



THE  
**RAEBURN**  
STOCKBRIDGE EDINBURGH

# DRINKS MENU

**THE RAEBURN**

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# HOUSE COCKTAILS

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- **CAFFÈ NEGRONI** 8.5 ■ **TOMMY 112** 11  
*Bacardi 8 yo infused coffee, Martini Rosso, Campari*  
*Patron Silver, Triple Sec, lime juice, agave syrup, Fever Tree Mexican Soda*
- 🍷 **ELDERFLOWER BLOSSOM SOUR** 8 ■ **SMOKED CUBAN OLD FASHIONED** 10  
*St Germain, 42 Below, Creme de Violet, lemon juice, egg white*  
*Dewars 12 yo infused with bacon, maple syrup, Angostura Bitters*
- 🍷 **FRAMBOISE 42 SOUR** 8 🍷 **SPICY MARG** 10  
*St Germain, 42 Below, Lillet Blanc, lemon juice, sugar syrup, fresh raspberry, egg white*  
*Cazadores Reposado infused jalapeno, Anchos Chilli Liquer, lime juice, agave syrup*
- 🍷 **GEORGIAN PEACH** 8 🍷 **STRAWBERRY BLUSH** 8  
*Greygoose, Sauvignon Blanc, peach syrup, lemonade*  
*Grey Goose Essence Strawberry and Lemongrass, Pinot Grigio Blush, cranberry juice*
- **NEGRONI SCARSELLI** 8.5 ■ **VINTAGE KISS** 13  
*Bombay Sapphire, Campari, Martini Rosso, Frangelico Foam*  
*Patron Reposado, Triple Sec, lime juice, agave syrup, passion fruit foam*
- **OLD FASHIONED 1862** 8.5 🍷 **WATERMELON & CUCUMBER SMASH** 8  
*Bacardi Carribean infused with coconut oil, pineapple syrup, angostura bitter*  
*Greygoose Watermelon, watermelon syrup, fresh cucumber, mint, lime juice, soda*
- **THE RÆBURN SOUR** 9.5  
*Bacardi 8 yo, Pinot Noir, lemon juice, sugar syrup, egg white*

# CLASSIC COCKTAILS

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■ <b>BRAMBLE</b>	8.5	■ <b>MOJITO</b>	8
<i>Bombay Bramble, Creme de Mure, lemon juice, sugar syrup</i>		<i>Bacardi Carta Blanca, lime juice, sugar syrup, soda</i>	
■ <b>BLOODY MARY</b>	8.5	■ <b>OLD FASHIONED</b>	8.5
<i>42 Below, Big Tom Spiced, lemon juice, Worchester Sauce, Tabasco</i>		<i>Dewars Illegal, sugar syrup, Angostura bitters</i>	
🍸 <b>COSMOPOLITAN</b>	8	🍸 <b>PASSIONFRUIT MARTINI</b>	8.5
<i>42 Below, Triple Sec, cranberry juice, lime juice</i>		<i>42 Below, Passoa, pineapple juice, lemon juice, sugar syrup, prosecco</i>	
🍸 <b>ESPRESSO MARTINI</b>	8.5	■ <b>PINA COLADA</b>	8
<i>42 Below, Kahlua, Solo Cold Brew, sugar syrup</i>		<i>Bacardi Spiced, Bacardi Coconut, pineapple juice, coconut milk, coconut puree</i>	
🍷 <b>FRENCH 75</b>	13.50	🍷 <b>SPRITZ</b>	9
<i>Bombay Premier Cru, Laurent Perrier Brut, lemon juice, sugar syrup</i>		<i>Choice of Aperol / Campari / prosecco &amp; soda</i>	
🍸 <b>FRENCH MARTINI</b>	8.5	🍷 <b>HUGO SPRITZ</b>	10.5
<i>42 Below, Chambord, pineapple juice, raspberry puree</i>		<i>St Germain, prosecco &amp; soda</i>	

