



TAKE OUT | DELIVERY | CURBSIDE PICK-UP  
**MENU**

Friday 3 July

8am – 5pm

Market: 945 1814 | Caboose: 945 1816  
[reservations@brasseriecayman.com](mailto:reservations@brasseriecayman.com)



## Limited Breakfast Menu: 8am-11am

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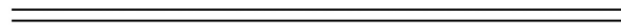
<b>Breakfast Panini</b> , english muffin, egg, cheese	\$3.99
<b>Breakfast Sandwich</b> : choice of wrap, croissant, bagel, sliced brasserie bread, egg, meat, cheese	\$6.99
<b>Build Your Own Omelette</b> , 3 eggs or eggs whites with your choice of cheese	\$5.99
Cheese: cheddar, mozzarella, swiss, provolone, parmesan	
Topping: tomato, mushrooms, red onion, mixed peppers, black forest ham, spinach \$0.50, bacon \$0.75	
<b>Pancakes</b>	\$4.99 (fruit) \$5.49
<b>Belgian Waffle</b>	(whole) \$6.99 (half) \$3.99
<b>Hash Browns</b>	\$2.99
<b>2 Eggs</b> (any style)	\$3.99
<b>Sausage or Bacon</b>	(per serving) \$1.50
<b>Scone</b>	\$2.00
<b>Muffin</b>	\$2.95
<b>Croissant</b>	\$2.50
<b>Bagel</b>	\$2.00
<b>Sliced Brasserie Bread</b>	\$1.00
<b>Fresh Fruit Salad</b> , granola, yoghurt	(per pound) \$7.99
<b>Steel Cut Oatmeal</b>	(12 oz.) \$4.49 (16 oz.) \$4.99
<b>Banana Bread</b>	\$2.00
<b>Vegan Banana Bread</b>	\$3.00
<b>Lemon Pound Cake</b>	\$3.00

## Beverages

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<b>Espresso</b>	(2 oz.) \$3.50
<b>Macchiato</b>	(4 oz.) \$3.75
<b>Cortado</b>	(8 oz.) \$4.00

<b>Americano</b>	(8 oz. or 12 oz.)	\$3.50
<b>Cappuccino</b>	(8 oz.)	\$4.25 (12 oz.) \$4.75
<b>Latte</b>	(8 oz.)	\$4.25 (12 oz.) \$4.75
<b>Milo Mocha</b>	(8 oz.)	\$4.25 (12 oz.) \$4.75
<b>Drip Coffee:</b> feature single origin	(12 oz.)	\$2.50 (16 oz.) \$3.00
<b>Iced Latte</b>		(16 oz.) \$4.25
<b>Iced Americano</b>		(16 oz.) \$4.00
<b>Coffee extras:</b> (2 oz. shot) \$1.75, almond milk \$0.50, soy milk \$0.50, coconut milk \$0.50, oat milk \$0.50		
<b>Featured Organic Teas by DiviniTea</b>	(16 oz.)	\$3.00
<b>Hot Chocolate</b>	(12 oz.)	\$3.50
<b>Fresh Coconut Water</b>	(12 oz.)	\$3.00
<b>Freshly Squeezed Orange Juice</b>	(12 oz.)	\$4.00 (16 oz.) \$5.00
<b>The Slim Down,</b> garden watermelon, green apple, garden mint	(12 oz.)	\$5.00 (16 oz.) \$6.00
<b>Green Machine,</b> pineapple, spinach, honeydew, cucumber, coconut water	(12 oz.)	\$7.50 (16 oz.) \$8.50
<b>Peanut Punch,</b> peanut butter, oats, banana, cinnamon, almond milk, vanilla protein	(16 oz.)	\$9.00
<b>Berry PB2,</b> banana, whey protein, flaxseed, blueberry, almond milk, PB2	(16 oz.)	\$9.00
<b>On The Green,</b> spinach, banana, almond butter, coconut water, cinnamon	(16 oz.)	\$9.00



