

## Our Bar Philosophy

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

### White

- Sancerre 2021, 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

- Chateau Routas 2021**, Provence, France | 12
- Foundation Stone 2021**, Rickety Bridge, South Africa | 11

### Red

- Cabernet-Merlot Chateau Chaigneau 2020**, Pomerol, Bordeaux, France | 17
- Pinot Noir 2021**, Cooper Mountain, Willamette Valley, United States | 14
- Tempranillo "9 Meses" 2020**, Bodegas Carmelo Rodero, Ribera del Duero, Spain | 17
- Malbec "Aruma" 2021**, Bodegas Caro, Mendoza, Argentina | 12

## 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

The 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 a full list of our liquors and spirits and liqueurs please ask for our wine menu.*

## House Made Juices

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