



TALES OF TASTE

"At the heart of Venice, the Experimental Cocktail Club invites you on a poetic journey through distant lands and cultures. Each cocktail, inspired by our bonds and shared visions with like-minded bars from around the world, tells its own unique story. Celebrating connections and the art of mixology, this collection of drinks captures exotic flavors while staying anchored in the allure of the Lagoon.

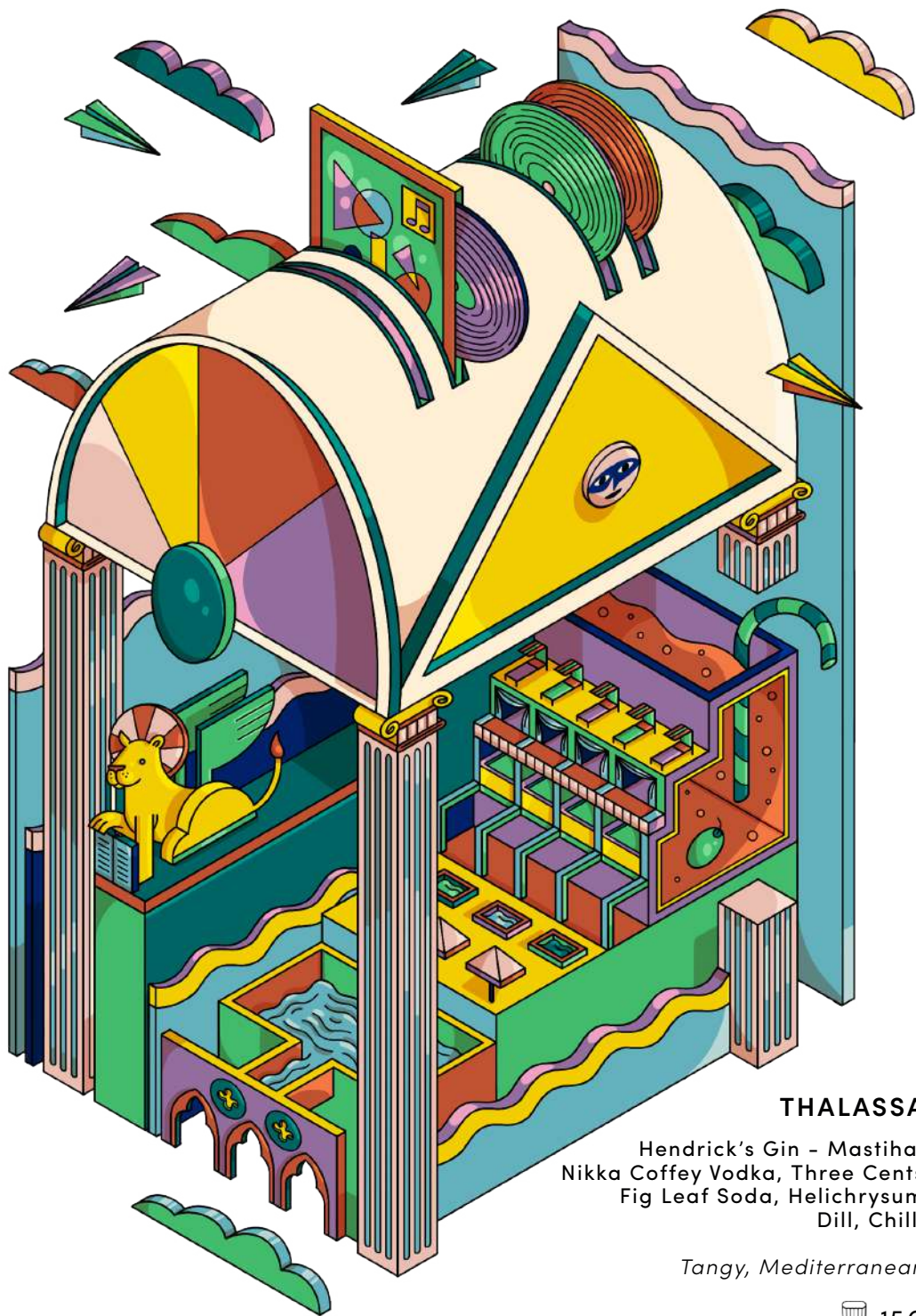


K-POP SODA

Altamura Vodka
Hana No Tsuyu Yamanoka
Shiso Shochu, Mancino Sakura
Limoncello Mamma Mia, Lychee

