



COCKTAIL MENU



Tradewinds have been used by captains of sailing ships to cross the world's oceans for centuries, and they have been our inspiration for this menu. Thank you for joining our journey to experience cocktails reminiscent of a trip around the globe.

"Travel is about the gorgeous feeling of teetering in the unknown"

- Anthony Bourdain





AMERICA

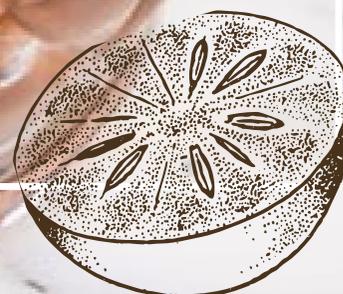
\$15 KYD

South, Central and North America join the Caribbean here for a melting pot of culinary treasures. Sugar cane, agave, citrus fruits and spices all play a part.



CAYMAN OLD FASHIONED

House Rum Blend, Brown Sugar,
Angostura Bitters, Orange





AFRICA

\$15 KYD

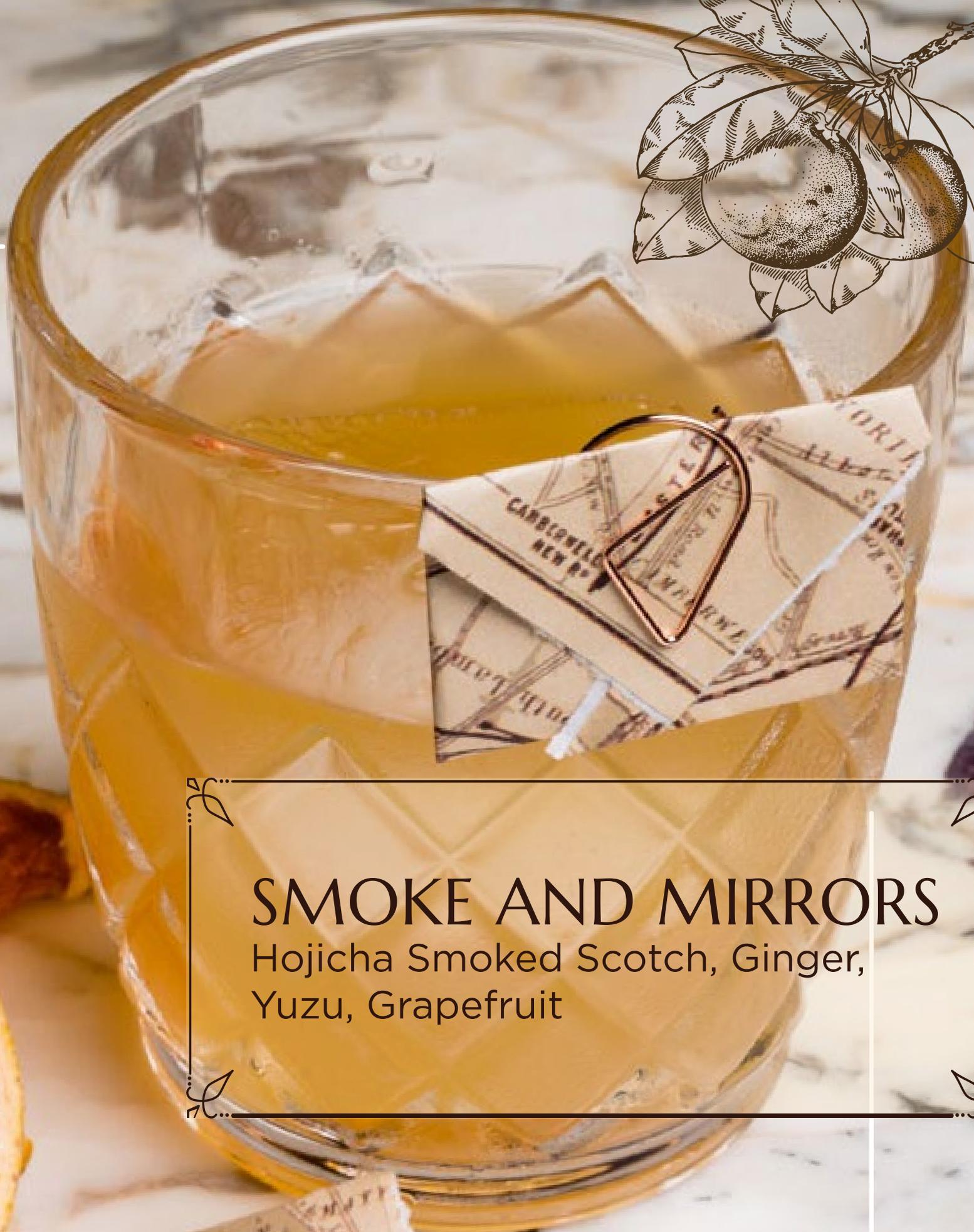
A continent of deserts, jungles, highlands and savannahs. Here you might find us wandering through a spice market in Morocco, sipping wine in South Africa or savoring chocolate in Madagascar.



