai Daiginjo

300ml --- \$53
720ml --- \$128

This refined sake is meant to pair with food and it has a pronounced clarity, a clean taste, and an elegant, gentle sweetness, which will enhance the flavor of any cuisine.

SMV: +4.5
PREFECTURE: NIIGATA
RICE POLISHING RATIO: 48%



Ozeki Soke Osakaya Junmai Daiginjo

720ml --- \$140

Luxurious and well-balanced Sake made using Grade A Yamada-Nishiki, aromatic and smooth Sake paired with a sweet and refreshing finish.

SMV: -3
PREFECTURE: Hyogo
RICE POLISHING RATIO: 50%

SAKE



Narutotai Junmai Cho Karakuchi

300ml - \$34
720ml - \$68

Aroma of grains and the faint sweetness and mellow umami spread in your mouth. The aftertaste is dry and crisp.

ORIGIN: Tokushima
POLISH: 70%
SMV: +11



Ayu Masamune Tokubetsu Honjozo Namachozo

300ml - \$35
720ml - \$72

Fragrant melon aroma and mild elegant taste, it is very refreshing drunk cold. A perfect picnic sake.

ORIGIN: Niigata
POLISH: 58%
SMV: +0



Manotsuru Junmai Ginjo

300ml - \$36
720ml - \$78

Sweet melon, straw, slight mineral notes, coupled with a gentle rice sweetness. Pleasant and well-textured on the palette.

ORIGIN: Niigata
POLISH: 55%
SMV: +3



Senkin Junmai Ginjo Modern Muku

720ml - \$79

Intense perfumes of ripe fruits such as peach & pear, luscious texture, a juicy sweetness & a large flavor profile with a long finish.

ORIGIN: Togichi
POLISH: 60%
SMV: N/A



Toko Junmai Ginjo Genshu

300ml - \$38
720ml - \$80

Pure ginjo aromas that consist predominantly of melon & nashi pear. Juicy with good structure and body that finishes clean and dry.

ORIGIN: Yamagata
POLISH: 55%
SMV: -4



Kamoizumi Shiboritate Nama Genshu

720ml - \$84

Smooth and mild, a very easy to drink and highly sessionable sake. Notes of cool mint, green apple skin and pear.

ORIGIN: Hiroshima
POLISH: 65%
SMV: +4



Imayotsukasa Junmai Daiginjo

720ml - \$72

Gentle aroma of peaches, with hints of hinoki. Supremely elegant and pure in its flavors, with a light mouthfeel.

ORIGIN: Niigata
POLISH: 50%
SMV: +5



Hourai Junmai Daiginjo Iro Otoko

720ml - \$108

Complex and structured on the palate with a great depth of flavor that lingers. Well-textured yet light, with a slight crisp, mineral finish.

ORIGIN: Gifu
POLISH: 45%
SMV: +3



Kamoizumi Junmai Daiginjo Nama

720ml - \$118

Lively aroma with scent of melon, juicy & fruity on the palate. This is a fresh and fruity Junmai Daiginjo sake that is unpasteurised.

ORIGIN: Hiroshima
POLISH: 50%
SMV: +1



Sanzen Junmai Daiginjo 40

720ml - \$130

Wildly aromatic with lusciously velvety texture that envelope the palate entirely of complexity, elegant and fruitiness to assert a long finish.

ORIGIN: Okayama
POLISH: 40%
SMV: +2



Daishichi Junmai Daiginjo Minowamon

720ml - \$160

Classic nose of ripe peach, cantaloupe & pineapple that underlying a silky & creamy texture with acidity to balance off its richness.

ORIGIN: Fukushima
POLISH: Ultra-flat 50%
SMV: +2

WINE LIST



Taste that lingers. Time that slows. Together that matters.
Where every pour is a shared story.

CHAMPAGNE

Borel-Lucas Brut

70% Pinot Meunier, 20% Chardonnay, 10% Pinot Noir
• Toasted almond, marshmallow, ripe strawberry