# NON-ALCOHOLIC COCKTAILS

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■ <b>CUCUMBER &amp; MINT NOHITO</b>	5	■ <b>BEE MY HONEY</b>	5
<i>Seedlip, lime juice, sugar syrup, fresh mint, cucumber, soda</i>		<i>Feragaia, lemon juice, caramel syrup, egg white</i>	
🍷 <b>RASPBERRY &amp; LEMON SPRITZ</b>	5		
<i>Seedlip, Nozeco, lemon juice, sugar syrup, fresh raspberry</i>			

# WHITE WINES

SMALL 175ML | LARGE 250ML

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## LISO VIENTE VIURA, SPAIN

*Fresh, crispy and balanced. Fresh green apples and citrus on the palate*

**BTL: 25 | S: 6.00 | L: 8.50**

## FAMILLE LACASSE CHARDONNAY, FRANCE

*Soft, rounded and unoaked Chardonnay. Full of fresh apricot and peach flavours.*

**BTL: 26 | S: 6.25 | L: 8.75**

## NUA PINOT GRIGIO, ITALY

*Zesty and fresh flavours of melon and pear. Gentle finish perfect for sipping with or without food.*

**BTL: 27 | S: 6.50 | L: 9.25**

## LA ESCAPADA VINHO VERDE, PORTUGAL

*A light, spritzy wine tasting of pear, lemon rind, and apples.*

**BTL: 27 | S: 6.5 | L: 9.25**

## FAMILLE LACASSE SAUVIGNON BLANC, FRANCE

*Vibrant, refreshing palate of citrus, honey and elderflower. Perfect pairing for soft cheeses.*

**BTL: 28 | S: 6.75 | L: 9.5**

## PICPOUL DE PINET DOMAINE FONCASTEL, FRANCE

*Dry, spicy nose of melon and orange with a nice weight of fruit, well-balanced and long.*

**BTL: 35 | S: 8.25 | L: 11.75**

## SIMONSIG CHENIN BLANC, SOUTH AFRICA

*Bursting with flavours of apples, pears and a hint of honey. Balanced acidity with a super fresh finish.*

**BTL: 32.5**

## VILLA WOLF RIESLING DRY, GERMANY

*Punchy peach fruit with a bit of minerality and nicely balanced acidity gives it a juicy grip.*

**BTL: 35**

## ALBA VEGA ALBARINO, SPAIN

*Rich, round and intense notes of blossoms, peaches, apricots. Deep yet fresh wine.*

**BTL: 44.5**

## WHALE WATCHER SAUVIGNON BLANC, NEW ZEALAND

*Classic, crisp and intense passionfruit, gooseberry and lime flavours.*

**BTL: 45**

## DOMAINE ALAIN GEOFFROY CHABLIS, FRANCE

*Ripe peach and minerality shine through this elegant, rich Chardonnay.*

**BTL: 49.5**

# RED WINES

SMALL 175ML | LARGE 250ML

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## **ARCANO NERO D`AVOLA, ITALY**

*Bright, youthful and vibrant with flavours of cherries and spice. Easy and enjoyable.*

**BTL: 26 | S: 6.25 | L: 8.75**

## **PAPARUDA PINOT NOIR, BANAT, ROMANIA**

*A juicy, light Pinot Noir with an elegant velvety finish.*

**BTL: 28 | S: 6.75 | L: 9.50**

## **TORO FUERTE MALBEC, ARGENTINA**

*Fruity, mature and bold, the palate is full of cherries, brambles and peppers.*

**BTL: 29 | S: 6.95 | L: 9.75**

## **RIOJA BORDON TEMPRANILLO, SPAIN**

*Spicy, elegant and rich due to maturing in oak while keeping fruity notes.*

**BTL: 30 | S: 7.25 | L: 10.25**

## **COTE DE RHONE COMMANDER ST. MICHEL - FRANCE**

*Deep, dark and full with notes of herbs, spice and red cherries. Perfect pairing for a burger.*

**BTL: 32.5 | S: 7.65 | L: 10.95**

## **CORRYTON BURGE SHIRAZ, AUSTRALIA**

*Velvety, robust and jammy, the notes of cherry and chocolate are perfect with any meat dish.*

**BTL: 35**

## **CUVEE BALTHAZAR SYRAH, FRANCE**

*Light, complex and balanced with flavours of violets, blackcurrant, and blackberries.*

