

Hopscotch

A decorative horizontal line with a small hop cone on the left and two leaves on the right, passing through the middle of the word 'Hopscotch'.

the drinks menu.



Welcome to Hopscotch (Capitol)!

We are a casual restaurant and craft cocktail bar paying homage to Singapore's local culture. Hopscotch aims to bring people closer through communal-styled dining, theatrical cocktail adventures and exciting events. Founded as a cocktail bar in 2014 by four young bartenders, Hopscotch has since moved from its original location at 28 Maxwell Road.

The Capitol Arcade location is perhaps Hopscotch's most iconic home so far. Located right outside the historic Capitol Theatre, Hopscotch once again finds itself close to the arts – a place with almost a century worth. After its revamp in 2015, the immediate area surrounding Capitol Theatre was transformed into the picturesque sunlit atrium where Hopscotch (Capitol) nests at today, "Arcade @ The Capitol Kempinski". The fully air-conditioned atrium exudes old world charm reminiscent of Colonial era streets with modern expression, a fascinating amalgamation of the old and new. Being located at City hall also offers much accessibility, a convenience that our original 28 Maxwell location once had. To us, this is the perfect space for merry men, lively crowds, and vibrant atmosphere, the perfect place to host guests.

We believe that life's too short for us to skim on the simplest pleasures, good food, drinks and company! Tonight you're a guest at our home and we'll do our best to make you feel at home! So sit back, relax, and enjoy your evening!

Humbly Yours, The Hopscotch Team



Hopscotch - The Bar

We've always been passionate about our bar, it's a place we get to experiment, innovate, and express ourselves. We absolutely love trying wacky new ingredients, pairing interesting flavours, and modifying textures using modern culinary techniques. We are also in love with our heritage, our culture, and our country - which is why Hopscotch has always been about bringing you craft cocktails with a local twist.

This is Hopscotch's 6th drinks menu and probably our most amazing one yet. After many months of blood, sweat and tears in the making, this menu presents to you 16 absolutely new drinks, even though it gets increasingly difficult to outdo ourselves each time. This menu is centred around delivering a multi-sensory experience, starting with the visual aesthetics of a drink, the way you interact with it, its taste, and finally how you connect the whole experience back to our Singaporean concept.

Drawing references from all things local, such as our iconic locations, signature dishes, unique ingredients, and heritage, these 16 cocktails are meant to take you on a gastronomic adventure.

Our cocktail illustrations were tastefully hand drawn and water colour painted by talented local artist Raphael Yeo with the aim of helping you visualise your drink before you order it. The taste score cards also serve as a guide to help you decide if a cocktail suits your palate. Alternatively, you can speak to our friendly staff who will happily share some recommendations with you.



WHITE RUM, ALOE VERA LIQUEUR, MENTHE PASTILLE, MINT,
PASSIONFRUIT, BOAT LILY CORDIAL, LIME JUICE, ROSE CORDIAL

Sweetness ●●○○○
Acidity ●●●○○
Bitterness ●○○○○
Strength ●●○○○
Exoticness ●○○○○

A light and refreshing drink that reflects the scene of enjoying a beautiful sunset while walking down the pristine beaches of Sentosa with your significant other. Seemingly romantic, this drink is made with passion fruit for the passion in it, and also perfumed like a bouquet of roses.



GIN, MANGO PUREE, FRESH CITRUS, YUZU, VANILLA,
WHIPPED COCONUT CREAM, SAGO, SHREDDED POMELO, MANGO SLICES

Sweetness ●●●○○
Acidity ●●●○○
Bitterness ○○○○○
Strength ●●○○○
Exoticness ●○○○○

This drink draws inspiration from the mango sago pomelo dessert, which is especially popular during the mid-autumn festival due to the seasonality of pomelos. Made with yuzu and calpis for the yogurt and yakult-like taste, this drink offers sweet and refreshing respite.

Fortune
Tiki, 25



PLANTATION RUM BLEND, HOMEMADE CHENG TNG,
GULA MELAKA, PANDAN, OSMANTHUS JELLY

Sweetness ●●○○○
Acidity ○○○○○
Bitterness ●○○○○
Strength ●●●○○
Exoticness ●●●○○

Not sour like your usual tiki cocktail, the Fortune Tiki is in fact an alcoholic version of the "Cheng Tng", a light and refreshing Singaporean dessert flavoured with hints of wintermelon, longans and dates. This drink also comes with a red packet with a chance of "good fortune".



Milo
Medley,
23

MILK, COGNAC, MILK, VANILLA SYRUP, VANILLA ICE CREAM, FRANGELICO,
BUTTERSCOTCH SCHNAPPS, CREME DE CACAO WHITE, PINK SALT

Sweetness ●●●●●
Acidity ○○○○○
Bitterness ○○○○○
Strength ●●○○○
Exoticness ●○○○○

Remember the milo truck? A traditional favourite enjoyed by every Singaporean child. Now spiked with a myriad of alcoholic spirits, this drink also comes paired with our homemade milo marshmallows and some milo themed snacks. Sweet, creamy and absolutely delicious.