Food pairing:
• Fresh Oyster, Fish, Curry

\$135

Moët & Chandon Impérial Brut

Pinot Noir, Pinot Meunier, Chardonnay
• Green apple, pear, brioche

Food pairing:
• Sashimi, Scallops, Tori

\$115

Gremillet Sélection Brut

Pinot Noir & Chardonnay
• Floral, peach, balanced acidity

Food pairing:
• Sashimi, light appetizers

\$130

Lanson Le Black Label Brut

Pinot Noir, Chardonnay, Pinot Meunier
• Ripe citrus, floral, honeydew

Food pairing:
• Fresh Oyster, Coconut Curry

\$105

Lanson Le Rosé

Rosé Champagne
• Red berries, rose petal, ginger

Food pairing:
• Wagyu, Seafood, Curry

\$130

Veuve Clicquot Yellow Label

Pinot Noir, Pinot Meunier, Chardonnay
• Pear, pastry, peach

Food pairing:
• Tantan Ramen, Seafood

\$125

SPARKLING WINE

Chandon Brut

Chardonnay, Pinot Noir
• Green apple, almond, white flowers

Food pairing:
• Tantan Ramen, Karaage

\$68

Rupert LÓrmarins Sparkling Rosé NV

Pinot Noir, Chardonnay
• Raspberry, strawberry, light spice

Food pairing:
• Takoyaki, Kawaebi

\$85

ROSÉ

Wairau River Rosé

Pinot Noir – Marlborough, NZ
• Floral, strawberry, light sweetness

Food pairing:
• Sashimi, Seafood, Salad

\$65

Château Cavalier Rosé

Grenache, Cinsault – Provence
• Red berries, citrus, fresh

Food pairing:
• grills, sashimi, scallops

\$115/\$175
750ml/1.5L

Minuty Côtes de Provence Rosé 2022

Grenache, Cinsault, Syrah – Provence, France
• Light and bright, melon, citrus, white flowers

Food pairing:
• Tuna, Prawn tempura

\$82

Château Croix d'Allons Bandol Rosé

Mourvèdre Blend – Bandol, France
• Red berries, citrus, floral

Food pairing:
• Grill fish, Sashimi

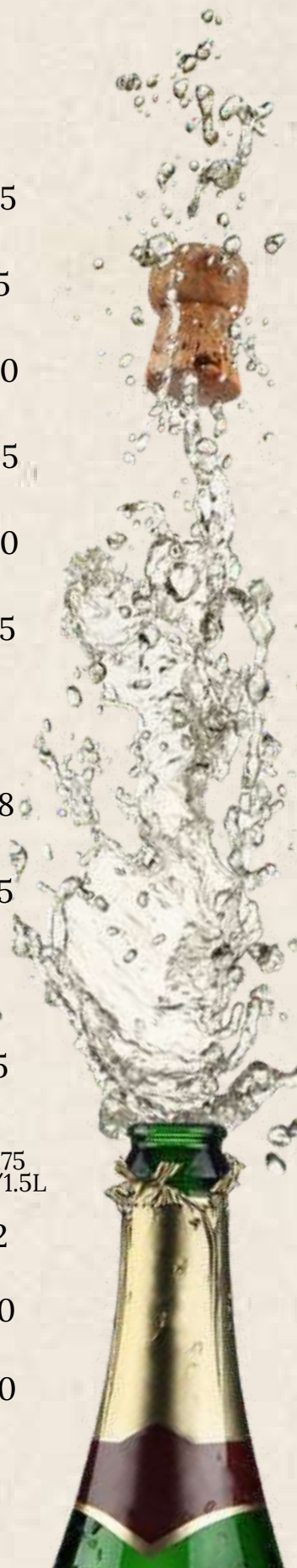
\$110

L'Exuberance Clos Cantenac Rosé 2023

Merlot – Bordeaux, France
• Strawberry, citrus peel, bright acidity

Food pairing:
• Spam Fries, Karaage

\$90



WINE LIST



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RED WINE France

Marcel Lapierre Morgon

Gamay
• Earthy, Dark berries

Food pairing:
• Pork belly

\$106

La Miraculeuse Bordeaux

Merlot blend
• Dark fruits, black currant, spice

Food pairing:
• Yakitori

\$75

L'Etre Magique Bourgogne

Pinot Noir
• Cherry, raspberry, earthy

Food pairing:
• Tuna sashimi

\$85

Henri Delagrangre Hautes Côtes de Beaune 2020

Gamay
• Green herbs, dark berries

Food pairing:
• mushroom, duck slices

\$95

SAGA Bordeaux Blend 2020

cabernet, Merlot
• Dark fruits, spices, oak

Food pairing:
• Beef Curry

\$85

SAGA Pauillac Blend 2020

Cabernet Sauvignon, Merlot
• Blackcurrant, tobacco, oak

Food pairing:
• Grilled Wagyu

\$108

Chateau Magnol Haut Medoc 2020

Merlot, Cabernet Sauvignon, Cabernet Franc
• Blackcurrant, vanilla, subtle oak, full bodied