**BTL: 38.5**

## **CHATEAU DE MARSAN BORDEAUX SUPERIOR ROUGE, FRANCE**

*Elegant, supple and bold Bordeaux blend that has aged beautifully.*

**BTL: 45**

## **SNAPPER ROCK PINOT NOIR, NEW ZEALAND**

*Perfumed and developed, this Pinot Noir is fresh and savoury. Pair with any light dish.*

**BTL: 47**

## **CHAKANA NUNA MALBEC, ARGENTINA**

*Classic Malbec from Mendoza with a big, red juicy profile perfect to have with any beef dish.*

**BTL: 50**

## **QUERCETO CHIANTI CLASSICO, ITALY**

*Brilliant ruby red with soft and elegant texture. Fruity aromas, balanced with herbal notes.*

**BTL: 52.5**

# ROSÉ & ORANGE WINE

SMALL 175ML | LARGE 250ML

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## TEMPO PASSA PINOT GRIGIO ROSÉ, ITALY

*Fresh & dry with a lots of fruity notes*

**BTL: 25 | S: 6 | L: 8.5**

## HORGELUS PREMIERE PRESSE, FRANCE

*Off dry, refreshing and smooth, the flavours of strawberries and citrus fruit.*

**BTL: 30 | S: 7.25 | L: 10.25**

## AIX-EN-PROVENCE ROSÉ, HECHT & BANNIER, FRANCE

*Fruity, fresh rose with flavours of strawberries and pears.*

**BTL: 47.5 | S: 11 | L: 16**

## GULP HABLO ORANGE, SPAIN

*Light and easy, this orange wine has flavours of orange blossom, apricot and tropical fruit.*

**1 LTR BTL: 46 | S: 7.95 | L: 11.25**

# SPARKLING WINE

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## LA FORNARINA PROSECCO DOC, ITALY

*Balanced and full bodied, hints of apple, lemon & grapefruit*

**BTL: 31 | 125ML GLASS: 7**

## LA FORNARINA ROSÉ PROSECCO, ITALY

*Dry, tart and delicate aromas of bright citrus, white flowers, and cherries.*

**BTL: 35 | 125ML GLASS: 7.5**

## SALASAR CRÉMANT DE LIMOUX - FRANCE

*Made in the Champagne Method, the fine, elegant bubbles showcase notes of honey and hawthorn.*

**BTL: 40**

## LAURENT-PERRIER LA CUVÉE, FRANCE

*Smooth and delicious flavours of peach, citrus and biscuits.*

**BTL: 85 | 125ML GLASS: 14.5**

## LAURENT-PERRIER ROSÉ, FRANCE

*Elegant, smooth bubbles tasting of strawberry tart.*

**BTL: 110**

## LAURENT-PERRIER VINTAGE, FRANCE

*Aged, toasty and elegant notes of peaches, pastry and butter.*

**BTL: 180**

# FORTIFIED

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## CRANSWICK BOTRYTIS SEMILLON, AUSTRALIA

75ML GLASS: 5

## PORTAL FINE TAWNY

75ML GLASS: 6

## PORTAL FINE WHITE

75ML GLASS: 6

# NO ABV WINE

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## NOZECCO

*Made from 100% Riesling, lovely and fruity on the palate.*

**BTL: 17.5 | 125ML 4.5**

## DR LO RIESLING, GERMANY

*Made from 100% Riesling, lovely and fruity on the palate.*

**BTL: 20 | S: 4.5 | L: 7**

# DRAUGHT

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<i>Aspalls Suffolk Cyder, England, 4.5%</i>	5.75
<i>Blue Moon, Belgium, 5.4%</i>	6.25
<i>Belhaven Best, Scotland, 3.2%</i>	5.5
<i>Coors, U.S.A, 4%</i>	5.75
<i>Hazy Day Ipa, England, 4.3%</i>	5.5
<i>Hollyrood Pale Ale, Scotland, 5%</i>	6.25
<i>Guinness, Ireland, 4.2%</i>	6.25
<i>Icebreaker Pale Ale, England, 4.5%</i>	6.25
<i>Jubel Peach beer, England, 4%</i>	6.25
<i>Madri, Spain, 4.6%</i>	6.25
<i>Pravha, Czech Republic, 4%</i>	6
<i>Staropramen, Czech Republic, 4.5%</i>	6.5
<i>West St Mungo, Scotland, 4.9%</i>	6.5