## Limited Lunch Menu: 11am - 5pm

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**Soup of the Day:** roasted sweet potato (vegan & gluten free) + pork chili (dairy & gluten free)  
(12 oz.) \$4.99 (16 oz.) \$5.99

**Build Your Own Salad** \$8.99/lb

Greens: romaine lettuce, mixed greens, spinach

Toppings: cucumbers, red onion, cherry tomatoes, red pepper, green pepper, green beans, carrot, chickpeas, red beets, grapes, green apple, cayman mango, banana peppers, celery, radish, sun dried tomatoes, roasted pumpkin, 'coco bluff' coconut, hard-boiled eggs, shredded cabbage, marinated tofu, garlic croutons, bacon, black olives

Cheese: parmesan, shredded cheddar, shredded mozzarella, feta, goat's cheese, crumbled blue cheese

Dried Fruits & Nuts: cranberries, black raisins, walnuts, almonds, sunflower seeds, chia seeds, flax seeds, pumpkin seeds

Housemade Dressings: balsamic, honey dijon, red wine shallot, Italian, coco lime, sweet & sour, cayman mango poppy seed, caesar, ranch, balsamic vinegar, apple cider vinegar, olive oil

Add On: roasted chicken (4 oz.) \$4.00, brasserie catch \$7.99, avocado \$0.50

**Sandwiches & Wraps:** choose from freshly baked breads, cheese, house made spreads & garden vegetables

<b>Veggie</b>	\$7.99
<b>BLT, Tuna Salad</b>	\$8.49
<b>Roasted Chicken, Roasted Turkey Breast, Black Forest Ham</b>	\$8.99
<b>Brasserie Catch of the Day</b>	\$10.49

**Extras:** meat \$3.00, cheese \$1.50, bacon \$2.00

**Breads & Wraps:** white baguette, whole wheat baguette, ciabatta, pretzel bun, brioche bun, plain wrap, spinach wrap, tomato wrap

**Toppings:** smoked onions, pickled seasoning peppers, housemade pickles, callaloo & carrot slaw, roasted red peppers, iceberg lettuce, arugula, spinach, tomato, red onion

**Cheese:** swiss, cheddar, pepper jack, provolone, fresh mozzarella

**Spreads:** lemon aioli, seasoning pepper aioli, lemongrass & ginger aioli, avocado aioli, spicy aioli, garden basil pesto, mango remoulade, garden herb chimichurri, brasserie hot sauce, chipotle bbq

**Panini of the Day,** roast beef rib eye, hoagie bun, havarti cheese, smoked onions, lettuce, pickled seasoning peppers, charred tomato, bbq aioli \$12.49

**Daily Hot Lunch:** fried chicken, grilled yellowfin tuna with ackee escabeche (7.99/each), rice & beans, roasted carrots, mac & cheese fritters, fried plantains, garden greens \$9.99/lb

**Poke Bowl of the Day,** 'brasserie catch' yellowfin tuna, jasmine rice, avocado, cayman mango kimchi, local cumber, spicy soy, wakame, toasted sesame seeds \$20.00

## Pastries & Baked Goods

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<b>Fudgy Brownies:</b> regular	\$3.25
<b>Fudgy Brownies:</b> gluten free, vegan	\$3.50
<b>Housemade Cookies:</b> chocolate chip, oatmeal raisin, coconut cranberry, peanut butter, chocolate walnut	\$2.50
<b>Cupcakes:</b> carrot cake, red velvet, chocolate cheesecake, chocolate vegan, coconut	\$3.75
<b>Carrot Cake</b>	\$5.75
<b>Cayman Mango &amp; Orange Meringue Pie</b>	\$5.25
<b>Cayman Mango Mess</b>	\$4.75
<b>Strawberry &amp; Banana Bread Trifle</b>	\$4.50
<b>Banana Bread</b>	\$2.00
<b>Vegan Banana Bread</b>	\$3.00
<b>Lemon Pound Cake</b>	\$3.00
<b>Gluten Free Homemade Healthy Bar</b> (flax seeds, oats & brasserie honey)	\$2.50



