

Non Alcohol and Low ABV

Cowfish

COCKTAILS

PEAS AND QUIET

earthy, herbal, refreshing

Seedlip Garden NA gin, grapefruit juice,
elderflower tonic, pink peppercorns,
peas, grapefruit **10.00**

THE PLAYHOUSE

fruity, juicy, packed with flavour and spices

Seedlip Spice Aromatic NA gin, pineapple
juice, cranberry juice, lime, Giffard cinnamon,
dehydrated pineapple & mint **8.50**

DEVIL IN DISGUISE

sweet, gingery, savoury tang

Seedlip Spice Aromatic NA gin, lime,
thyme infused blood orange syrup, blackberry
shrub, ginger beer, smoked thyme **8.50**

BRAY BRE NA

tropical, aromatic, sweet tart

Pineapple juice, apple juice, passion fruit
puree, lime & soda **5.00**

PIMMS CUPPA

floral, exotic, fresh

Pimms liqueur, lychee, mango puree,
lime juice,, orange, olives & rosemary **9.00**

NON ALCOHOLIC & GLUTEN FREE BEERS

Heineken 0.0 % **4.50**

Open Gate Pure Brew 0.5% **4.50**

Erdinger Alkoholfrei Heffeweisen 0.5% **4.50**

Hollows & Fentimans Ginger beer 4% **6.50**

Wicklow Wolf Arcadia 4.5% **6.00**

Peroni Senza Glutine 4.7% **6.00**

Hollow's Ginger Beer **GF 6.50**

Erdinger NA **4.50**

Peroni GF **6.00**

Signature Cocktails

RASPBERRY ELDERFLOWER GIN

Pink gin, elderflower liqueur, peach
liqueur, lemon juice, whites.
served in a goblet
9.00

CUTE-CUMBER

Zubrowka vodka, lillet blanc, cucumber,
ginger, pink peppercorns, sugar syrup,
lemon juice, whites
served in a wine glass
11.00

DOUBLE BARREL SHOTGUN

Jameson Caskmates, Disaronno
amaretto, black walnut bitters,
Wicklow Wolf Elevation Pale Ale,
brandy soaked cherry, whites.
served in a port glass
10.50

THYME IS HONEY

Roe & Coe whiskey, aperol,
grapefruit juice, thyme
& honey syrup, pink peppercorn, lime
juice.
served in a martini glass
10.00

BRAY BRÉ

Vanilla Absolut vodka, passion fruit,
sugar syrup, lime juice, topped with
prosecco.
served in a goblet
9.50

Beer and Soft Drinks

BOTTLED BEER

Peroni **5.10**
Heineken **5.10**
Corona **5.10**
Hoegaarden **5.75**
Erdinger **6.20**
Duvel **7.00**

DRAUGHT BEER

Guinness **5.20/3.10**
Wicklow Wolf Elevation **5.80/3.30**
Wicklow Wolf Sorachi **5.80/3.30**
Wicklow Wolf Born in Bray **5.80/3.30**
Hop House 13 **5.70/3.30**
Heineken **5.70/3.30**

WATER

Sparkling Water **1.00**
Still Water **1.00**

SOFT DRINKS & SODA 2.80

Apple Juice / Orange Juice Cranberry
Juice / Tomato Juice Grapefruit
Juice
Ginger Ale
Coca Cola / Diet Coke
Coke Zero
Club Orange
7 Up / Diet 7Up
Old Jamaican
Ginger Beer

White Ports and Spirits

White Port and Tonics

FEVER TREE INDIAN

with lime, rosemary **8.50**

FEVER TREE MEDITERRANEAN

with orange, basil **8.50**

FEVER TREE ELDERFLOWER

with cucumber, mint **8.50**

FEVER TREE AROMATIC

with lemon, cinnamon **8.50**

FEVER TREE LIGHT

with lemongrass, apple **8.50**

Spirits

VODKA

Absolut **4.30**

Absolut ELYX **8.50**

Grey Goose **9.00**

IRISH WHISKEY

Jameson **4.30**

Red Breast 12 Yr **9.50**

Glendalough **7.10**

BRANDY

Hennessy **5.60**

SCOTCH & BOURBON

Johnnie Walker Red Label **4.20**

Jack Daniels **5.20**

RUM

Bacardi **5.20**

Havana 3 Yr **4.85**

TEQUILA

Olmecca Altos Blanco **5.40**

Don Julio Blanco **7.90**

LIQUEUR

Limoncello **5.20**

Disaronno **5.20**

Baileys **5.20**

Sambuca **5.20**

Cointreau **5.20**

Campari **5.80**

Amaro del Capo **5.80**

G'VINE INTERVENTION

G'vine gin, creme de peche, homemade blueberry bitters, muddled grapes, mint leaves, lemon juice, topped with soda.