Funky, Trendy

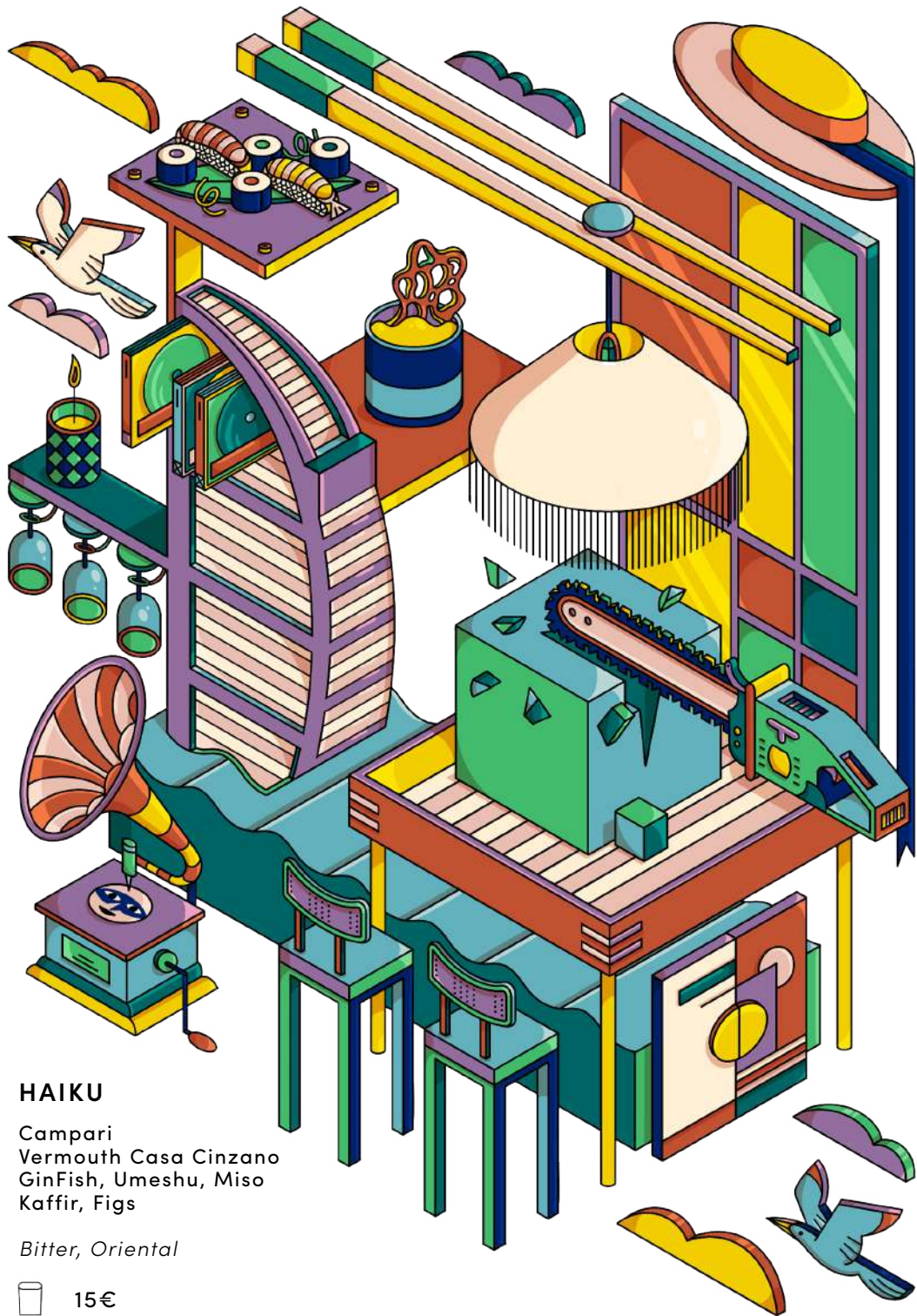
 15€



THALASSA

Hendrick's Gin - Mastiha,
Nikka Coffey Vodka, Three Cents
Fig Leaf Soda, Helichrysum
Dill, Chilli