Honey
Pot. 24



HONEYSUCKLE GIN, MEAD, KWAIFEH LYCHEE,
KYOHU MURASAKI, FRESH CITRUS, BUBBLE GUM TINCTURE

Sweetness ●●●○
Acidity ●●○○
Bitterness ●○○○
Strength ●●○○
Exoticness ●○○○

Made by fermenting honey, mead is one of the oldest alcoholic beverage consumed by mankind. With a base of locally brewed mead, this drink is paired together with homemade honeysuckle infused gin, lychee liqueur, kyoho grape liqueur and bubble gum tincture to bring you your new fruity favourite.



Bubble
Bean. 24

LIGHT RUM, HOMEMADE MILK TEA, BEAN CURD JELLY,
PANDAN, BROWN SUGAR TAPIOCA PEARLS

Sweetness ●●●○
Acidity ○○○○
Bitterness ●○○○
Strength ●●●○
Exoticness ●●●○

Homemade milk tea and soy beancurd jelly spiked with rum, this drink is given a sweet touch of brown sugar pearls. This edible cocktail dessert bring currently trending favourites together into a fine example of flavour pairing. Do specify your desired sugar percentage when ordering! ***Edible Cocktail**



*Alls Well
Ends Well.
21*

LIGHT RUM, SOUR PLUM, STARFRUIT JUICE, CHOYA UMESHU, CALAMANSI,
NUTMEG, ELDERFLOWER LIQUEUR, BURLESQUE BITTERS, CITRUS SODA

Sweetness ●●○○○
Acidity ●●●○○
Bitterness ○○○○○
Strength ●○○○○
Exoticness ●○○○○

This drink is named after the popular and light hearted HK comedy which reminds us that sometimes, we need to sit back, take it easy, and just enjoy life a little. Just like the movie, Alls Well Ends Well is light, ice-cold, bubbly, sour and extremely refreshing. It is also made from cooling ingredients such as sour plum and starfruit.

*Garden
City Sing
24*



GIN, ROCK MELON, GIFFARD MELON LIQUEUR,
WHITE GRAPE CORDIAL, FRESH CITRUS, PEACH BITTERS, SODA

Sweetness ●●○○○
Acidity ●●●○○
Bitterness ○○○○○
Strength ●●○○○
Exoticness ●●○○○

Inspired by one of Singapore's most famous attractions, the Gardens by the Bay, this drink features fruity and floral flavours in an iconic dome display of flowers, just like the actual flower dome. To top it off, the drink is perfumed with the lush fragrance of Orchids, the national flower of Singapore.

Blood and Tears, 24



ROSEHIP SCOTCH, GUNPOWDER HONEY, OSMANTHUS INFUSED NOILLY PRAT, BLOOD ORANGE COINTREAU, CHARTERUSE, GRAPEFRUIT BITTERS, SALT, HICKORY SMOKE

Sweetness ●○○○
Acidity ●○○○
Bitterness ●○○○
Strength ●●●●
Exoticness ●●●○

A drink paying tribute to our pot smoking ancestors who labouriously poured their blood, sweat and tears into building our nation. Their hard work and efforts are represented by the strong and bitter notes in this tippie which end off with a touch of sweetness — the fruits of their labour.



Top Scooter, 23

VODKA, CHICKEN ESSENCE, CHICKEN STOCK, CORDYCEPS, ANGELICA, SESAME OIL, WHITE PEPPER

Sweetness ○○○○
Acidity ○○○○
Bitterness ●○○○
Strength ●●●○
Exoticness ●●●●

Remember those school days where every bus stop was plastered with posters of scholars and high achievers holding our favourite chicken essence? This savoury and aromatic drink, made with Brand's chicken essence, comes paired with a challenging riddle to prove your mettle once more! ***Warm Cocktail**

Eight Treasures Negroni 24



BARREL AGED GIN, HOMEMADE GOJI LIQUEUR, KWAIFEH LYCHEE, EIGHT TREASURES RATAFIA, APEROL, ANGELICA TINCTURE

Sweetness ●●○○○
Acidity ●○○○○
Bitterness ●●●○○
Strength ●●●●●
Exoticness ●●●○○

Inspired by the Eight Treasures immortality remedy consumed by Chinese emperors, this drink is also served in the same kind of Chinese goblets royalty used to drink from and comes served with a preserved bayberry — their favourite snack. We can't guarantee the immortality part though.