# BOTTLED BEER AND CIDER

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## BEER

	ASK YOUR SERVER
<i>Beer of the month</i>	5
<i>Bearface Lager, Drygate, 500ml, 4.4%</i>	5
<i>Corona, 330ml, 4.5%</i>	4.75
<i>Edinburgh Gold, Stewarts Brewing, 330ml, 4.8%</i>	4.75
<i>Estrella Galicia, 330ml, 5.5%</i>	4.95
<i>Innis &amp; Gunn Original, 330ml, 6.6%</i>	6
<i>Joker IPA, William's Brothers, 500ml, 5%</i>	5.25
<i>Peroni Red, 330ml, 5.1%</i>	4.75
<i>Peroni GF, 330ml, 5%</i>	5
<i>Punk IPA Brewdog, 330ml, 5.4%</i>	6.25

## CIDER

<i>Rekorderlig, Wild Berries, Sweden 500ml, 4%</i>	5.75
<i>Rekorderlig, Passion Fruit, Sweden 500ml, 4%</i>	5.75
<i>Rekorderlig, Mango &amp; Raspberry, Sweden 500ml, 4%</i>	5.75
<i>Thistly Cross Traditional, Scotland, 330ml, 4.4%</i>	5
<i>Thistly Cross Elderflower, Scotland, 330ml, 4%</i>	5

## LOW / NO ABV

<i>Heineken 0, Holland, 330ml, 0%</i>	3.75
<i>Days Lager, Scotland, 330ml 0%</i>	4.95
<i>Days Pale Ale, Scotland, 330ml 0%</i>	4.95
<i>Nanny State, Brewdog, Scotland, 330ml, 0.5%</i>	5.35
<i>Strawberry &amp; Lime Rekorderlig, Sweden 500ml, 0%</i>	5.5



# WHISKY

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## HIGHLAND

<i>Dalmore 12yr, 43%</i>	<b>6.25</b>
<i>Dalwhinnie 15yr, 43%</i>	<b>5.5</b>
<i>Glengoyne 12 yr, 43%</i>	<b>5.5</b>
<i>Glenmorangie, 40%</i>	<b>4.5</b>
<i>Glenmorangie 18yr, 43%</i>	<b>11</b>
<i>Oban 14yr, 43%</i>	<b>5.25</b>

## ISLAND

<i>Highland Park 12yr, 40%</i>	<b>4</b>
<i>Highland Park 18yr, 43%</i>	<b>13</b>
<i>Isle of Jura 10yr, 40%</i>	<b>6.5</b>
<i>Talisker 10yr, 45.8%</i>	<b>5.5</b>

## SPEYSIDE

<i>The Balvenie 12yr Double Wood, 40%</i>	<b>5.5</b>
<i>Singleton of Dufftown 12 yr, 40%</i>	<b>5.25</b>
<i>Glenfarclas 10yr, 40%</i>	<b>4.5</b>
<i>Glenfiddich 12yr, 40%</i>	<b>4.25</b>
<i>Glenfiddich 21yr Gran Reserva, 40%</i>	<b>12</b>
<i>The Glenlivet Founders Reserve, 40%</i>	<b>5</b>
<i>The Glenlivet Double Oak, 40%</i>	<b>5.5</b>

## LOWLAND

<i>Auchentoshan 3 Wood, 43%</i>	<b>5.75</b>
<i>Glenkinchie 12yr, 43%</i>	<b>4.8</b>

## ISLAY

<i>Bunnahabhain 12yr, 46.3%</i>	<b>4.8</b>
<i>Caol Ila 12yr, 43%</i>	<b>5.75</b>
<i>Bowmore 12yr, 40%</i>	<b>4.5</b>
<i>Laphroaig 10yr, 40%</i>	<b>4.5</b>

