

WORLDWIDE ICONS OF ART

The Arts Bar Team have carefully curated this cocktail menu to invite you into a journey of art, flavours, textures and creativity; taking inspiration from worldwide artists and from culture that our palazzo and Venice posses.

In a unique collaboration with Berengo Studio we have created a collection of glassware that elevates the cocktail experience to new heights. Each vessel has a creative spirit, transforming the everyday and reflecting on the ancient history of Murano glass.

Creativity needs community, community needs creativity.

Literary and artistic salons have always been a staple of the art world, a tale as old as time.

A hub of creative activity is a form of sustenance, a place to replenish, where one can fill one's cup, both literally and metaphorically.

A glass is an intimate object, a bridge between the world and our bodies, a place of confluence, a place of convergence, a place where art can be accessed in the most unexpected of ways.

So take a seat, take a glass and drink.

Cheers!

Salute!



Inspired by
 RECUENCO – 365 AZZARRET (5TH OF AUGUST)

2024

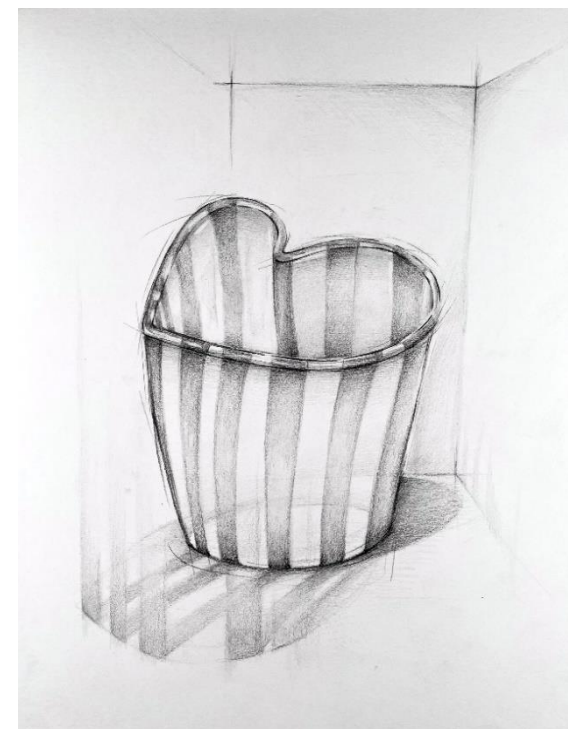
Recuenco's art is inspired by a wide variety of sources, including art history, popular culture and his own imagination. His photographs are often surreal and create a dreamlike and fascinating world. The link between the author and his origins inspired us to make horchata, a popular Spanish refreshing drink made from rice water, vanilla, almonds and cinnamon.

The combination of rum and bourbon represents the union between people who are different from each other recalling a love and hate relationship. The milk-wash technique makes the cocktail more creamy and attenuates the acidity. Hints of licorice, a spice widely used in the past, symbol of sweetness and very popular in Italy.

WILLFUL DART

SMOOTH – CREAMY – BALANCED

AFICIONADOS



INGREDIENTS

Clarified soy & almond milk punch
 Zacapa 23 rum, Russell's Reserve bourbon 10yo,
 Horchata cordial, Licorice Bitters

3 4



Inspired by
WURM -WAITING

2020

This whimsical cocktail playfully captures the essence of Erwin Wurm's "...Waiting" a work that explores anticipation and the space a person occupies while waiting.

Cocoa, apricot and vanilla mixed together for a delightful homage to a beloved Austrian cake. Verjus adds a tart and refreshing flavor to the drink.

A delicate cloud of foam atop the drink represents the swirling thoughts and emotions that occupy our minds while we wait.

Each sip offers a new layer of flavor, a playful reminder that the wait itself can be just as interesting as the destination.