Little Dragon Lady 24

GIN, CASSIS, PINK DRAGON FRUIT, MIXED BERRIES, FRESH YOGURT, CALPIS, WHITE CHOCOLATE, CITRUS, PINK SALT

Sweetness ●●●○○
Acidity ●●○○○
Bitterness ○○○○○
Strength ●●○○○
Exoticness ●●○○○

Catered specially for the health-conscious and inspired by the popular Acai bowl, this drink is made from fresh fruit and blended together with dry ice which momentarily freezes the cocktail into a healthy and delicious alcoholic sorbet. Comes loaded with many other toppings as well! ***Edible Cocktail**

Bespoke Cocktails

Welcome to the realm of the bespoke, where drinks are not just 'off-menu', but one where you challenge our bartenders to concoct a tippie based on your preference and mood.

Simply tell us what you like, how you're feeling, and what you don't take and we'll be well on our way to crafting you your own unique cocktail.

Prices depend on the ingredients used. Drink prices will not exceed \$25 unless premium spirits or excessive spirit is incorporated.

STRENGTH	TEXTURE	TASTE
SPRIT FORWARD	LIGHT & REFRESHING	SWEET
MEDIUM	BUBBLY	SOUR
SPRIT IN THE BACKGROUND	BALANCED	BITTER
	CREAMY	SAVOURY
AROMA	Please let us know if you have any ingredient preferences, or if there are ingredients that you dislike or are allergic to.	OTHERS
FRUITY		CHOICE OF SPIRIT
FLORAL		INSTAGRAMMABLE
HERBS & SPICES		WACKY
NUTTY		HEAT SPICE
DESSERT		THEATRICAL

*Bespoke drink orders may take a longer serving time during busy days

Classics

Blood and Sand

Calprinha

Corpse Reviver #2

Cosmopolitan

Dalquiri

Espresso Martini

French 75

Gimlet

Last Word

Manhattan

22 Margarita

17 Mint Julep

20 Mojito

18 Negroni

18 Old Fashioned

22 Pisco

18 Rob Roy

18 Side Car

22 Singapore Sling

22 Whiskey Sour

17

18

17

20

18

18

21

22

20

18

Shooters

ONE FOR 6



Banana Cake

*Bourbon, Banana Cream
Shortbread Cordial, Citrus*



Bandung

*Vodka, Rose Cordial,
Condensed Milk, Milk*



Chendol

*Dark Rum, Gula Melaka,
Panda Cordial,
Batida de Coconut*



Ice on Wheels

*Dark Rum, Horlicks, Vanilla
Cordial, Taro Ice Cream,
Milk, Pink Salt*



Kungfu Hustle

*Chrysanthemum Scotch,
Gunpowder Honey, Citrus,
Rice Wine, Ginger*



Secret Remedy

*Dark Rum, Pi Pa Gao
Loquat Cordial, Citrus,
Black Walnut Bitters*



Sour Plum

*Vodka, Sour Plum Water,
Rhubarb Bitters, Salt*



Thal Milk Tea

*Dark Rum, Thal Tea,
Condensed Milk,
Butterscotch Schnapps*



Yuzu Lychee

*Gin, Kwafteh Lychee,
Butterfly Pea Cordial,
Yuzu Juice, Tonic*

Beer

DRAUGHT BEER

Heineken Draught	14
Guinness Draught	14

CRAFT BEER

Punchin' Rye Pale Ale	12
Star Gazin' Session IPA	12
Sunday's Brew Pilsner	12
Trippin' on Wheat Ale	12
Bucket of 5	55

Bottles

VODKA

Smirnoff Red Vodka	120
Belvedere Vodka	150

RUM

Plantation Original Dark Rum	120
Diplomatico Reserva Exclusiva Rum	170
Ron Zacapa 23 Y Dark Rum	180

GIN

Tanqueray London Dry Gin	130
Monkey 47 Dry Gin	160
Hendrick's Gin	160
Roku Gin	180
The Botanist Gin	170

BRANDY

Courvoisier VS Cognac	120
Martell VSOP Red Barrel Cognac	190

Wine

RED WINE

Van Loveren River Red Shiraz	12/ 60
JP Cavallo Cabernet Sauvignon 2015	16/ 80

WHITE WINE

Grand Jacques Sauvignon Blanc	12/ 60
Christina Chardonnay	16/ 80

BUBBLIES

Liquid Gold Prosecco	65
Moët Chandon Champagne	150

SCOTCH

Grant's Family Reserve Blended Scotch	120
Monkey Shoulder Blended Malt Scotch	160
Singleton 12Y Single Malt Scotch	160
Chita Grain Whisky	170
Glenfiddich 15Y Single Malt Scotch	190
Macallan 12Y Sherry Oak Scotch	220
Lagavulin 16Y Single Malt Scotch	220
Glenlivet 18Y Single Malt Scotch	220
Hibiki Harmony Whisky	240
Yamazaki Distillers Reserve	250
Yamazaki 12 Y Single Malt Scotch	450

BOURBON

Bulleit Bourbon Whiskey	130
Maker's Mark	190

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