## BLENDED WHISKY

<i>Chivas Regal 12 yo, 40%</i>	<b>4.75</b>
<i>Dewars 12yr, 40%</i>	<b>5</b>
<i>Dewars Illegal, 40%</i>	<b>4.5</b>
<i>Famous Grouse, 40%</i>	<b>3.5</b>
<i>Jameson, Ireland, 40%</i>	<b>3.5</b>
<i>Jamesons Black Barrel, Ireland, 40%</i>	<b>5.75</b>
<i>Johnnie Walker Black Label, 40%</i>	<b>3.5</b>
<i>Johnnie Walker Gold Label, 40%</i>	<b>6.25</b>
<i>Monkey Shoulder, 40%</i>	<b>4</b>

## AMERICAN WHISKEY

<i>Bulleit Rye, 45%</i>	<b>4.5</b>
<i>Bulleit 10 yr, 45%</i>	<b>5</b>
<i>Woodford Reserve Bourbon, 45.2%</i>	<b>4.5</b>
<i>Jack Daniels, 40%</i>	<b>4</b>

## JAPANESE WHISKY

<i>Yamazaki distillers reserve, 43%</i>	<b>7</b>
<i>Hibiki Harmony, 43%</i>	<b>6.75</b>

# COGNAC

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<i>Courvoisier VS, France, 40%</i>	<b>3.75</b>	<i>Martell VS, France, 40%</i>	<b>3.75</b>
<i>Courvoisier VSOP, France, 40%</i>	<b>5.5</b>	<i>Martell XO, France, 40%</i>	<b>17</b>

# GIN

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<i>Aviation, USA, 42%</i>	<b>4.5</b>	<i>Hills &amp; Harbour, Scotland, 40%</i>	<b>5</b>
<i>Beefeater gin flavours 37.5%</i>	<b>3.75</b>	<i>Monkey 47, Germany, 47%</i>	<b>7</b>
<i>Boe Violet, Scotland, 41.5%</i>	<b>5</b>	<i>Pilgrim's Gin Original, Scotland, 40%</i>	<b>4.25</b>
<i>Bombay Sapphire, England, 40%</i>	<b>3.75</b>	<i>Pickerings, Scotland, 42%</i>	<b>4</b>
<i>Botanist, Scotland, 46%</i>	<b>4.25</b>	<i>Pickerings 1947, Scotland, 42%</i>	<b>4.25</b>
<i>Brockmans, Scotland, 40%</i>	<b>5</b>	<i>Pickerings Grapefruit &amp; Lemongrass Liqueur, Scotland, 20%</i>	<b>4.5</b>
<i>Caorunn, Scotland, 41.8%</i>	<b>4</b>	<i>Portobello Road, England, 42%</i>	<b>4.5</b>
<i>Caorunn Raspberry, Scotland, 41.8%</i>	<b>4.25</b>	<i>The Raeburn Pickerings Passionfruit Gin Scotland, 37.5%</i>	<b>4.5</b>
<i>Edinburgh Gin, Scotland, 43%</i>	<b>4</b>	<i>Whitley Neill, England, 43%</i>	<b>4.5</b>
<i>Edinburgh Seaside, Scotland, 43%</i>	<b>4.5</b>	<i>Whitley Neill Rhubarb &amp; Ginger, England, 43%</i>	<b>4.5</b>
<i>Harris, Scotland, 45%</i>	<b>5.25</b>		
<i>Hendricks, Scotland, 41.4%</i>	<b>4.25</b>		

# TEQUILA & MEZCAL

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<i>Aprendiz Espadin Mezcal, Mexico, 40%</i>	<b>4.5</b>	<i>Cazadores Blanco, Mexico, 40%</i>	<b>4</b>
<i>Brujo X Mezcal, Mexico, 40%</i>	<b>4.25</b>	<i>Patron Silver, Mexico, 40%</i>	<b>5.5</b>
<i>Cazadores Blanco, Mexico, 40%</i>	<b>4</b>	<i>Patron Reposado, Mexico, 40%</i>	<b>6.0</b>