served in a slim jim glass

12.00

EL CILANTRO

Coriander infused tequila, Taylor's velvet falernum, agave syrup, lime juice, whites.

served in a coupe glass

10.00

CHEEKY CASTRO

Havana 7 year rum, Jade Perique, Amaro del Capo, chocolate bitters, peychauds bitters, sea salt, grapefruit zest, rum soaked prune.

served in a rocks glass

12.00

SERGEANT PEPPER IN LOVE

Bulleit bourbon, campari, muddled yellow pepper, orange juice, sugar syrup, lemon juice.

served in a rocks glass

10.50

Classic Cocktails

AMARETTO SOUR

Disaronno amaretto, bulleit
bourbon, cherry bitters,
angostura bitters, lemon juice,
whites.

served in a rocks glass

9.00

WHISKEY SOUR

Jameson, angostura bitters,
sugar syrup, lemon juice, whites.

served in a rocks glass

9.50

APEROL SPRITZ

Aperol, prosecco, soda,
orange wedge, olive, rosemary.

served in a wine glass

9.00

ESPRESSO MARTINI

Vanilla Absolut vodka, kahlua,
fresh espresso, sugar syrup

served in a martini glass

10.50

OLD FASHIONED

Bulleit bourbon, sugar syrup,
orange, angostura bitters

served in a rocks glass

10.00

SIDECAR

Hennessy brandy, luxardo triple
sec, lemon juice, sugar syrup

served in a coupe glass

9.00

Gin

all served in goblets

BEEFEATER 4.50

with lime, lemon wheel.

TANQUERAY 5.50

with lime wheel, parsley.

GLENDALOUGH 8.00

with raspberry,
rosemary.

PLYMOUTH 5.20

with lime peel, black
pepper.

GORDONS 5.00

with lemon wheel.

GORDONS PINK 5.00

with lemon wheel,
raspberry

GORDONS SLOE 7.20

with orange wheel, mint
sprig

HENDRICKS 6.80

with cucumber, black
pepper.

DINGLE 7.50

with strawberry, thyme.

BEEFEATER 24 7.50

with orange wedge,
pink peppercorn.

OPHIR 6.90

with grapefruit, star
anise, ginger, pink
peppercorn.

TANQUERAY 10 8.00

with grapefruit, bay leaf.

SHORTCROSS 10.50

with apple slices,
blackberries.

MONKEY 47 9.20

with blackberry, sage.

PLYMOUTH SLOE GIN

5.60

with lemon twist, mint.

BOMBAY SAPPHIRE 5.60

with lime wheel, mint.

BERTHA'S REVENGE 7.00

with orange peel,
cinnamon stick.

BLACKWATER 7.00

with lemon grass, spritz
of lavender tincture.

GIN MARE 11.50

with basil, grapefruit,
sage.

G'VINE 9.00

with edible flowers,
grapes.

BONAC 24 6.40

with apple slices, juniper
berries.

BROCKMANS 9.00

with orange wedge,
raspberry.

DRUMSHAMBO

GUNPOWDER 9.00

with orange wedge,
coriander.

Tonics

All Fever Tree 3.60

Indian

Naturally Light

Elderflower

Aromatic

Mediterranean

Rosé, Prosecco and Champagne

bottle / glass

ROSÉ

CHATEAU BALLAN-LARQUETTE 30.00 / 7.50
CABERNET SAUVIGNON /
MERLOT / CABERNET FRANC (FRA)
Ripe pear & cherry blossom, medium
acidity, lengthy finish

SPARKLING

PERRIER JOUET 95.00
GRAND BRUT (FRA)
Harmonious wine-making.
Elegantly complex

BOLLINGER 75.00
SPECIAL CUVÉE CHAMPAGNE (FRA)
Ripe fruit & spicy aromas.
Lightly sparkling