Limited Lunch Menu: 11am – 3pm (pick up until 4pm)

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Smoked Brisket	(¼ lb.) \$5.99	(½ lb.) \$9.99	(1 lb.) \$18.99
BBQ Baby Back Ribs	(¼ lb.) \$4.99	(½ lb.) \$7.99	(1 lb.) \$15.99
BBQ Chicken	(¼ lb.) \$4.49	(½ lb.) \$6.99	(1 lb.) \$10.99
Grilled Swordfish			(portion) \$11.99
Cauliflower Steak: daily preparation			(portion) \$7.99

Cold Sides (4 oz.) \$3.00 (6 oz.) \$5.00 (16 oz.) \$9.00

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**Cayman Mango & Organic Quinoa Salad**, local peppers, avocado, cilantro lime vinaigrette, garden mint

**Roasted Beet Salad**, pickled garden starfruit, smoked walnuts, garlic chives, balsamic vinaigrette

**Garden Fennel Salad**, local cucumber, carrots, cilantro, starfruit vinaigrette

**Marinated Mixed Greens**

Hot Sides (4 oz.) \$3.00 (6 oz.) \$5.00 (16 oz.) \$9.00

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**Garlic Mashed Potatoes**

**Mac & Cheese**

**Baked Garden Harvest Beans**

**Rice & Beans**

**Charred Okra & Tomato**

**Grilled Broccoli**

**Grilled Garden Greens**

Sauces

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**Tangy BBQ**

**Carolina BBQ**

**Cayman Mango BBQ**

## Dessert

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<b>Fudgy Brownies:</b> regular	\$3.25
<b>Fudgy Brownies:</b> gluten free, vegan	\$3.50
<b>Housemade Cookies:</b> chocolate chip, oatmeal raisin, coconut cranberry, peanut butter, chocolate walnut	\$2.50
<b>Cupcakes:</b> carrot cake, red velvet, chocolate cheesecake, chocolate vegan, coconut	\$3.75
<b>Carrot Cake</b>	\$5.75
<b>Cayman Mango Mess</b>	\$4.75
<b>Strawberry &amp; Banana Bread Trifle</b>	\$4.50

## Cocktails

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<b>Negroni Cocktail</b>	\$10.00
<b>Old Fashioned Cocktail</b>	\$10.00
<b>Whisky Sour</b>	\$10.00
<b>Surinam Cosmo</b>	\$10.00
<b>Mango Daiquiri</b>	\$11.00
<b>Mango/Tamarind Margarita</b>	\$10.00
<b>Gin Fizz</b>	\$9.00
<b>Garden Gin &amp; Tonic</b>	\$9.00
<b>Aperol Spritz</b>	\$9.00

## Beer

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<b>Kona Big Wave</b>	\$5.00
<b>Kona Longboard</b>	\$5.00
<b>Kona Hanalei</b>	\$5.00
<b>Kona Firerock</b>	\$5.00
<b>Omission Lager</b>	\$5.00
<b>Jammer Ale</b>	\$4.00
<b>Dirt Wolf</b>	\$5.00
<b>Golden Monkey</b>	\$5.00

## Wine by the Glass

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Marsuret Prosecco	\$11.00
Annalisa Moscato	\$8.00
Santa Maria Soave Garganega	\$10.00
Tramin Sauvignon Blanc	\$8.00
Acheri Barolo	\$11.00
Cielo Amarone	\$11.00
Elouan Pinot Noir	\$9.00



Pre-order beers, wines and spirits from our Brasserie Purveyors list, available on the Brasserie website. Call 945 1814 or email [reservations@brasseriecayman.com](mailto:reservations@brasseriecayman.com) for takeout, curbside pick-up or delivery.