

## 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 Cuvee Brut, NV**, Gonet, 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 2022, Jolivet**, Loire Valley, France | **18**
- Mandolas Tokaj 2018**, Oremus, Tokai, Hungary | **13**
- Sauvignon Blanc 2022**, Matua, Marlborough, New Zealand | **11**
- Riesling Troken Forster 2020**, Bassermann-Jordan, Pfalz, Germany | **13**

### Rosè

- Chateau Routas 2022**, Provence, France | **12**
- Foundation Stone 2023**, Rickety Bridge, South Africa | **11**

### Red

- Insoglio del Cinghiale 2019** (Syrah, Merlot, Cabernet), Campo di Sasso, Tuscany, Italy | **14**
- Pinot Noir "Barda" 2018**, Bodega Chacra, Patagonia, Argentina | **15**
- Le Petit Clos Apalta 2018** (Carmenere, Cabernet), Lapostolle Winery, Rapel Valley, Chile | **16**
- Chateau Canon Chaigneau 2020** (Cabernet, Merlot), Bordeaux, France | **16**

## Spritz

**Veneziano 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

### Tropical Sunrise | 14

Island Company rum, Allspice dram, garden mango, lime, mango leaves

### Guava Loco | 14

Copalli white rum, frangelico, local guava, watermelon liquor drops

### Lemongrass Fizz | 13

Pau Maui vodka, garden lemon grass and kaffir lime, sparkling water

### 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, coconut jelly

### Caribbean Negroni | 14

Tortuga Gold 5y Old rum, orange infused Campari, Carpano Antica Formula sweet vermouth

### Cocktail Tasting | 32

Selection of three Brasserie Signature Cocktails

## House Made Juices

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

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