A close-up photograph of a glass filled with a golden-brown beverage and ice cubes. Two sticks, likely vanilla rooibos, are dipped in dark chocolate and placed in the drink. The glass has a textured, diamond-patterned design. The background is a light-colored, marbled surface.

JUST NOW

Bulleit, Cacao, Vanilla Rooibos,
Malagasy Chocolate Bitters



SMOKE AND MIRRORS

Hojicha Smoked Scotch, Ginger,
Yuzu, Grapefruit

Stop procrastinating
.....starting tomorrow



KAPPA MARTINI

Ketel One Vodka,
Cucumber Sake, Noilly Prat



EUROPE

\$15 KYD

It may be the smallest continent but there is certainly no lack of flavour to enjoy. Bright Mediterranean herbs, warming Scandinavian caraway, the decadent flavors of France and the deep dark amaro of Italy are just a few you may find here.





CUMBER JACQUES

Hendricks Gin, Cucumber,
Elderflower, Watermelon, Basil



TEA TIME

Tanqueray, Earl Grey, Honey,
Prosecco

CIGARS



In 2018, the Cayman Cigar Company was created to revive and honor the lost art of boutique tobacco farming, and the handcrafted creation of the country's first national tobacco export; a small production, hand-rolled, top quality premium cigar. *Cayman Cigar Company is the only premium cigar maker in the world that donates 100% of net profits to charity.* Many crops, including tobacco, are grown at Beacon Farms, located nearby on Frank Sound Road. The farm is the center of our nonprofit organic and sustainable agricultural operation, planting "seeds of change" while creating jobs and growing independence for native Caymanians.

Our tobaccos and signature blends are hand selected for quality and superiority, then fashioned into premium cigars while remaining true to traditional artisan blending and rolling methods, under the direction of Torcedora (Master Roller) Barbara Garcia.

CAYMAN CIGAR SELECTION

SOVEREIGN NO.1

35 KYD

Our No. 1 is a medium bodied blend of Criollo Seco, Ligero and Brazilian Volado long leaf. It is bound in Connecticut Broadleaf, and wrapped in rich Bahia Sumatra from Brazil, and imparts subtle flavors of dark cocoa, peppery spice and a hint of cardamom.

SOVEREIGN NO.2

40 KYD

Our No. 2 is a lighter bodied smoke, with a well-balanced draw and plush mouthfeel. A milder blend of Criollo, Seco and Volado, this cigar is a perfect introduction to our portfolio of fine cigars. The No. 2 delivers creamy notes of vanilla and a touch of sandalwood.

SOVEREIGN NO.3

45 KYD

Our No. 3 is the boldest offering within the Sovereign collection. A hearty blend of Criollo and Brazilian long leaf, the No. 3 is finished in a robust dark Arapiraca wrapper. With roasted espresso and a rich dark earthiness, the No. 3 is a bold combination of structure and spice.

DIPLOMAT

50 KYD

A very "Cuban-esque" style of cigar, the Diplomat is a balance of our most robust long leaf tobaccos bound in rich, dark San Andres leaf. Cloaked in a Brazilian Shade wrapper, the Diplomat delivers full strength richness and a weighty mouthfeel. Complex flavors of dark molasses and nuttiness with an earthy minerality make the Diplomat a favorite among serious enthusiasts.

MONARCH

50 KYD

The Monarch is a delightful medium strength combination of Criollo Volado, Seco and Ligero long leaf tobaccos. This well-balanced cigar is finished in a dark Brazilian Arapiraca wrapper to bring out the fragrant black tea and woody notes of this select blend of tobaccos. Big, but not overpowering. Bold, but not bitter. Rich and savory, it is a sensational smoking experience.

GLOSSARY



ABSINTHE: It is an anise-flavoured spirit derived from botanicals, including the flowers and leaves of *Artemisia absinthium* grand wormwood, together with green anise, sweet fennel, and other medicinal and culinary herbs.

ALOE: A Succulent plant that grows in the wild in tropical climates around the world.

AMARO MONTENEGRO: Traditional Amaro distilled in Bologna made from a secret blend of 40 botanicals and named after Princess Elena of Montenegro.

APPLETISER: A sparkling fruit juice made by blending juice with carbonated water. Created in 1966 in the Western Cape, South Africa.

AQUAVIT: Scandinavian distilled spirit produced since the 15th century. Distilled from grain and potatoes, commonly flavored predominantly with Caraway.

BÉNÉDICTINE: is a herbal liqueur beverage developed by Alexandre Le Grand in the 19th century and produced in France.

BERGAMOT: A variety of Orange grown in Italy and France.

BITTERS: A traditional alcoholic Preparation, flavored with botanical material so that the end result is characterized by a bitter, sour or bittersweet flavor.

