



International Beers



Caybrew \$6.00	Corona \$6.00
Red Stripe Lager \$6.00	Miller Lite \$6.00
Stella Artois \$6.00	Budweiser \$7.00
Magners Cider \$6.00	Heineken 0.0 \$6.00
Heineken \$7.00	

Wines By The Glass



Sparkling

Drappier Carte D' Or Brut , NV, Champagne, France | **22**
Dibon Cava Brut Bodegas Pinord, NV, Catalonia, Spain | **14**
Dibon Brut Rose Bodegas Pinord, NV, Cava, Spain | **15**
Vietti Moscato d'Asti, NV, Veneto, Italy | **12**

White

Domaine de la Foret Gasselin, Sancerre, France | **23**
Chardonnay Steel Louis Jadot, 2020, Burgundy, France | **18**
Ponga Sauvignon Blanc, 2021, Marlborough, New Zealand | **13**
La Fiera Pinot Grigio, 2020, Veneto, Italy | **14**

Rose

Magalli Rose, 2020, Cotes de Provence, France | **14**

Red

Michael Pozzan Cabernet Sauvignon Annabella, 2020, Napa Valley, California | **15**
MacRostie Pinot Noir, 2018, Sonoma Coast, United States | **19**
Nero d'Avola Sallier de la Tour, 2020, Sicily, Italy | **13**

Spritz



Veneziano Spritz | 10

aperol, dibon cava, sparkling water, house orange oil

St. Germain Spritzer | 11

elderflower liqueur, garden peppermint, cielo prosecco, lime

Mocktails & Sodas



garden mint & lemon limunana | **4.5**

garden rosemary, ginger & vanilla soda | **4.5**

hibiscus lime soda | **4.5**



Seasonal Cocktails



Sorreltini | 14

chai pimento infused rum, cointreau, Cayman sorrel jam, lemon

Cayman Tomato Fever | 14

milagro tequila, campari, cointreau, local tomato reduction

Tamarind Meets Mezcal | 14

del maguey mezcal, grand marnier, local tamarind, chocolate bitters, lemon

Garden Refresh | 13

organic prairie vodka, st. germain elderflower liqueur, local cucumber, garden dill, lemon, cuban oregano

House Favourites



Old Fashioned | 12

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

Brasserie Basil Smash | 14

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

Garden G&T | 13

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

'Coco Bluff' Coconut Mojito | 13

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

Brasserie Negroni | 13

bluecoat gin, orange infused campari, carpano antica sweet vermouth

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, purees, 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, 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.



Bar Menu