# RUM

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<i>Appleton Estate 8yr, Jamaica, 43%</i>	<b>4.5</b>	<i>Kraken Spiced, Trinidad &amp; Tobago, 40%</i>	<b>3.8</b>
<i>Bacardi Blanca, Puerto Rico, 37.5%</i>	<b>3.75</b>	<i>Sailor Jerry, U.S Virgin Islands, 40%</i>	<b>3.8</b>
<i>Bacardi Coconut, Puerto Rico, 37.5%</i>	<b>3.75</b>	<i>Mount Gay, Barbados, 40%</i>	<b>3.8</b>
<i>Bacardi Carribean, Puerto Rico, 40%</i>	<b>3.8</b>	<i>Mount Gay XO, Barbados, 43%</i>	<b>5.25</b>
<i>Bacardi Spiced, Puerto Rico, 35%</i>	<b>3.75</b>	<i>Ron Zacapa 23, Guatemala, 40%</i>	<b>7</b>
<i>Bacardi 8, Puerto Rico, 40%</i>	<b>5.25</b>	<i>Wray and Nephew, Jamaica, 63%</i>	<b>4.5</b>

# VODKA

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<i>42 Below, New Zeland, 40%</i>	<b>3.75</b>	<i>Greygoose Strawberry &amp; Lemongrass France, 30%</i>	<b>4.5</b>
<i>Grey Goose, France, 40%</i>	<b>4.5</b>	<i>Zubrowka Bison Grass, Poland, 37.5%</i>	<b>4</b>
<i>Grey Goose Watermelon, France, 30%</i>	<b>4.5</b>		

# SOFT DRINKS

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<i>Fevertree 200ml - ask your server for our selection</i>	<b>2.5</b>
<i>Appletiser 275ml</i>	<b>2.75</b>
<i>Big Tom Spiced Tomato Juice 250ml</i>	<b>2.45</b>
<i>Coca Cola 330ml</i>	<b>2.95</b>
<i>Diet Coke 330ml</i>	<b>2.95</b>
<i>Fanta 330ml</i>	<b>2.95</b>
<i>Sprite 330ml</i>	<b>2.95</b>
<i>Coke Zero 330ml</i>	<b>2.95</b>
<i>Irn Bru 330ml</i>	<b>2.95</b>
<i>Diet Irn Bru 330ml</i>	<b>2.95</b>
<i>Red Bull 250ml</i>	<b>2.95</b>
<i>Nuisance Grapefruit &amp; Basil Soda 250ml</i>	<b>2.75</b>
<i>Nuisance Wild Bramble &amp; Rosemary Soda 250ml</i>	<b>2.75</b>
<i>One Switch Water Sparkling &amp; Still 330ml</i>	<b>2.5</b>
<i>One Switch Water Sparkling &amp; Still 750ml</i>	<b>4.5</b>

# DRAUGHT SOFT DRINKS

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<i>Coke Zero</i>	<b>GLASS: 2.75   PINT: 3.5</b>
<i>Diet Coke</i>	<b>GLASS: 2.75   PINT: 3.5</b>
<i>Lemonade</i>	<b>GLASS: 2.75   PINT: 3.5</b>
<i>Tonic</i>	<b>GLASS: 2.75   PINT: 3.5</b>

# COFFEE

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<i>Americano</i>	3.2
<i>Flat White</i>	3.5
<i>Cappuccino</i>	3.2
<i>Latte</i>	3.5
<i>Espresso</i>	2.5
<i>Double Espresso</i>	2.9
<i>Macchiato</i>	2.5
<i>Hot Chocolate</i>	3.7
<i>Iced Latte</i>	3.5
<i>Mocha</i>	3.5
<i>Syrups:</i>	
<i>Vanilla</i>	0.2
<i>Caramel</i>	0.2

*Complimentary alternative milks:*

*Almond, Oat or Soy*

# ETEAKET TEAS

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<i>Breakfast Blend</i>	2.75
<i>Royal Earl Grey</i>	2.75
<i>Blooming Marvellous Green</i>	2.75
<i>Perfect Peppermint</i>	2.75
<i>Cranberry &amp; Apple Riot</i>	2.75
<i>Chillaxing Chamomile</i>	2.75
<i>Lemon &amp; Ginger</i>	2.75



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