

Dark Horse Espresso Bar Menu

Address : 215 Spadina Ave., Toronto, ON M5T 2C7, Canada

Phone : +1 416-979-1200

Opening times : 07:00 AM - 07:00 PM

Slushee

Coffee Slushee	CA\$6.75
Matcha Slushee	CA\$6.75

Flavour Syrups

Vanilla
Caramel
Hazelnut
Lavender
Salted Caramel

Summer Drinks Starring

Organic Pink Lemonade	CA\$4.50
Organic Purple Lemonade	CA\$4.50
Organic Assam Black Iced Tea	CA\$4.50
Organic Elderberry Hibiscus Iced Tea	CA\$4.50

Green

Kato Marcha
Organic Lavender Sencha

Seasonal

Honey Cardamom Latte

Apple Cider
Cranberry Ginger Cider
Matcha Latte
Hazelnut Hot Chocolate

Hot

Espresso
Macchiato
Americano
Misto
Latte

Cold

Iced Chai Latte
Iced Espresso
Iced Americano
Iced Tea
Iced Latte

Others

Organic Masala Chai
Organic Assam Breakfast
Evergreen Peppermint
Organic Blueberry Hibiscus
Raspberry

When you step into **Dark Horse Espresso Bar** at 215 Spadina Ave., Toronto, it feels like you've entered a little haven for coffee lovers who appreciate both craftsmanship and creativity. The **Dark Horse Espresso Bar Menu** perfectly balances classic espresso-based drinks with playful seasonal twists, making every visit feel a little different from the last. It's the kind of menu that invites you to linger - not just for caffeine, but for the experience.

At first glance, the **Slushee lineup** stands out - a refreshing treat that transforms your typical coffee run into something special. The **Coffee Slushee** is a crowd favorite: icy, smooth, and just the right level of sweet, with that rich espresso base giving it character. If you're not in the mood for coffee, the **Matcha Slushee** offers a creamy, slightly earthy alternative that's surprisingly addictive. Both drinks strike that perfect summer balance - cool enough to beat the Toronto heat, yet full-bodied enough to satisfy a true café enthusiast.

One of the most charming aspects of the **Dark Horse Espresso Bar Menu** is how customizable it is. Their **flavour syrups** - Vanilla, Caramel, Hazelnut, Lavender, and Salted Caramel - let you tailor your drink exactly the way you like it. The Salted Caramel adds a beautiful contrast to espresso's natural bitterness, while Lavender pairs elegantly with matcha or iced teas, giving a floral aroma that feels both calming and luxurious. You can taste the quality in every sip - it's clear that this café values balance over sweetness.

The **summer drink series** deserves a spotlight of its own. It's as visually appealing as it is refreshing, with options like **Organic Pink Lemonade** and **Organic Purple Lemonade**, each bursting with natural color and tangy brightness. If you're in the mood for tea, the **Organic Assam Black Iced Tea** delivers boldness and depth, while the **Organic Elderberry Hibiscus Iced Tea** leans toward fruity and floral - the kind of drink that makes you smile mid-afternoon. These are the types of beverages that make summer in Toronto feel just a bit more vibrant.

Tea lovers will find comfort in the **Green selections**, featuring **Kato Matcha** and **Organic Lavender Sencha**. The matcha here isn't your typical powder - it's smooth, full-bodied, and prepared with care, showcasing the café's dedication to quality ingredients. The Lavender Sencha, meanwhile, is light and fragrant, perfect for those who prefer something gentle yet distinctive. Both drinks feel mindful - like a small act of self-care in a cup.

Seasonality plays a big role in the **Dark Horse Espresso Bar Menu**, which evolves with the year. In the colder months, cozy up with their **Honey Cardamom Latte**, a drink that blends aromatic spice with natural sweetness. Their **Apple Cider** and **Cranberry Ginger Cider** bring a festive warmth that feels like a hug on a brisk Toronto day. For those with a love for indulgence, the **Hazelnut Hot Chocolate** is rich and velvety, while the **Matcha Latte** provides a lighter, more balanced alternative - creamy, energizing, and stunningly green.

What makes Dark Horse Espresso Bar's menu special isn't just the variety; it's the feeling that every item has been crafted with intention. Whether you're grabbing a **Coffee Slushee** on your morning walk, unwinding with an **Elderberry Hibiscus Iced Tea** after work, or warming up with a **Honey Cardamom Latte** in winter, you're experiencing a menu designed around real moments and real taste.

The **Dark Horse Espresso Bar Menu** at 215 Spadina Ave. is more than a list of drinks - it's a story of seasons, craftsmanship, and the joy of slowing down with something delicious. Every cup tells a little part of Toronto's café culture: welcoming, inventive, and full of flavor.