

PUNCH ROOM

TAMPA

The first Punch Room premiered with the 2013 opening of The London EDITION to much fanfare, setting a high bar for authenticity and quality, with its faithful revival of recipes that dated back centuries, in a setting noted for its intimate yet convivial atmosphere. Successive Punch Rooms have debuted at select EDITION hotels around the world, with each location chosen for its distinctive culinary and cultural vantage points.

The Punch Room at The Tampa EDITION arrives at precisely the right moment: A new generation finds a city in renaissance, and we are proud to be a part of that renewal. Taking cues from Tampa's history of 17th century pirates, traders, and privateers, our newest Punch Room, the first in North America, brings forth a menu dedicated to flavors and spirits of the Caribbean and Gulf of Mexico, the cradle to so many contributions in the evolution of punch.

In contrast to the shimmering vibrance of Arts Club, and the bustle of Market one floor below, Punch Room serves as a haven that glows with a quieter intensity, not unlike the way that Tampa itself sheltered seafaring vessels from all points in the Caribbean. Here the punches reflect a studied technique, and a dedicated examination of structure, finished with the gloss of an expert hand. Join us for this mixology-guided tour of the islands, as we dive deep into the regional history of punches, exploring the terroir of cane spirits and a rich variety of tropical fruits and spices. Raise anchor, raise a glass, and settle in.

RUBY PUNCH MARTINIQUE

Dreamy & floral on the nose, yet bursting with scarlet fruit. Raspberries lift the deep tones of porto, and frame the grassy, mellow aged rum agricole like a dream. *"Ruby, Ruby...When will you be mine?"*

Rhum JM VSOP, Volcan Reposado Tequila, raspberry, banana, jasmine tea, Rainwater Madeira, Ruby Port, rosewater, lemon oleo saccharum

ZIGGY'S PUNCH JAMAICA

Originally, we took inspiration from our love of Jamaican food and laidback times. We wanted to invoke the feeling of a sun-soaked day at the beach, with jerk chicken on the fire and cold beers at hand. While refining the recipe, we took each version to Chef Ziggy, for his stamp of approval on authenticity. We finally got it right, and Chef, this one's for you!

Smith & Cross aged navy-strength rum, Plantation 3 Stars blended rum, smoked jerk spices, ginger, clarified lime, Rhum Clement Creole Shrub EDITION lager

PRINCIPE DE GALES CUBA

Cigar City owes its prosperity to Vicente Martinez Ybor, who brought Cuban cigar-rolling to the heart of Tampa in 1885. His flagship cigar, named for the Prince of Wales, possesses an alluring, perfumed smoke. It's a scent that hangs in the air like a memory, or a tribute to a faded yet not forgotten era.

Two James Johnny Smoking Gun Whiskey, Park XO Cigar Blend Cognac, lapsang suchong tea, lemon oleo, saccharum, Jim Beam Bourbon, orange essence, cinnamon

SWAN SONG DUTCH WEST INDIES

Much like the Industrial Revolution and the rise of the Internet Age, the era of European Colonialism made the world a smaller place, and facilitated a transfer of foods, ideas, and skills on a scale never seen before. The swan song of that era became the reveille of ancestral cocktails, and in closing that chapter, we crossed into the world of punch.

Batavia Arrack van Oosten, Bols Genever, golden flower tea, grapefruit oleo saccharum, Italicus Rosolio di Bergamotto

MARACAIBO VENEZUELA

Cast anchor in Venezuela, and you'll find the glorious papaya. Buttery, bright, and soothingly sweet, the papaya complements just about any flavor – even its seeds are edible, with a lightly peppered tang. Taken with a distinct terroir grouping of rums with earthy, dark undertones, and it's downright luxurious.