Food pairing:
• Wagyu steak

\$98

Château Barit Bordeaux Supérieur 2020

merlot, Cabernet
• Red berries, oak

Food pairing:
• Grilled fish, Unagi

\$65

Beatus Ille 2021

Merlot blend
• Dark fruits, spices, balanced oak

Food pairing:
• Teriyaki, grilled wagyu

\$120

L'Innocence de Seraphine Pomerol 2021

Merlot
• Blackberry, fig, mocha

Food pairing:
• Wagyu, Yakitori

\$148

Château Lalande de Pomerol Cuvée Beton 2020

Merlot, Cabernet Franc
• Bold, modern, fruit driven

Food pairing:
• Wagyu steak, grilled tori

\$68

Château Lalande de Pomerol Canon Chaigneau 2011

Merlot blend
• Matured plum, spice, earthy, elegance

Food pairing:
• Grilled Wagyu, mushroom

\$78

Le Beaujolais 2020

Gamay
• Red cherry, bright acidity, juicy

Food pairing:
• Spicy Sapporo ramen,

\$88

WINE LIST



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RED WINE Italy

Chianti Classico DOCG 2020

- Sangiovese
• Cherry, red currant, spice

- Food pairing:
• Grilled fish

\$88

Amarone della Valpolicella

- Corvina Blend
• Dried fruit, figs, chocolate

- Food pairing:
• Gyoza, Chicken wings

\$125

La Massa Toscana IGT 2019

- Cabernet Merlot, Sangiovese
• Dark fruits, Licorice, tobacco

- Food pairing:
• Okonomiyaki

\$148

RED WINE Australia

Penfolds St Henri Shiraz 2018

- Shiraz
• Dark fruits, spices, full body

- Food pairing:
• Salmon mentaiyaki

\$175

Penfolds Bin 2 Shiraz Mataro 2021

- Shiraz / Mataro
• Dark berries, cherries, spice

- Food pairing:
• Shogun beef, grilled tori

\$68

Wolf Blass Gold Label Reserve Shiraz 2019

- Shiraz
• Lums, dark chocolate, oak

- Food pairing:
• Grill Unagi

\$98

Wolf Blass Grey Label Barossa Shiraz 2016

- Shiraz
• Dark fruits, chocolate, oak

- Food pairing:
• Wagyu steak

\$88

RED WINE Spain

Franck Massard Bellesa Perfecta 2016

- Garnacha
• Black fruit, oak, tobacco

- Food pairing:
• Shogun beef, grilled tori

\$105

WHITE WINE

Roger Champault Sancerre "Les Pierris" 2021

- Sauvignon Blanc - France
• Citrus, gooseberry, light body

- Food pairing:
• Sashimi, Okinawa Curry

\$82

Michel Mâcon Villages 2021

- Chardonnay - France
• Lemon peel, honeysuckle, full body

- Food pairing:
• Tonkatsu, Grilled Wagyu

\$86

Samuel Billaud Chablis 2021

- Chardonnay - France
• Pear, peach, medium body

- Food pairing:
• Okonomiyaki

\$110

Louis Michel 1er Cru Sechet

- Chardonnay - France
• green apple, lemon, chalky

- Food pairing:
• Hamachi, grilled fish

\$130

Sancerre AOC 2022

- Sauvignon Blanc - France
• Citrus, gooseberry, light body

- Food pairing:
• Sashimi, Tempura

\$78

La Scolca Gavi di Gavi Black Label 2017

- Cortese - Italy
• Peach, melon, citrus, medium body

- Food pairing:
• Tempura, Tako karaage

\$120



SPIRITS



Taste that lingers. Time that slows. Together that matters.
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WHISKY	<i>Japanese</i>	Glass	Bottle	WHISKY	<i>Single Malt</i>	Glass	Bottle
Suntory		\$12	\$119	Auchentoshan 12 Years		\$12	\$128
Chivas Regal - Mizunara		\$15	\$189	Singleton 12 Years Malt		\$12	\$108
Chita Single Grain		\$13	\$149	Singleton 15 Years Malt		\$18	\$199
Nikka Taketsuru		\$15	\$189	Singleton 18 Years Malt		\$28	\$299
Nikka Miyagikyo		\$20	\$219	Singleton 21 Years Malt		\$49	\$588
Hibiki Japanese Harmony		\$20	\$349	Glenfiddich 12 Years		\$13	\$149
Yamazaki 12 year		\$39	\$488	Glenfiddich 15 Years		\$19	\$219
Yamazaki Distiller's Reserve		\$26	\$368	Glenfiddich 18 years		\$26	\$289
Hakushu 12 year Malt		\$36	\$488	Glenfiddich 21 Years		\$49	\$588
Hakushu Distiller's Reserve		\$21	\$319	Glenfarclas 12 Years		\$18	\$199
WHISKY	<i>Blended Whisky</i>	Glass	Bottle	Arbelour 12 Years Double Cask		\$15	\$159
Grants Triple Wood		\$10	\$109	The Glenlivet 12 Years		\$16	\$189
Chivas Regal 12 Years		\$12	\$118	The Glenlivet 15 Years		\$19	\$219
Chivas Regal 18 Years		\$17	\$189	The Glenlivet Rare Reserve		\$28	\$299
Jameson Irish Whisky		\$10	\$110	The Macallan 12 Yr Sherry Cask		\$29	\$388
Tullamore Dew		\$11	\$118	The Macallan 12 Yr Double Cask		\$22	\$248
Monkey Shoulder		\$14	\$159	The Macallan 12 Yr Triple Cask		\$24	\$288
Johnnie Walker Black Label		\$12	\$129	Royal Lochnagar HL 12 year		\$19	\$219
Johnnie Walker XR 21		\$20	\$349	Ka Va Lan - Vinhoe Barrique		\$30	-
Johnnie Walker Blue Label		\$29	\$419	Ka Va Lan - Oloroso Sherry		\$35	-
WHISKEY	<i>Bourbon</i>	Glass	Bottle	Ka Va Lan - Moscatel		\$35	-
Jim Beam		\$12	\$110	Starward 2 - Fold		\$16	-
Jack Daniels		\$15	\$148	Cardhu 12 Years		\$15	\$189
Gentleman Jack		\$18	\$188	Laphroag 10 Years		\$15	\$189
Mitcher's Kentucky Small Cask		\$16	-	Glen Moray Peated		\$18	\$199
Mitcher's Straight Rye Barrel		\$16	-	Lagavulin 16 Years		\$18	\$199
Maker's Mark Pte Select		\$20	-	Amrut Intermed Sherry Cask		\$26	\$349
Widow Jane NY 10 Years		\$20	-	Amrut Portonova B/Port		\$29	\$388
Woodford Rsrv Distiller's		\$18	-	Amrut Kadthamban Oak/B		\$39	\$399
Woodford Rsrv Straight Rye		\$19	-	RedBreast 12 Yr Irish Whiskey		\$17	\$189
Woodford Rsrv Dbl Oaked		\$20	-	The Dalwinnie 15 Years		\$22	\$249
Woodford Rsrv Master's Collection		\$29	\$348				

