



## BÀCARO Cocktail Menu

**Address:** Governors Creek

**Phone:** (345) 749 4800

**Cuisine:** Italian Tapas

**Delivery terms:** Order through the Bento food delivery app.

**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 Space</b>	<b>CI\$6</b>
Cucumber, mint, Fentimans ginger beer, lemon (mocktail)	
<b>Smoked Seedlip Paloma</b>	<b>CI\$10</b>
Wood-smoked Seedlip, fresh grapefruit, lime, agave (mocktail)	
<b>Zero Shandy</b>	<b>CI\$7</b>
Mango, lime, topped with Heineken zero (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)	

## 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.

<b>Amazonia</b>	<b>CI\$13</b>
Cachaça, Italicus bergamot, lemon, egg white, Angostura	
<b>Salt Burn</b>	<b>CI\$13</b>
Pineapple-infused José Cuervo, roasted jalapeño, lime	
<b>Tiger Shark</b>	<b>CI\$12</b>
Coconut-washed Bulleit bourbon, lemongrass, falernum, lime	
<b>Bombastic</b>	<b>CI\$13</b>
Grey Goose, basil, fresh lemon juice	
<b>Tabula Rasa</b>	<b>CI\$12</b>
Mazcal, coffee and kashmir chilli-infused select aperitivo, Martini Rubino	

## 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.

<b>Orangly Gangster</b>	<b>CI\$12</b>
Tanqueray Sevilla, orange tonic, prosecco	
<b>Toasted Rose</b>	<b>CI\$12</b>
Raspberry block of ice, toasted rosemary sprig, prosecco	
<b>Sweet Cheeks</b>	<b>CI\$12</b>
Lychee juice, Giffard's lychee, prosecco	
<b>Venetian</b>	<b>CI\$12</b>
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.

<b>Barcelona</b>	<b>CI\$12</b>
Tanqueray Sevilla, orange, basil, Fentiman's valencia orange	
<b>Honolulu</b>	<b>CI\$12</b>
Warner's sloe, pineapple, mint, Fever Tree light	
<b>San Francisco</b>	<b>CI\$18</b>
Monkey 47, dehydrated citrus fruit, Fever Tree indian	
<b>Cape Town</b>	<b>CI\$12</b>
Bacûr, pomegranate, sage, Fever Tree light	
<b>Kashmir</b>	<b>CI\$12</b>
Opíhr, cilantro, lime, chillies, Connoisseur's Indian	
<b>Venice</b>	<b>CI\$12</b>
Malfy grapefruit, rosemary, grapefruit, Fentiman's pink grapefruit	

## 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>Mexican Bear</b>	<b>CI\$19</b>
Clase Azul Plata, Cointreau, agave, lime	
<b>Fumo</b>	<b>CI\$19</b>
Monkey 47, lemon, Maraschino, Fentiman's grapefruit, rosemary and wood-smoked glass	

And so much more...

Be sure to ask about the full selection of gin, rum, bourbon, blended scotch, single malt, rye, tequila, cognac, grappa and amaro.

Last updated: Mon 07 Feb, 2022