BOMBAY EAST: Gin with added botanicals of Thai Lemongrass and Vietnamese Peppercorn.

CACAO: A Bean like seed from which Cocoa, Cocoa butter and Chocolate are made.

CALVADOS: An apple or Pear brandy from the Normandy region of France.

CHAMOMILE: Daisy like plant with a floral sweetness, used by many as a stress reliever.

CHRYSANTHEMUM: flowering plants in the family Asteraceae. They are native to Asia and northeastern Europe. In the Victorian language of flowers, the Chinese chrysanthemum meant cheerfulness.

CYNAR: Italian Amaro made from 13 plants and herbs, predominantly of which is Artichoke.

DOM PERIGNON: A prestigious Vintage Champagne produced by the Moët Hennessey Champagne house. Named after Dom Perignon a Benedictine monk who was an important quality pioneer for Champagne.

EARL GREY: A black tea blend flavored with Bergamot oil.

ELDERFLOWER: Delicate in floral flavor with notes of Lychee and Musk.

GUAVA: Native to Mexico, Central and South Americas. Tastes of a combination of Pear and Strawberry.

HAKUNA MATATA: Means 'No Worries'... What a wonderful phrase!

HIBISCUS: Also known as Roselle, Sorrel or Flor de Jamaica. Probably native to West Africa, however is extremely popular prepared as a beverage in the Caribbean and Central America. Sweet, Tart and Refreshing.

HOJICHA: A Japanese green tea roasted in a porcelain pot over charcoal. First performed in Kyoto in the 1920's.

HOUSE RUM BLEND: Our Secret Sauce exclusively blended by our master bartenders.

INNER LUV: Jamaican Patwah for Appreciate e.g. Mi have inner luv fi mi bredrin = I have appreciation for my friends.

JERK: A spice blend commonly used in the Caribbean and West Indies.

JUST NOW: South African Phrase meaning 'Later'. In contrast to Now = 'Eventually Maybe' and Now Now = 'Shortly'

KAFFIR LIME: A citrus fruit native to tropical Southeast Asia and Southern China. Its fruit and leaves are used in Southeast Asian cuisine and its essential oil is used in perfumery.

KAPPA: An amphibious demon found in traditional Japanese folklore. The Kappa are known to favor cucumbers and love to engage in Sumo wrestling.

LOTUS ROOT: A vegetable consumed in Asia. A symbol of what is divine or immortality in humanity. A symbol of divine perfection.

LOUIS XIII: An Exclusive Cognac produced in the Grand Champagne region of Cognac by Remy Martin and named as a tribute to King Louis XIII of France. The final blend is composed of up to 1200 individual Eau-de-vie ranging from 40 to 100 years old.

MEZCAL: A distilled alcoholic beverage made from any type of agave, mostly made in Oaxaca. Smoky and delicious.

NASHI: Species of Pear native to East Asia. Large fragrant fruit.

NOILLY PRAT: A blend of dry wines macerated with botanicals.

PINK PEPPER: Dried berry of the Schinus Molle Shrub. Peppery Flavor but of the Cashew family.

POIRE WILLIAMS: French Eau-de-vie made from Bartlett pears.

PRICKLY PEAR: A genus in the cactus family. Native to the Americas, abundant in Mexico. Some say it tastes like a cross between natural bubble gum and watermelon.

PRINCESS ELENA: Princess Elena of Montenegro or Queen Elena of Italy January 1873 – November 1952.

PUMBA: Swahili 'To be foolish or silly'. Also a loyal little Warthog from the Lion King.

ROOIBOS: Red Bush, a broom-like member of the Fabaceae family growing in South Africa. Used to make a herbal, naturally caffeine-free tea.

SAKE: Japanese Rice wine, Made by fermenting rice that has been polished to remove the bran. Comes in many styles and quality levels.

SCOTCH BONNET: A pepper native to the Caribbean islands and Central America. 80 000 to 400 000 Scoville units.

SEEDLIP GARDEN: The world's first non-alcoholic spirits, Solving the dilemma of "What to drink when you're not drinking". A combination of distillates: hay, pea, spearmint, rosemary, thyme and hop.

SHISO: A variety belonging to the mint family. Frilly green leaves common in Asian Cuisine.

SKAAL: Old Norse for bowl or drinking vessel. A Scandinavian toasting word.

SOCHU: Japanese Distilled Beverage. Its Flavor is often described as nutty or earthy.

SUDASHI: Small round green citrus fruit of Japanese origin. A sour fruit used as a food flavoring, often in place of lemon or lime.

THE COLLECTIVE: A nod to the collection of visionaries, craftsmen and artists who are boldly pursuing their passions and have made this drink possible.

VERMOUTH: is an aromatized, fortified wine flavored with various botanicals such as roots, barks, flowers, seeds, herbs, and spices.

YUZU: Aromatic Asian citrus. A tart flavor combination of grapefruit, mandarin and lemon leaf tones.