

GRAPES

[champagne]

TELMONT, BRUT, "RESERVE", CHAMPAGNE, FRANCE, NV	31 / 135
TELMONT, ROSÉ, "RESERVE", CHAMPAGNE, FRANCE, 2016	35 / 150
TELMONT, BLANC DE NOIRS, CHAMPAGNE, FRANCE, 2014	75 / 310
VEUVE CLICQUOT, BRUT, CHAMPAGNE, FRANCE, NV	34 / 150
RUINART, BLANC DE BLANCS, BRUT, CHAMPAGNE, FRANCE, NV	250
LOUIS ROEDERER, "CRISTAL", CHAMPAGNE, FRANCE, 2015	750
DOM PÉRIGNON, BRUT, CHAMPAGNE, FRANCE, 2013	700
KRUG, ROSÉ, CHAMPAGNE, FRANCE, VINTAGE 2008	700

[whites]

DONNHOF RIESLING, NAHE, GERMANY	20 / 90
ITSAS MENDI 7 TXACOLI, BASQUE REGION, SPAIN	24 / 108
CLOUDY BAY, SAUVIGNON BLANC, TE KOKO, MARLBOROUGH	39 / 175
NEWTON, UNOAKED CHARDONNAY, NAPA VALLEY	29 / 145

[reds]

STEPHANE OGIER, COTES DU RHONE, FRANCE	22 / 99
FONTANABIANCA, NEBBIOLO, BARBARESCO, ITALY	24 / 108
CLOUDY BAY, PINOT NOIR, TE WAHI, CENTRAL OTAGO	40 / 200
JOSEPH PHELPS, CABERNET SAUVIGNON, NAPA VALLEY	50 / 250

[rosé]

CHÂTEAU D'ESCLANS, ROCK ANGEL, COTES DE PROVENCE	20 / 95
--	---------

[sake]

HEIWA SCHUZOU, RED KID	18 / 80
HEIWA SCHUZOU, JUNMAI DAIGINJO	21 / 101
OHMINE, 2 GRAIN YAMADANISHIKI	52 / 240
OHMINE, 3 GRAIN YAMADANISHIKI	18 / 90
SENJO, JUNMAI DAIGINJO	20 / 95
KIRIN-ZAN, JUNMAI DAIGINJO (300 ML)	65

[beer]

KIRIN ICHIBAN	10
KYOTO IPA	10
ICHIKO RICE BEER	10
EDITION LAGER	10
GUINNESS 0.0	10

MASTERPIECES

LE FRUIT DE LA PASSION 25

ENJOY THE MOMENT, WITH MEMORIES THAT LAST
milagro reposado, hageve, passion fruit,
blood orange, pink grapefruit, sea salt

SARI 25

SOUND OF WAVES, TASTE OF BREEZE
hendrick's flora adora, italicus, kaffir lime,
lemon cordial, prosecco

AVANT-GARDE 25

WHISPERED WORDS, ETERNAL MEMORIES
glenfiddich 12 yr sherry cask, 6 o'clock sloe
gin, crème de cacao, perrier

WHITE LOTUS 25

GOLDEN SANDS, AZURE SKIES
roku gin, coconut, pierre ferrand yuzu,
ginger, sencha green tea, lime, condensed milk

ZERO GRAVITY 25

DISCO DRAZZLE, BUBBLY OASIS
patrón el cielo, banana, plantains,
clarified lime, champagne, salt

CELESTIAL 20

COSMIC GOLD CRUSH (NON-ALCOHOLIC)
seedlip, watermelon, lemon, gold dust

BARREL AGED

Single Serve 30 | 1 LT Barrel 180

OLD FASHIONED

basil hayden wine cask, homemade syrup, aromatic bitters

NEGRONI

tanqueray 10, campari, martini & rossi

MANHATTAN

michter's rye, martini rosso vermouth, orange bitters

SAZERAC

pierre ferrand 1840 cognac, maker's mark 46, absinthe

ROYAL CLASSICS

GOLD FASHIONED

blanton's gold, demerara syrup, signature bitters

EMPEROR'S MARTINI

beluga gold line, dry vermouth, citrus essence

NO. 75

roku gin, yuzu, sakura simple syrup, telmont reserve rosé

CAFÉ MARTINI

don fulano imperial extra añejo, signature blend, coffee

60

75

50

90

Welcome to the mesmerizing
world of Arts Club.

Immerse yourself in an extraordinary
blend of artisanal cocktails, Asian-inspired
dishes, and live melodies, promising an
unforgettable journey amidst the dynamic
tapestry of Tampa's cultural landscape.

MARTINI EXPERIENCE

Savor a signature custom martini,
meticulously crafted to tantalize your
taste buds with a symphony of flavors.

30

[vodka]

GREY GOOSE
GREY GOOSE ORANGE
GREY GOOSE CITRON

[gin]

BOMBAY SAPPHIRE
BOMBAY GRAND CRU

[vermouth]

MARTINI ROSSO
MARTINI DRY
MARTINI BLANC

[garnish]

LEMON PEEL
BLUE CHEESE OLIVES
KALAMATA OLIVES
PICKLED ONION

[method]

SHAKEN
STIRRED
THROWN

PLEASE NOTE: A 20% SERVICE CHARGE
WILL BE ADDED FOR PARTIES OF 6 OR MORE