Tangy, Mediterranean



HAIKU

Campari
Vermouth Casa Cinzano
GinFish, Umeshu, Miso
Kaffir, Figs

Bitter, Oriental

 15€

CREAM FU PANDA

Brugal 1888, Mr. Black, Cadello
Cream, Mint, Chocolate

Creamy, Fudgy

🍷 15€





OVERGROUND

Monkey Shoulder
Appleton 8 Reserve
Amaro Lucano, Beurre Noisette
Vanilla, Carrot

Nutty, Intense

15€



GIGI TONNÈ

Gin Mare, Montenegro
Slow Gin Winestillery, Brown stock
Pickled Cucumbers And Capers
Fish Dashi, Mayo

Ambiguous, Straight


15€



**FANCY
NANCY
CLANCY**

Santa Teresa 1796, Select
Paragon Timur Berry
Limestone Passion Fruit
Mango, Tonka Bean, Eucalyptus

Tropical, Savory

 15€

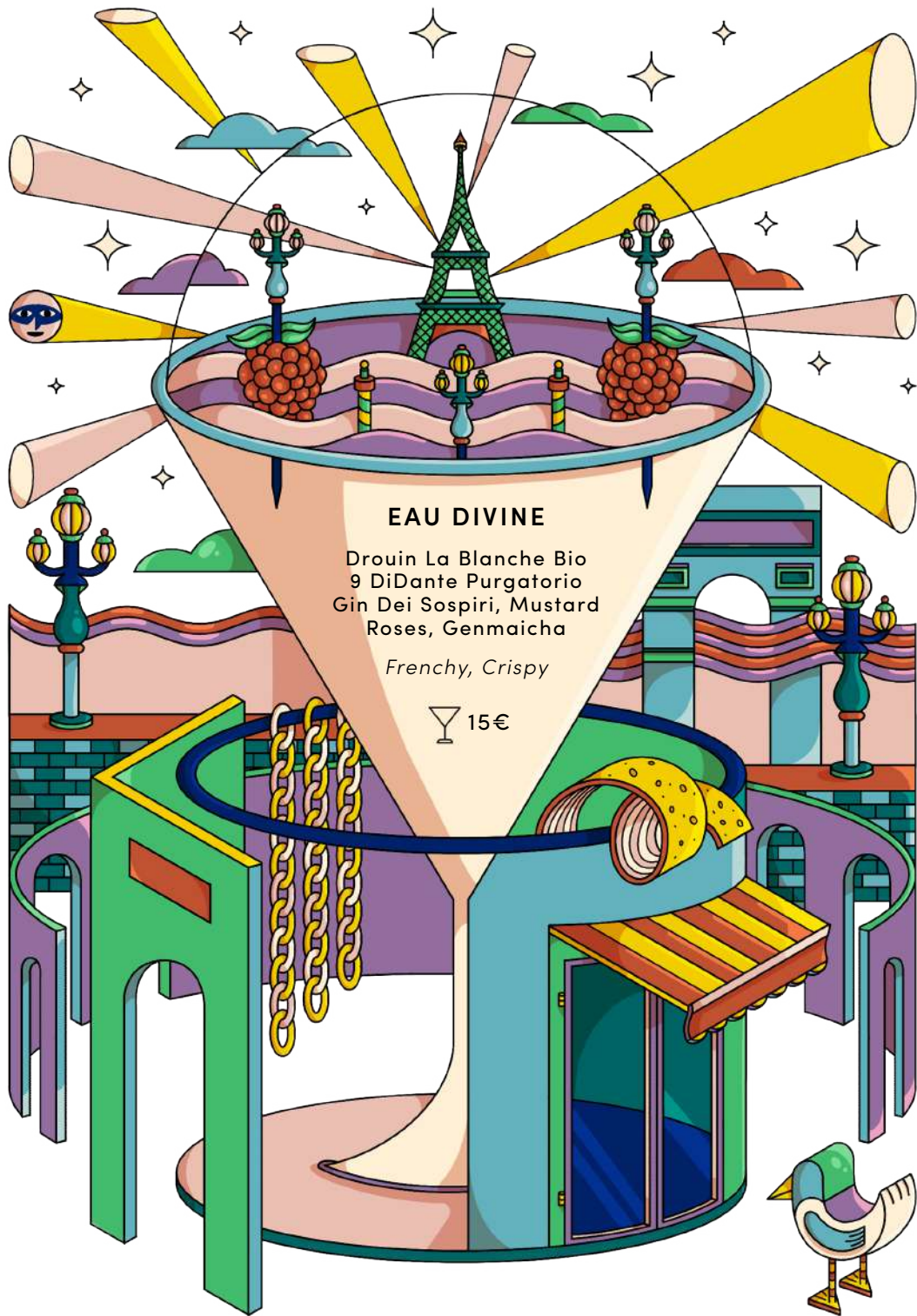


AGUACHIL

The Lost Explorer Espadin
Amaretto Adriatico
Patron Silver, Scrappy's Bitter
Chocolate, Leche de Tigre
Mole Negro

Zesty, Sour

 15€



EAU DIVINE

Drouin La Blanche Bio
9 DiDante Purgatorio
Gin Dei Sospiri, Mustard
Roses, Genmaicha