STILL WAITING

SWEET – FRUITY – SOUR

AFICIONADOS



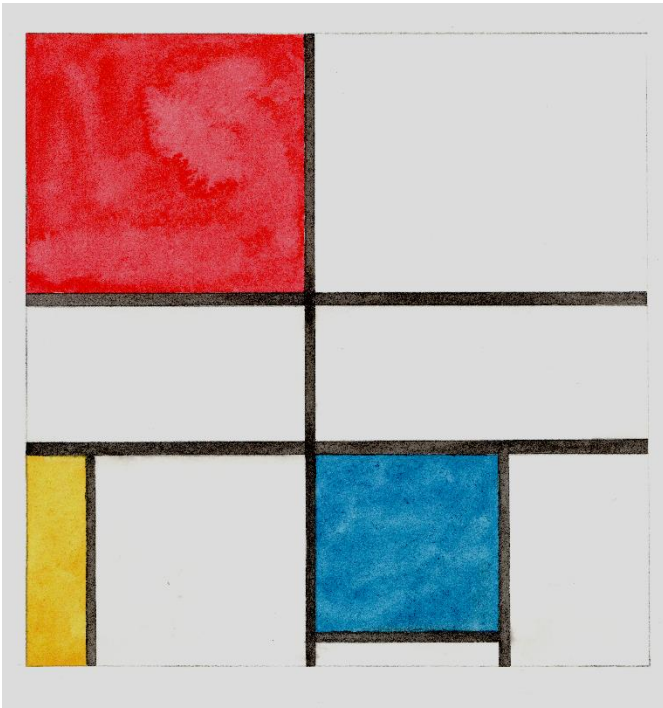
INGREDIENTS

Grey Goose Vodka, Crème de Cacao,
Abricot du Roussillon,
House-made vanilla syrup, Verjus

GARNISH

Orange cloud

3 2



Inspired by
MONDRIAN – COMPOSITION C No.III

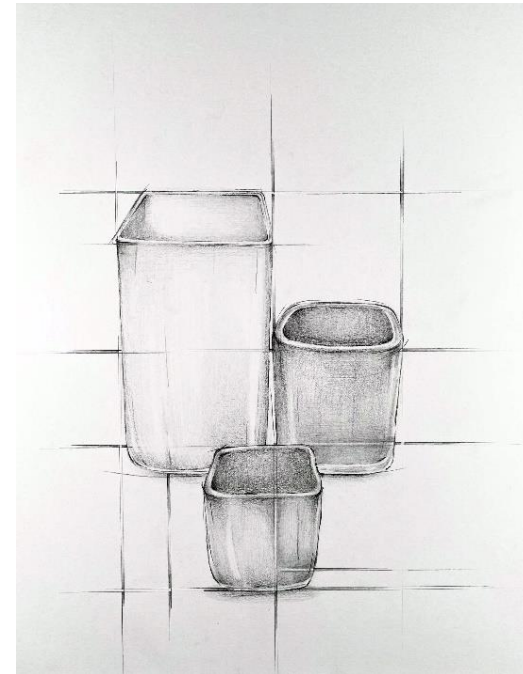
1935

A tribute to Mondrian and his bold, abstract masterpiece. This drink, the Urban Grid, is a symphony of flavors, mirroring the vibrant colors and geometric shapes that define his artwork. We use gin produced by a Dutch distillery, recalling Piet's homeland, as main ingredient for a Martini cocktail composed of three glasses with different sizes, different heights, different content. Yellow represents the citrus, red represents the spice and blue represents the juniper. In the heart of London, where the iconic "Composition C No.III" by Mondrian hangs, the No. 3 recipe was developed creating one of the worlds best gin.

