

## 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  
 Red Stripe Lager \$6.00  
 Stella Artois \$6.00  
 Guinness \$7.00

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

Miller Lite \$6.00  
 Budweiser \$7.00  
 Heineken 0.0 \$6.00  
 19-81 Brewery \$4.00

## Wine by the Glass

### Sparkling

**Champagne Brut, NV**, Veuve Cliquot, Champagne, France | **19**  
**Champagne Rose**, NV, Veuve Cliquot, Champagne, France | **19**  
**Prosecco Extra Dry DOC**, NV Lunetta, Veneto, Italy | **12**  
**Moscato d'Asti Spumante 2022, Batasiolo**, Piedmont, Italy | **12**

### White

**Sancerre 2023**, Jolivet, Loire Valley, France | **18**  
**Sauvignon Blanc 2022**, Oysters Bay, Marlborough, New Zealand | **11**  
**Pinot Grigio 2022**, Santa Cristina, Friuli, Italy | **11**  
**Chardonnay, "Bramito della Sala" 2022**, Antinori, Tuscany, Italy | **13**

### Rosè

**Chateau Routas 2022**, Provence, France | **12**

### Red

**Pinot Noir 2022**, Cooper Mountain, Oregon US | **15**  
**Malbec "Aruma" 2022**, Bodega Caro, Mendoza, Argentina | **12**  
**Villa Donoratico 2019**, Cabernet Sauvignon, Tenuta Argentera, Tuscany, Italy | **18**

## 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, lemon | **4.5**  
 garden rosemary, ginger & vanilla soda | **4.5**  
 hibiscus lime soda | **4.5**



## Seasonal Cocktails

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

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

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

**Ironwood Forest Nectar** | **14**  
 Johnnie Walker Red Label whisky, Brasserie honey, oat milk, Drambuie, Amaretto, espuma de Limón

**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

## 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.