Frenchy, Crispy

🍸 15€



BOTTELLON

Tequila Espolon Blanco
Lustau Fino Sherry
Red Wine, Apple, Guava

Luscious, Velvety

15€

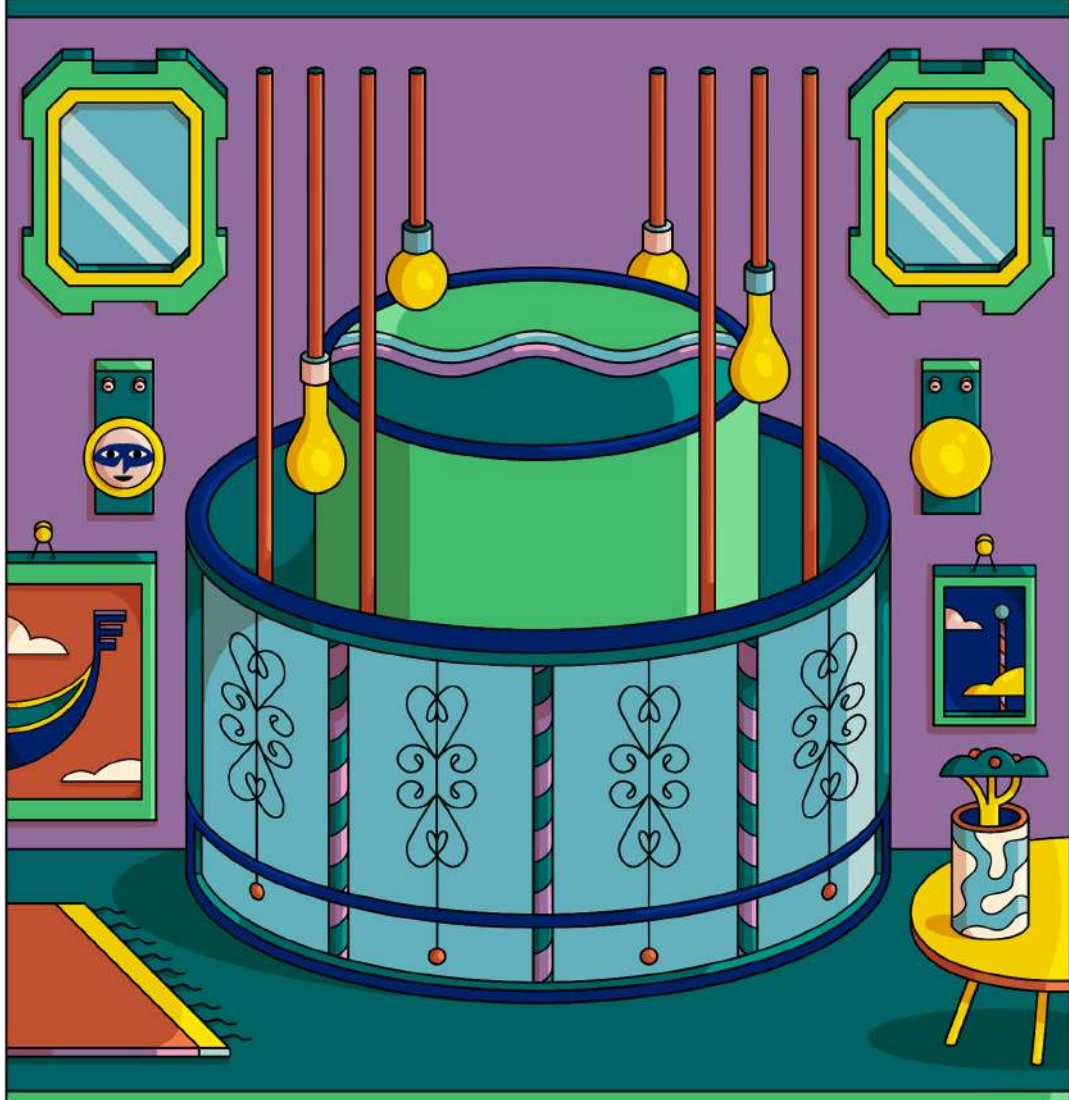


NYBROGADE

Michter's Rye
Bitter Cordusio, Bitter
Martini Riserva, Cherry
Liquorice, Cocoa Butter

