

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

Wine by the Glass

Sparkling

Champagne Brut Impérial , Moët & Chandon, France | **18**
Champagne Rosé Impérial , Moët & Chandon, France | **19**
Prosecco Extra Dry NV, Torresella, Veneto, Italy | **12**
Moscato d'Asti Spumante 2022, Batasiolo, Piedmont, Italy | **12**

White

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

Rosè

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

Red

Malbec Decero 2019, Remolinos Vineyards, Mendoza, Argentina | **13**
Pinot Noir 2023, Cooper Mountain, Oregon, US | **15**
Muga Reserva 2020, Bodegas Muga (Tempranillo), Rioja, Spain | **17**
Poggio ai Gineperi 2022, Tenuta Argentera (Cabernet, Merlot), Tuscany, Italy | **17**

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

"Coco Bluff" Coconut Eggnog | **13**
Flor de Caña 5 years rum, housemade "Coco Bluff" coconut eggnog, garden pimento, star anise

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

Gingerbread Martini | **14**
Absolut vanilla vodka, Tia Maria, Barington espresso, gingerbread cookie

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

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

Garden Refresh | **13**
Tito's vodka, St. Germain elderflower liqueur,
local cucumber, garden dill, lemon, Cuban oregano, sugarcane syrup

House Favorites

Old Fashioned | **14**
Zacapa 23y 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 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.