



## BAR MENU

### WINE BY THE GLASS

#### WHITE, ROSÉ & SPARKLING

Pinot Grigio, Ruffino 'Isonzo' Italy  
Riesling, Columbia Crest, Washington St.  
Sauvignon Blanc, Brancott, New Zealand  
Chardonnay, Nottage Hill, SE Australia  
Moscatel-Gewurztraminer, Viña Esmeralda, Spain  
Sauvignon Blanc, Leo Hillinger, Austria \$11  
Syrah Rosé, Maycas del Limari, Chile  
Sparkling, Santa Carolina, Brut, Chile  
Champagne, Veuve Clicquot, Brut - \$17

#### RED

Pinot Noir, Cono Sur 'Reserva' Chile  
Merlot, Concannon, USA  
Cabernet Sauvignon, Catena 'Alamos' Argentina  
Meritage, Sokol Blosser 'Meditrina' Oregon \$11  
Chianti, Sefiro 'Colli Fiorentini' Italy  
Malbec-Corvina, Masi 'Passo Doble' Argentina  
Shiraz, Nottage Hill, SE Australia  
Tinta de Toro, Piedra 'Azul' Spain

Regular \$8 Happy Hour \$2 off

### BEER

GUINNESS	HEINEKEN
AMSTEL LIGHT	HEINEKEN LT
PILSNER URQUELL	RED STRIPE
HOEGAARDEN	LEFFE BLONDE
BECKS	COORS LIGHT
MILLER LITE	BUDWEISER
CORONA	STELLA ARTOIS
CAYBREW \$3	BECKS NA
SAMUEL SMITH'S "Brown Ale" \$7.5	
MAGNERS CIDER \$5	

Beers \$4.50 Happy Hour \$3

### HOME MADE SODAS

garden lemongrass \$4.50  
garden rosemary, ginger & vanilla \$4.50  
garden black mint & Cayman honey \$4.50

### HAND-CRAFTED COCKTAILS

Cayman Passion Fruit Mojito  
passion fruit puree, lime, garden mint,  
white & dark rum, soda, garden sugarcane

Garden Lemongrass Caipirinha  
leblon cachaca, lemongrass syrup, lime

Greenhouse Daiquiri  
kaffir lime leaves, lemongrass syrup, Flor de Caña rum

Local Fruit Bellini  
ask the bartender for what's fresh

The Brasserie Infusion  
strawberry, blueberry, pineapple,  
kiwi, tahitian vanilla bean, vodka

Weekly Feature  
ask the bartender for what's fresh

Catch Me If You Can  
frozen blueberries in peach schnapps,  
cranberry juice, vodka, bubbly

Lychee-tini  
asian lychee puree, vodka, lychee cherry

Modern Dark & Stormy  
white rum, gosling's ginger beer, lime  
layer of myer's dark rum, brown sugar rim

Regular \$9 Happy Hour \$6

### FEATURED BREWERY

BROOKLYN BREWERY - New York

Brown Ale - \$6

Summer Ale - \$6

Lager - \$6

Local 1 - 25.4 oz @ 9%abv - \$16

Local 2 - 25.4 oz @ 9%abv - \$16

Happy Hour \$4.50 & \$12

### HOME MADE INFUSIONS & LIQUEURS

Brasserie Infusion \$8.50

Limoncello \$5 / shot

Joel's Duhat (or Java Plum) \$6.50

## BAR PHILOSOPHY

At The Brasserie we focus on using the freshest local ingredients, whether it be from our own organic garden or from the local Cayman farming community. All of our syrups, infusions, grenadine, purees, sweet & sour, as well as our selection of artisanal liqueurs, bitters & many other specialty items are home-made. Our offerings are subject to change daily based on the freshness of our ingredients & we appreciate your understanding if we happen to not have what you are looking for on the menu. If you don't see something you like, please don't hesitate to ask our skilled bartenders to create something unique, just for you, based on your preferences.

Finally, the pursuit of quality cocktails is an endeavor that requires time, so patience with your bartender is greatly appreciated. We hope you enjoy your experience & thank you for your support.

A 15% gratuity will be added to your bill.

945 - 1815

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