



## BÀCARO Cocktail Menu

**Address:** Governors Creek

**Phone:** (345) 749 4800

**Cuisine:** Italian Tapas

**Delivery terms:** Lunch and dinner only

**Delivery times:** Tuesday-Sunday: 12pm-8pm

## SISTER ISLANDS

The sister islands of Little Cayman and Cayman Brac pride themselves on their laid-back approach. You will often overhear the phrase 'island-time' from locals and tourists alike, as they take full advantage of the slow pace and relaxed way of life.

Showcasing drinks on the lighter side, choose from our low ABV and non-alcoholic options and enjoy at your leisure.

<b>Baby Spice</b>	<b>CI\$6</b>
Cucumber, mint, Fentimans ginger beer, lemon (mocktail)	
<b>It's About Thyme</b>	<b>CI\$6</b>
Fresh watermelon, thyme, lemon (mocktail)	
<b>Temperance Cocktail</b>	<b>CI\$6</b>
Mixed berry tea, lychee, lemon oleo (mocktail)	
<b>Garden of Eden</b>	<b>CI\$8</b>
Fever tree, fresh grapefruit, bitters, (mocktail)	
<b>La Croix Spritz</b>	<b>CI\$8</b>
Mixed frozen berries, orange bitters, (mocktail)	

## GRAND CAYMAN

Grand Cayman is considered a melting pot for many industries, welcoming talented people from a range of cultures, allowing companies to thrive with an influx of ideas and skills in every aspect. Using locally sourced ingredients, let bàcaro's bartenders create you a craft cocktail as you take in the surroundings and all the beauty

this island has to offer.

**Salt Burn**

**CI\$13**

Pineapple-infused José Cuervo, roasted jalapeño, lime

**Tiger Shark**

**CI\$12**

Coconut-washed Bulleit bourbon, lemongrass, falernum, lime

**No Drama Llama**

**CI\$13**

Singani 63, peach purée, peach schnapps, lemon juice

**Elevated Smash**

**CI\$13**

Bloom gin, basil, fresh grapefruit juice, lemon oleo, lemon juice

## VENICE

In reference to this iconic city, the spritz cocktail runs through the veins of the Venetian population, almost as frequently as the water flowing through the famous canals. Choose your effervesce from Bâcaro's unique spritz offerings and you can really appreciate why this is quickly becoming one of the most popular choice of beverage, across Europe and around the globe.

**Toasted Rose**

**CI\$12**

Raspberry block of ice, toasted rosemary sprig, prosecco

**Sweet Cheeks**

**CI\$12**

Lychee juice, Giffard's lychee, prosecco

**Venetian**

**CI\$12**

Select Aperitivo, soda, orange, olives, prosecco

## ITALY

There is much discussion as to the origin of Gin. As early as the 11th century, the monks in the monasteries of Salerno were using locally grown juniper for its healing properties. They started brewing and distilling this spirit in the hope to create a medicine for the plague. They later added other locally sourced ingredients to provide flavor.

**Barcelona**

**CI\$12**

Tanqueray Sevilla, orange, basil, Fentiman's valencia orange

<b>San Francisco</b>	<b>CI\$18</b>
Monkey 47, dehydrated citrus fruit, Fever Tree indian	
<b>Venice</b>	<b>CI\$12</b>
Malfy grapefruit, rosemary, grapefruit, Fentiman's pink grapefruit	
<b>Wellington</b>	<b>CI\$12</b>
Scapegrace gin, blueberry, peach, Fever Tree Indian	

## AROUND THE WORLD

Across every continent throughout history you can find contributions to the ever-evolving story behind cocktails. Our bartenders blend these world-renowned liquors, using internationally influenced recipes to capture the true fundamentals of the way cocktails were intended.

<b>Bàcaro Sangria</b>	<b>CI\$15</b>
Red / White	
<b>High Altitude</b>	<b>CI\$30</b>
Zacapa XO, Mr. Black, espresso	
<b>Lujosa</b>	<b>CI\$34</b>
Clase Azul Reposado, Cointreau, agave, lime	

Last updated: Tue 09 Jan, 2024