Santa Teresa 1796 single estate, solera-aged rum, Diplomatico Planas aged white rum, ancho chile, papaya, lime sherbet, Amaro Nonino, Luxardo Maraschino, saline, clarified lime

MADAME FRANCIS HAITI

The Madame Francis mango, native to Haiti is perhaps the superlative example of this fruit, and yet it shares its home with a land that gives us two distinct varieties of rum traditions that could be considered grassy, raw, or herbaceous with notes of spice. Fortunately, we feel right at home with complex harmonics...Haiti, we adore you.

Rhum Barbancourt 5 Star 8YR mango, lemon, apple, Clairin Communal, Manzanilla Sherry, Cava

SAILOR'S CUP BARBADOS

Creating this drink is a complicated process, but nothing worth having ever comes easily. This Bajan milk punch starts with unique spices, like mauby bark, which mingle with deep cacao & coffee. Washed down to a lush texture that has the appearance of a Chardonnay, there's more here than meets the eye.

Michter's US*1 straight rye, Redbreast 12YR Irish whiskey, cacao, earl grey, coffee liqueur, Laird's Blended Applejack, lemon, condensed milk

TAMPA PUNCH FLORIDA

Cigar City, the Lightning Capital...this is where our tour begins and ends, yet somehow we're right in the center of Now—Everything's coming together here, and we find the city on the brink of a renaissance. So let's raise a glass (of agave spirits, tropical fruits, coconut, and rum) and toast to Tampa. And, umm...let's hold off on the cocktail umbrellas, yes? Cheers!

Illegal Joven Mezcal, Montelobos Espadin Mezcal, pineapple oleo saccharum, lime, Worthy Park 109 proof rum, coconut sauvignon blanc

ROYAL TRADING CO. St. Lucia

St. Lucia is an unusual form of paradise. We're given to understand that the national meal is saltfish with green bananas. We're... not that exciting? Instead, we'll run with a bit of that grassy agricole sensibility, a smoky hit balanced with mint on the finish, all wrapped up in a tidy package.

ALMA DE MEXICO Mexico

We're so glad that Mexico continues to bless the world with a rich diversity of spirits, like the sotol and charanda found here. Yes, yes, the ingredients list is stereotypically long, like you'd expect in a nerdy mixology den, but you'll be relieved to see that this punch hasn't lost its sense of humor.

EASTERN SEA PUNCH N/A

The Eastern Sea of the Caribbean circles above Venezuela, framed by the necklace of the Lesser Antilles, visited historically by all the European traders, but now frequented by dreamers and snowbirds. There's a sense of calm on these seas, where spice and heat give way to inner peace.

FLOWER WATER N/A

The close relationship between flowers and tea is fascinating, and it would be a crime to tour the Caribbean without noticing its most prominent native bloom, the 'jamaica' or hibiscus flower, known for its bright fuchsia petals and thirst-quenching tannic qualities.

Johnny Walker Double Black Scotch, Rhum Clement Select Barrel Agricole, lemon sherbet, peppermint tea, Chairman's Reserve blended aged rum
Averna

Siempre Sotol, Uruapan Charanda Blanco, Volcan de Mi Tierra Blanco, orange, Chateau, blue curacao, chamomile tea, lime oleo saccharum, clarified grapefruit

honey ginger tea, blueberry, vanilla, lemon, verjus blanc, clarified lime

mandarin tea, lemon, rose, hibiscus, Seedlip Grove 42

GL BT

SPARKLING

Veuve Cliquot, Brut "Yellow Label" Brut

\$34 | \$175

Ruinart, Brut, Blanc de Blancs, Champagne NV

\$176

Domaine Chandon, Brut Rosé, California NV

\$60

WHITE

Cesari, Pinot Grigio, Veneto 2020

\$16

ROSÉ

Château d'Esclans, Whispering Angel, Côtes de Provence

\$21

RED

Josephine Dubois, Pinot Noir

\$18

BEER

EDITION Helles Lager, Magnanimous

\$8

Green Bench Saison

\$8

Floridian Hefeweizen, Funky Buddha

\$8

Stella Artois Pilsner

\$8

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