URBAN GRID

CITRUSY – SPICED – JUNIPERY

MASTERPIECES



INGREDIENTS

Yellow: No.3 Gin, Grapefruit & orange oleo saccharum, Italicus, Coriander seeds citric solution

Red: No.3 Gin, Sencha & paradise pepper cordial, Rice vinegar

Blue: No.3 Gin, Juniper infused Mancino Amaranto vermouth, London Essence cordial, Cardamon Bitters

3 4



Inspired by
ANDY WARHOL – SHOTS MARILYN
1964

This dazzling cocktail captures the essence of Andy Warhol's vibrant "Shots Marilyn" and the iconic allure of Hollywood's most famous blonde. Vodka, Andy Warhol's favorite spirit, forms the base, representing the bright lights of the silver screen. A touch of St-Germain adds a hint of floral sweetness, reminiscent of Marilyn's signature elegance. Then the popcorn syrup, a playful nod to Hollywood's magic. Finally a splash of champagne, Marilyn's favorite drink, completes the experience with a touch of bubbly luxury.

Each sip is a celebration of pop art, a delightful escape into a world of silver screens and starlets.

SILVER DREAMS

SWEET – ELEGANT – REFRESHING

MASTERPIECES



INGREDIENTS

Hibiscus infused Altamura Vodka,
St Germain, Pop Corn syrup,
Champagne, Methyl cellulose

3 2



Inspired by
PICASSO – LES DEMOISELLES D'AVIGNON

1907

Canvas Temptation is a liquid canvas that evoke the provocative and enigmatic feeling of the original work. A concoction made by a grape spirit, symbol of abundance and present in the painting. We create a fig & tonka cordial - where fig represents fertility and sexuality, echoing the provocative nature of the women - and tonka, a natural aphrodisiac, infuses the cocktail with a hint of intrigue and desire. Chili, a spice introduced to Europe by Spanish explorers, reflects the passion and intensity of the demoiselles and finally spirulina, a blue-green algae with roots in Africa, adds a vibrant color that recalls the mysterious atmosphere.

CANVAS TEMPTATION

SWEET – SPICED – BALANCED

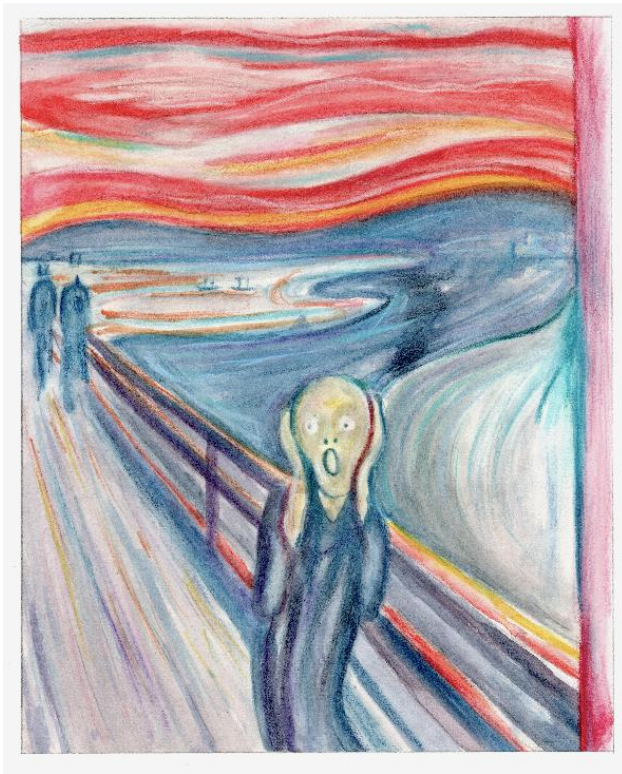
MASTERPIECES



INGREDIENTS

Cognac, Figs & tonka cordial,
Chili infused Mancino secco vermouth,
Blue spirulina

3 2



Inspired by
MUNCH – THE SCREAM
1893

Embrace the disquiet beauty of Edvard Munch's The Scream with this captivating collins.

"Through the Trees" offers a complex yet refreshing taste.

Norwegian national spirit Aquavit lays the groundwork with warm, herbal notes while the toasted barley syrup adds a touch of sweetness and smokiness, reminiscent of a sunset through trees. The hop soda cuts through with a refreshing bitterness, mimicking the wild Norwegian landscape. Then comes the psychedelic touch - a whisper of absinthe, echoing the painting's unsettling beauty.

