

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

Magners Cider \$ 7.00
Heineken \$7.00
Corona \$7.00
Heineken 0.0 \$6.00

Miller Lite \$6.00
Budweiser \$7.00
Estrella \$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 2024, Jolivet, Loire Valley, France | 18
Sauvignon Blanc 2024, Matua, Marlborough, New Zealand | 11
Pinot Grigio 2024, Santa Cristina, Friuli, Italy | 11
Chardonnay 2024, Bramito della Sala, Antinori, Umbria, Italy | 13

Rosè

Chateau Routas 2022, Provence, France | 12

Red

Malbec Aruma 2021, Bodega Caro, Mendoza, Argentina | 12
Pinot Noir 2023, Cooper Mountain, Oregon, US | 15
Aster Reserva 2021, Bodegas Aster (Tempranillo), Ribera del Duero, Spain | 17
Post & Beam 2022, Far Niente Winery (Cabernet Sauvignon), Napa Valley, California, US | 20

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

Swanky Paper Plane | 14

Few bourbon, amaro Nonino, Aperol, Cayman Seville orange juice

Pitanga Sangria | 13

garden Suriname cherry, house red wine

Isle Cayman “Tomate” | 14

Don Julio Blanco tequila, Campari, Cointreau, local tomato reduction
lime juice, Cayman sea salt

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.