

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



Beers

Caybrew \$6.00	Magners Cider \$6.00	Miller Lite \$6.00
Red Stripe Lager \$6.00	Heineken \$7.00	Budweiser \$7.00
Stella Artois \$6.00	Corona \$6.00	Heineken 0.0 \$6.00
Guinness \$6.00		19-81 Brewery \$4.00

Wine by the Glass

Sparkling

Champagne Fallet Brut , NV, Champagne, France | **20**

Prosecco Extra Brut DOC 2022, Veneto Italy | **12**

Francois Montand Brut Rose', NV, Jura, France | **12**

Moscato d'Asti Spumante 2022, Beni di Batasiolo, Piedmont, Italy | **13**

White

Sancerre 2022, Berthier, Loire Valley, France | **20**

Chardonnay Bramito della Sala 2021, Antinori, Umbria, Italy | **15**

Sauvignon Blanc 2022, Matua, Marlborough, New Zealand | **11**

Pinot Grigio 2022 Santa Cristina, Friuli, Italy | **11**

Rosè

"Summer in a bottle" 2021, Wölffer Estate, Long Island, United States | **14**

Chateau Routas 2021, Provence, France | **13**

Red

Philip Cabernet Sauvignon 2018, Toscana IGT, Italy | **19**

Pinot Noir 2021, Cooper Hill, Williamette Valley, United States | **15**

Muga Tempranillo Reserva Especial 2018, Bodegas Muga, Rioja, Spain | **16**

Spritz

Venezlano Spritz | 13

aperol, prosecco, sparkling water, house orange oil

St-Germain Spritzer | 13

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

don julio blanco 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

belvedere 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

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

Garden G&T | 13

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

tanqueray ten, orange infused campari, carpano antica sweet vermouth