THROUGH THE TREES

REFRESHING – COMPLEX – HERBAL

MASTERPIECES



INGREDIENTS

Bareksten Aquavit, Smoked barley syrup,
House-made hop soda, Citric solution,
Bareksten Absinthe

30



Inspired by
CARLO SCARPA – TOMB BRION

1978

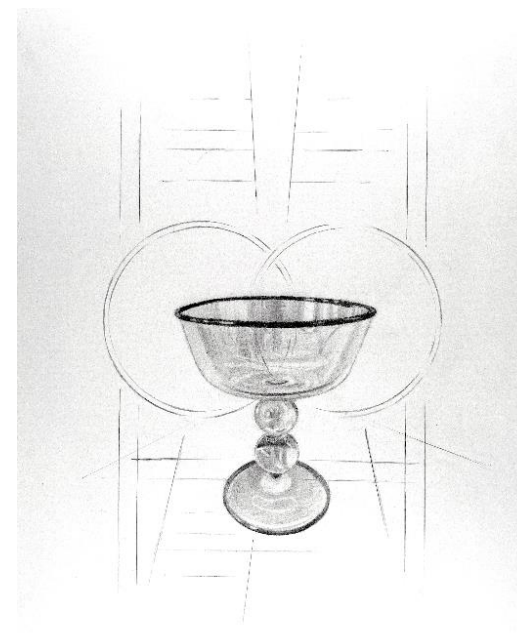
Inspired by Carlo Scarpa and his artwork “Tomb Brion” - a masterpiece of modernist architecture and a powerful commemorative monument. We choose a Japanese whisky as Japan influenced his life. The oriental syrup made with passion fruit, wild peach and wild strawberry from Asia creates the connection between Japan and Italy. Amaro Cipriani is the Venetian ingredient that completes the cocktail.

Arts Bar is designed with Carlo Scarpa lines including our Logo.

ORIENTAL SHAPES

BOLD – SCENTED – BALANCED

CLASSICS



INGREDIENTS

Nikka Coffey Malt Whisky, Amaro Cipriani,
Oriental Syrup, Peychaud’s Bitters

GARNISH

Cedar wood spray

3 2



Inspired by
AI WEIWEI – THE WHITE CHANDELIER

2022

Cocktail dedicated to the great artist and activist Ai Weiwei and his exclusive artwork

in collaboration with the St Regis Venice: The White Chandelier.

Baijiu, Chinese national spirit combined with pineapple & black pepper shrub to

enhance the tropical and pepper notes of the spirit, balanced with Select.

All ingredients combined create a wonderful red cocktail that recalls the colour of

Chinese's national flag. His famous sunflower seed installation in London's Tate

museum gives us the inspiration to fat-washed the Baijiu with sunflower oil.

AW VISION

EXOTIC – INTRIGUING – UNIQUE

CLASSICS



INGREDIENTS

Ming River Baijiu, Sunflower oil, Select,
House-made roasted pineapple & black pepper shrub

28



Inspired by
SALVADOR DALÍ • BIRTH OF LIQUID DESIRES

1931

Inspired by “birth of liquid desires” dated 1931, an artwork of Salvador Dalí who joined the Surrealist group in 1929. This artwork is composed by 3 main shapes that seem to be fused in the grotesque dream-image of the creature at center. This gave us the inspiration to twist a classic Negroni which is made by 3 main ingredients. We add Calvados, a famous apple brandy, to recall the legend of William Tell. One of Dalí’s obsessions. Here William Tell’s apple is replaced by a loaf of bread. The vermouth is a blend of 4 recalling the violin in the artwork. The main is the Venissa, made with ingredients from the Venetian lagoon.

This artwork is now exhibited at the Peggy Guggenheim Venice museum.

