

GRAPES

[ champagne ]

TELMONT, BRUT, "RESERVE", CHAMPAGNE, FRANCE, NV	31 / 135
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
MEYER FONNÉ PINOT GRIS RESERVE ALSACE, FRANCE 2021	20 / 90
ROGER NEVEU SANCERRE FRANCE "CLOS DES EMBOUFFANTS" 2022	24 / 95
ITSAS MENDI 7 TXACOLI, BASQUE REGION, SPAIN	24 / 108
NEWTON, UNOAKED CHARDONNAY, NAPA VALLEY	29 / 145

[ reds ]

EPIFANIO "ERIAL" TEMPRANILLO, RIBERA DEL DUERO, SPAIN 2021	20 / 90
STEPHANE OGIER, COTES DU RHONE, FRANCE	22 / 99
FONTANABIANCA, NEBBIOLO, BARBARESCO, ITALY	24 / 108
VINEYARD 29 "CRU" NAPA VALLEY, CALIFORNIA 2021	32 / 150
CLOUDY BAY, PINOT NOIR, TE WAHI, CENTRAL OTAGO	40 / 200

[ rosé ]

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

**PHO KING GOOD 25**  
*WHISPERED WORDS, ETERNAL MEMORIES*  
 glenfiddich 12 yr sherry cask, fat washed pho cordial, homemade lemon grass soda

**CAFÉ NOIR 75**  
*(serves six shots)*  
 truman vodka, frangelico, demerara syrup, coffee, cacao

**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

**NIWA 25**  
*ZEN GARDENS, AESTHETIC MARKS*  
 truman vodka, midori melon liqueur, lemon, yuzu, homemade mint syrup, pierre ferrand dry curacao, egg white

BARREL AGED

Single Serve 30 | 1 LT Barrel 250

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

ROYAL CLASSICS

**GOLD FASHIONED 75**  
 blanton's gold, demerara syrup, signature bitters

**EMPEROR'S MARTINI 75**  
 beluga gold line, dry vermouth, citrus essence

**NO. 75 50**  
 roku gin, yuzu, sakura simple syrup, veuve clicquot brut

**CAFÉ MARTINI 90**  
 don fulano imperial extra añejo, signature blend, coffee

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