

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



International Beers

Caybrew \$6.00
 Red Stripe Lager \$6.00
 Stella Artois \$6.00
 Guinness \$6.00

Magners Cider \$6.00
 Heineken \$7.00
 Corona \$6.00

Miller Lite \$6.00
 Budweiser \$7.00
 Heineken 0.0 \$6.00

Wine by the Glass

Sparkling

Champagne Fallet Carte d'Or Brut, NV, Champagne, France | **22**
Prosecco Extra Brut DCG Fantinel, NV Friuli, Italy | **12**
Francois Montand Brut Rose', NV, Jura, France | **12**
Moscato d'Asti Spumante 2021, Marchesi di Gresy, Piemonte, Italy | **13**

White

Sancerre 2022, Pascal Jolivet, Loire Valley, France | **23**
Chablis Chardonnay Jadot 2021, Burgundy, France | **19**
Sauvignon Blanc 2021, Villa Maria, Marlborough, New Zealand | **11**
Pinot Grigio 2021 La Fiera, Veneto, Italy | **13**

Rosè

"Summer in a bottle" 2021, Wölffer Estate, Long Island, United States | **14**
Chateau Rutas 2021, Provence, France | **13**

Red

Cross Barn Cabernet Sauvignon 2019, Hobbs, Sonoma County, United States | **19**
Pinot Noir Reserve 2021, Cooper Mountain, Willamette Valley, United States | **18**
Muga Tempranillo Reserva 2017, Bodegas Muga, Rioja, Spain | **15**

Spritz

Venezlano Spritz | **10**
 aperol, prosecco, sparkling water, house orange oil

St-Germain Spritzer | **11**
 elderflower liqueur, garden peppermint, prosecco, lime

Mocktails & Sodas

garden mint & Brasserie Bees honey | **4.5**
 garden rosemary, ginger & vanilla soda | **4.5**
 hibiscus lime soda | **4.5**



Seasonal Cocktails

Mango Menta | **14**
 milagro tequila, cointreau, passoa liquor, local mango jam, garden mint leaves

Guava Loco | **14**
 copalli barrel rum, frangelico, local guava, watermelon liquor drops

Lemongrass Fizz | **13**
 pau mau vodka, garden lemon grass and kaffir lime, sparkling water

Garden Refresh | **13**
 pau mau vodka, st. germain elderflower liqueur,
 local cucumber, garden dill, lemon, cuban oregano

House Favorites

Old Fashioned | **13**
 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**
 organic 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