THE NEGRONI DESIRE

STRONG – COMPLEX – BITTER

CLASSICS



INGREDIENTS

- Amphora aged -
Oxley Gin, Mancino vermouth mix,
Calvados, Bitter Martini Riserva Speciale

GARNISH

Apple cherry

3 2



Inspired by
BANKSY • VENICE BIENNALE GRAFFITI

2019

Inspired by one of the most talented street artist in the recent years: Banksy.

During the first week of the Venice Biennale 2019, this piece of art appears on one of the buildings in Venice. We use mezcal, a spirit with a very strong personality yet mysterious and unknown to the commercial streams of popularity, similarly to the artist we are getting inspiration from. To link the cocktail with the local area, we created a cordial using artichokes from the Venetian island of Sant'Erasmus. To reproduce the smoke, we created a pink air that comes out of the glass.

CANAL-ART

UNEXPECTED – HEARTY – SMOKY

CLASSICS



INGREDIENTS

Casamigos Mezcal, Fino Sherry, Orange Curacao,
House-made artichoke cordial,
Grapefruit Bitters, Lime juice

GARNISH

Patron Silver air

3 2



Inspired by
CLAUDE MONET • IL CANAL GRANDE

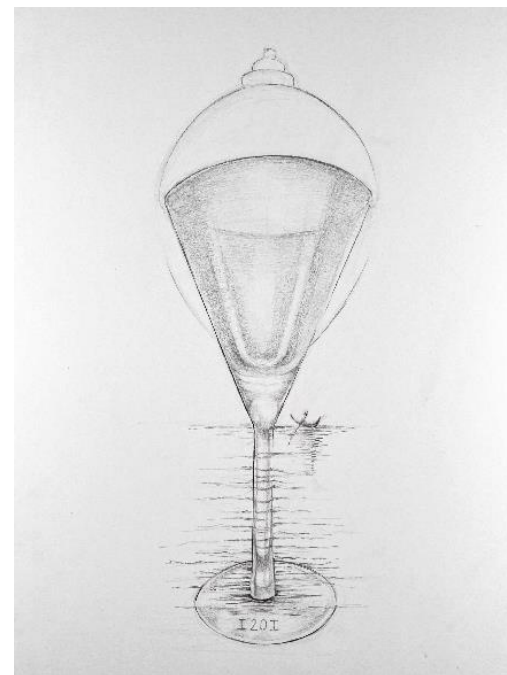
1908

Inspired from “Il canal grande” dated 1908 by Claude Monet, a founder of French Impressionist painting. Venice’s light and colors seduced the painter, like many other artists before. He was 68 years old when he came to Venice with his wife just for a few days. The beauty of the city let him stay longer. “We finally arrived at the Hotel Britannia, with a view, if such a thing were possible, even more beautiful than that of Palazzo Barbaro.” We decided to dedicate a drink to him as he had the pleasure to stay in one of our buildings, at that time called Grand Hotel Britannia. This cocktail is our interpretation of an alcohol-free Martini.

BRITANNIA 1201

BITTER – SPICED – DRY

CLASSICS - NON ALCOHOLIC



INGREDIENTS

Tanqueray 0.0,
House-made alcohol free vermouth,
Non-alcoholic Bitters

GARNISH

Tanqueray TEN spray

2 2



Inspired by
KAREN LAMONTE • RECLINING NOCTURNE 3
2019

Inspired from “Reclining Nocturne 4” by Karen LaMonte, an American artist known for her lifesize sculpture. This sculpture of a dress in glass uses the absent reclining female nude to challenge traditional perceptions of body and identity. This work of art has been selected by Berengo’s foundation to be previously showcased at the St Regis Venice. Adriano Berengo is an important Venetian glass patron. The dress without a woman inspired us to create a spritz without alcohol to challenge traditional perceptions of aperitivo.

SPIRIT ILLUSIONS

REFRESHING – FRUITY – SPARKLING

CLASSICS - NON ALCOHOLIC



INGREDIENTS

Alcohol free sparkling wine,
Kuka Kura bitter, Amarico americano,
London Essence Peach & Jasmine soda

GARNISH

Orange peel & olive

2 2