

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 Carte d'Or , NV**, Fallet, Champagne, France | **18**
- Prosecco Extra Brut DOC 2022**, Villa Marcello, Veneto, Italy | **12**
- Prosecco Rose' Extra Dry DOC NV**, Lunetta, Trentino, Italy | **12**
- Moscato d'Asti Spumante 2022**, Saracco, Piedmont, Italy | **12**

White

- Sancerre 2022**, Jolivet, Loire Valley, France | **18**
- Chardonnay Bramito della Sala 2021**, Antinori, Umbria, Italy | **12**
- Sauvignon Blanc 2022**, Matua, Marlborough, New Zealand | **11**
- Pinot Grigio Santa Cristina 2022**, Antinori, Friuli, Italy | **11**

Rosè

- "Summer in a bottle" 2021**, Wölffer Estate, Long Island, United States | **12**
- Foundation Stone Rosè 2020**, Rickety Bridge, South Africa | **11**

Red

- Torrione Cabernet/Merlot 2019**, Petrolo, Tuscany, Italy | **17**
- Pinot Noir Cooper Hill 2021**, Cooper Mountain, Willamette Valley, United States | **12**
- Tempranillo Muga Reserva Especcial 2018**, Bodegas Muga, Rioja, Spain | **17**
- Malbec Reserva 2021**, Terrazas de los Andes, Mendoza, Argentina | **11**

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

Isle Cayman Tomate | 14
Don Julio Blanco tequila, Campari, Cointreau, local tomato reduction
lime juice, Cayman sea salt

Sorrel Influencer | 14
pimento infused Island Company rum, Cointreau, Cayman sorrel jam, lemon

Great Barrington Ristretto Martini | 12
Pau Maui vodka, Plantation sugarcane juice, Tia Maria, Barrington espresso

The Lady Rita | 14
del Maguey mezcal, Grand Marnier, Aunt Rita's tamarind, chocolate bitters, lemon

Garden Refresh | 13
Pau Maui vodka, St. Germain elderflower liqueur,
local cucumber, garden dill, lemon, cuban oregano

House Favorites

Old Fashioned | 14
Island Company rum or Knob Creek bourbon, bitters, orange oil

Brasserie Basil Smash | 14
Cayman Blue Iguana gin, fresh lemon juice, garden sweet basil,
kaffir & chamomile cordial, soda

Garden G&T | 14
Botanist gin, Fever-Tree tonic, rosemary, star anise,
pink peppercorn, juniper berries

"Coco Bluff" Coconut Mojito | 13
Havana Club 3 Años rum, Coconut rum, garden mint, lime, coconut water, Plantation sugarcane
juice, coconut jelly

Caribbean Negroni | 14
Tortuga Gold 5y Old rum, orange infused Campari, Carpano Antica Formula sweet vermouth

For our full list of spirits please ask for our wine menu.

House Made Juices

- Plantation sugarcane juice | **6**
- 'Coco Bluff' coconut water | **5**
- Orange Pineapple juice | **5**