SPIRITS-APERITIF-DIGESTIF

Taste that lingers. Time that slows. Together that matters.
Where every pour is a shared story.



VODKA

	Glass	Bottle
Stoli	\$10	\$99
Smirnoff	\$12	-
Grey Goose	\$14	-
Absolut Vodka Vanilla	\$12	-
Holy Grass Vodka	\$15	-
Archers Peach Schnapps	\$14	-

TEQUILA

	Glass	Bottle
Jose Cuervo	\$12	\$109
Espolon	\$14	\$159
Don Julio Reservade	\$13	\$149
Don Julio Blanco	\$15	\$169
La Cofradia Reposado	\$16	-
Gran Centeario Anejo	\$18	-

RUM

	Glass	Bottle
Bacardi White	\$12	\$109
Captain Morgan Gold	\$12	\$119
Havana Club 3 Yr	\$12	\$119
Abuelo 12 Years	\$16	-
El Dorado 15 Years	\$20	\$219
Ron Zacapa XO Solera GR	\$20	-
Project 173 Black Cherry	\$14	-
Suncamino Floral	\$14	-
Discarded Banana Peel	\$12	-

COGNAC

	Glass	Bottle
Remy Martin V.S.O.P.	\$17	\$189
Hennessy V.S.O.P.	\$17	\$189
Martell V.S.O.P.	\$17	\$189
Martell Cordon Bleu	\$20	\$239
Frapin Chateau FrontPinot	\$20	-
Remi Landier V.S.O.P.	\$20	-
Remi Martin Extra Old	\$35	-

GIN

	Glass	Bottle
Gordon's	\$10	\$99
Bombay Sapphire	\$12	-
Hendrick's	\$15	\$159
Monkey 47	\$17	\$179
Ki No Bi - Japan	\$20	\$239
Nippon Gin - Japan	\$15	-
Roku Gin - Japan	\$14	\$138
Suntory Sui Gin - Japan	\$12	\$119
Sipsmith - Raffles 1915	\$18	\$199
Tanqueray London Dry	\$13	\$139
The Botanist	\$15	-
Bulldog London Dry Gin	\$12	\$109
The London No. 1 Blue Gin	\$16	\$169
Four Pillars Rare Dry - AU	\$18	\$199
Four Pillars Fresh Yuzu - AU	\$13	\$139
Scapegrace Gold - NZ	\$20	\$219
Scapegrace Silver - NZ	\$18	\$199
Malfy Gin - IT	\$12	\$139
Malfy Rosa - IT	\$12	\$139
Rock Rose Gin	\$16	\$169

LIQUEURS

	Glass	Bottle
Cointreu	\$10	\$138
Bailey's Irish Cream	\$10	\$128
Pontarlier-Anis	\$12	-
Kahlua	\$10	-
X - Rated	\$12	\$138

APERITIF

	Glass	Bottle
Dubonnet	\$10	-
Noilly Prat Vermouth	\$12	-
Punt E Mes	\$12	-
Lillet French Wine	\$14	-
Titi Pepe Palomino Fino Sherry	\$12	-