Bold, Rich

🍸🍹 15€



CASTELLETTO

Martini Floreale
Thomas Henry Soda
Tepache, Lapsang
Pink Peppercorn

Fruity, Exotic

10€

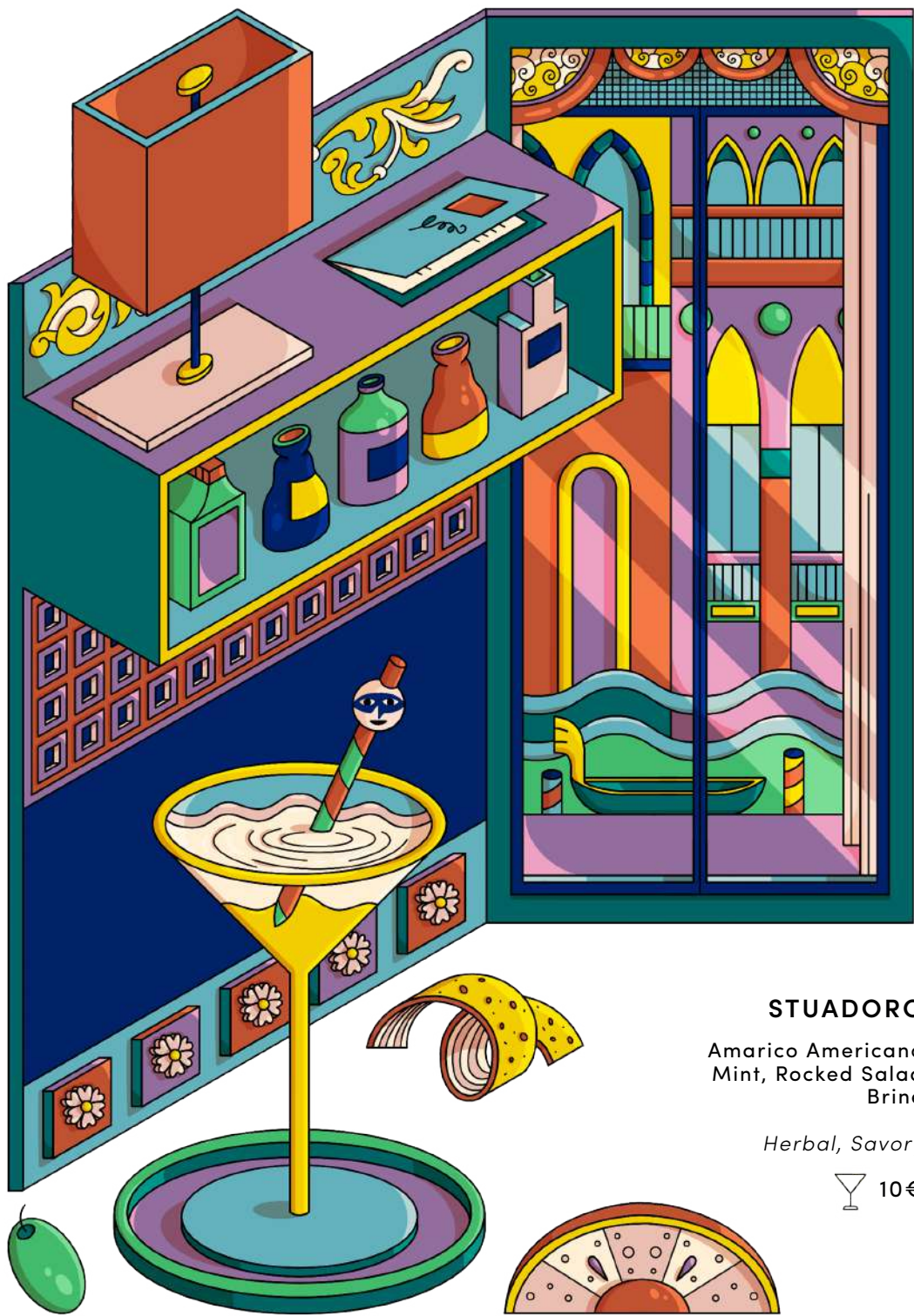


SANTA REGINA

Martini Vibrante
Hop, Tomato
Spiced Mix

Umami, Hoppy

 10€



STUADORO

Amarico Americano
Mint, Rocked
Salad
Brine

Herbal, Savory

🍸 10€



SANTA REGINA

Martini Vibrante
Hop, Tomato
Spiced Mix

Umami, Hoppy

 10€

UNFORGETTABLE FROM EXPERIMENTAL

Elements and nuances of the Experimental Group,
combined in a selection that includes signatures
and tailor-made cocktails according
to the chosen gateway.

EXPERIENCE 1

Altamura Vodka, Elderflower
Basil, Lemongrass
Lemon

Herbal, Sour

 15€

OLD CUBAN

Planterary 3 Stars
Mint, Lime, Ginger
Angostura Bitter, Prosecco

Fresh, Bubbly

 15€

ST GERMAIN

Gin Ondina, Saint Germain Liqueur
Lime, Cucumber
Egg White

Green Fluffy

 15€

The list of allergens is available and
can be consulted upon request from the staff

LA DOLCE VITA

NEGRONI

Gin, Campari
Sweet Vermouth

15€

NEGRONI CORRETTO

Altamura Vodka, Bitter
Sweet Vermouth

15€

AMERICANO

Sweet Vermouth, Bitter
Thomas Henry Soda

10€

SPRITZ

9€

SPIRITS

(5 cl)

Amaro from 8€
Grappa from 10€
Vermouth from 10€
Vodka from 15€
Gin from 15€
Whisky from 15€
Rum from 15€
Tequila from 15€
Mezcal from 15€

Shot (2.5 cl) 5€
Premium shot (2.5 cl) from 8€

WINE

At Experimental we love wine as much as cocktails.

Our team regularly updates the selection
offered by the glass.

Our 300+ labels wine list is also available on request

BUBBLES

(12cl)

Prosecco Brut Valdobbiadene Le Colture 7€

Franciacorta Brut Enrico Gatti 14€

Champagne Brut Lallier R020 20€

WHITE AND RED WINES

(12cl)

From 8€ to 18€

BEERS

NOAM beer – lager 7€

Beer of the month 9€