PROSECCO MILLESIMATO 40.00
BRUT DOCG (ITA)
Delicate notes of apple & pear,
aromas of meadow flowers

Classic & Dessert Cocktails

MARGARITA

Olmeca tequila, luxardo
triple sec, agave nectar,
lime juice *served in a coupe*
glass
10.50

NEGRONI

Tanqueray gin,
campari, martini rosso
served in a rocks glass
10.00

Dessert Cocktails

ESPRESSO MARTINI

Vanilla Absolut vodka,
kahlua, fresh espresso,
sugar syrup.
served in a martini glass

with chocolate brownie bite
10.50

LEMON MERINGUE

Hennessy brandy, luxardo
limoncello, lemon juice,
sugar syrup, whites.
served in a martini glass

with chocolate brownie bite
10.00

PATRON AFFOGATO

patron xo, double espresso,
vanilla ice cream, nutmeg
11.00

White Wine

	<i>bottle / glass</i>
BROKEN BACK SEMILLON / CHARDONNAY (AUS) Ripe melon & pear, rounded body, medium dry finish.	26.00 / 6.50
MANDOLETO PINOT GRIGIO (ITA) Citrus and floral aromas, elegant & fresh, dry finish	29.00 / 7.00
BLAU CEL XARELLO/MACABEU (ESP) (ORGANIC) Peach & floral aromas, fresh with gentle acidity	34.00 / 8.00
BOAL DE AROSA ALBARIN (ESP) (ORGANIC) Ripe stone fruit & melon, cleansing acidity, medium dry finish	37.00 / 9.00
HUNKY DORY SAUVIGNON BLANC (NZL) (ORGANIC) Tropical notes with gooseberry and lime, long dry finish	38.00 / 9.50
PRAMAGIORRE BORGIO MOLINO SAUVIGNON BLANC (ITA) Aromas of citrus fruits & Mediterranean herbs, fresh acidity	37.00 / 9.00
CORTENUDA FALANGHINA DOP (ITA) Notes of apple and quince, soft spice, lean minerality, long finish	39.00 / 9.50
LA MESMA GAVI DI GAVI DOCG (ITA) (ORGANIC, VEGAN) Ripe stone fruits, hints of citrus and meadow flowers	48.00
MARKUS HUBER TERRASEN RIESLING (AUT) Delicate & aromatic, zesty lemon and stone fruit, bone dry finish.	50.00
FEVRE ET FEVRE CHARDONNAY, CHABLIS (FRA) Elegant bouquet of white fruits and flower blossoms. Crisp minerality, round creamy finish.	60.00

Red Wine

	<i>bottle / glass</i>
CARAMUXO GRENACHE (ESP) Notes of blackberries and delicate herbs. 'Big' mouth feel, medium tannins.	26.00 / 6.50
EL MOZO HERRIGOIA RIOJA (ESP) (ORGANIC) Rich dark chocolate & redcurrant notes, medium tannins, smokey finish	32.00 / 7.50
GOYENECHEA ROBLE 'GOYE' MALBEC (ARG) Dried fruits, light spice, round body, well integrated tannins.	33.00 / 8.00
MOCABERO SIRE PRIMITIVO SALENTO (ITA) Juicy cherry & sweet spice, full-bodied, medium-high tannins, fresh acidity.	38.00 / 9.00
QUINTA DO VALLARDO DOURO 'QUADRIFOLIA' (POR) Rich berry profile, fresh and fruity with soft, round tannins.	34.00 / 8.00
CASCINA CHICCO BARBERA D'ALBA 'GRANERA ALTA' (ITA) Robust and powerful, bold cherry flavours, long finish, low-medium tannins, high acidity.	44.00/10.50
CHATEAU MARIS SYRAH/GRENACHE (FRA) ORGANIC Aromas of violets, plums & blueberries, elegant and softly spiced finish.	39.00
ITALO CESCO MERLOT IGT VENETO (ITA) (ORGANIC) Deep ruby colour, bright red fruits, subtle spices	49.00
MORELLINO DI SCANSANO DOCG SANGIOVESE (ITA) Bold chocolate & dark cherry flavours, finely balanced, crisp tannins	55.00
LE CLOS DU GRAVILLAS SUR LA LUNE CARRIGNAN /SHIRAZ (FRA) Rich notes of cassis and cracked pepper, silk smooth finish	60.00