

Our Bar Philosophy

At The Brasserie we aim to use the freshest local ingredients, whether it be from our own organic garden or from the local Cayman farming community.

All our syrups, infusions, grenadine, purées, sweet & sour, as well as our selection of artisanal liqueurs, bitters and many other specialty items are homemade.

Our offerings are subject to change daily based on the availability of ingredients and we appreciate your understanding if we do not have what you are looking for on the menu.

If you don't see a menu item you like, please ask our skilled bartenders to create something unique, just for you, based on your preferences.

Finally, the pursuit of quality cocktails is an endeavour that requires time, so patience with your bartender is greatly appreciated.

We hope you enjoy your experience and thank you for your support.



Bar Menu



Craft Beers

Brooklyn Brewery

East IPA 6.9% \$6
Local 1 (750ml) 9.0% \$17
Special Effects: non-alcoholic \$6

Sorachi Ace (12oz) 7.2% \$6
Old Fashioned (750ml) 9.7% \$17

Victory Brewing Company

Dirt Wolf Double IPA 8.7% \$6

Duvel Moortgat Brewery

La Chouffe 8.0% \$8 Duvel 8.5% \$8

Rogue Ales

Hazelnut Brown Nectar 6% \$6
Just a Pinch (can) 4.5% \$6

Dead Guy Ale 6.6% \$6

Kona Brewing Co.

Big Wave Golden Ale 4.4% \$8.00
Hanalei Island IPA 4.5% \$7.50

Mai Time Light 4% \$8.00
Fire Rock Pale Ale 5.9% \$4.00

Omission Beer (gluten free)

Omission Light Golden Ale 4.2% \$7.50 Lager 4.6% \$7.50



Summer Spritz

Veneziano Spritz | 10

aperol, marsuret prosecco, sparkling water, house orange oil

St-Germain Spritzer | 11

elderflower liqueur, garden peppermint, cielo prosecco, lime

Milano Spritz | 11

campari, passoa liqueur, cielo prosecco, sparkling water

Mediterranean Spritz | 12

prairie vodka, italicus liqueur, thyme, fresh lemon, marsuret prosecco

Mocktails & Sodas

Garden Mint & Lemon Limunana | 4.5

Garden Rosemary, Ginger & Vanilla Soda | 4.5

Hibiscus Lime Soda | 4.5



Seasonal Cocktails

Colour of Sorrel | 11

nonino grappa, cointreau, local sorrel jam, 'chateau chooks' egg white, lemon juice

White Christmas | 12

prairie organic vodka, frangelico liqueur,
'coco bluff' coconut water & milk, fresh lemon juice

Caramel White Russian | 12

prairie organic vodka, kahlua, 'coco bluff' coconut milk, caramel syrup

Sorreltini | 13

chai rum infused with garden pimento, fresh lemon juice
local sorrel & ginger reduction, cranberry juice

House Favourites

Old Fashioned | 11

copalli barrel rum or knob creek bourbon, bitters, orange oil

Garden G&T | 12

beefeater gin, franklin & sons tonic, rosemary, star anise, pink peppercon, juniper berries

Lemongrass Fizz | 12

prairie organic vodka infused with garden lemongrass, fresh lime, garden kaffir, club soda

'Coco Bluff' Coconut Mojito | 12

coconut rum, dark rum, garden mint, lime, coconut water, sparkling water, coconut jelly

Brasserie Negroni | 12

beefeater gin, orange infused campari, carpano antica sweet vermouth

Brasserie Basil Smash | 12

beefeater gin, fresh lemon juice, garden sweet basil,
kaffir & chamomile cordial, soda

Garden of Eden | 13

bluecoat organic gin, elderflower liqueur, green chartreuse,
garden sweet basil, local cucumber, lime, 'chateau chooks' egg white, black pepper

Fernet About It | 13

wray & nephew overproof rum, fernet branca, pineapple, hibiscus, lemon