

COCKTAIL MENU

estilo
BAR



**ELDERFLOWER
FROST**

Floral combination of Gin infused with cucumber, jasmine and elderflower syrup, fresh lime juice and sweet wine

8.00



**MARGARITA
ROYAL**
Don Julio Blanco Tequila, lemon sorbet, premium orange liqueur, lemon and orange bitters

10.00

ESTILO SANGRIA
Enjoy our signature sangria recipe with natural medium sweet wine and fresh fruit

7.00



NECTAR
Rye Whiskey, freshly-pressed apple juice, honey essence, elderflower syrup and a touch of fresh lemon juice

12.00



FINE N SPICED
Spiced dark Rum, vanilla syrup, passion fruit puree, angostura bitter and fresh lime topped with ginger beer

8.50

**ZACAPA
OLD
FASHIONED**
Zacapa 23 Rum, orange bitters and sugar syrup in perfect balance

10.00





JACK'S BACK
Apricot marmalade,
apple and fresh
lemon juice twisted
together with Jack
Daniels Whiskey and
apricot brandy

8.50



FRESH BREEZE
Cucumber, fresh mint,
apple and lime
twisted with Vodka

8.00

G & G
Refreshing mixture of
Gin, sea salt and
pink grapefruit soda



8.50



**LYCHEE
MARTINI**
Enjoy the divine
classic blend
of lychees
and Vodka

8.00



ZOMBIE 1950
Dark and white Rum,
homemade all spice
syrup, passion fruit
and pineapple
make a strong,
classic zombie

10.00



**SWEET CHILI
MARGARITA**
Blanco Tequila, orange
liqueur, fresh lime
juice and homemade
sweet chili syrup

8.00



THE MARTINI
Beluga Gold Line
Vodka and Dolin Dry
Vermouth mixed to
perfection

18.00

RASPBERRY KICK
Blend of mastiha
liqueur and Vodka,
raspberry puree, fresh
lime juice and
homemade tonka
syrup

8.00



**GREEK
MOJITO**

Mastiha liqueur,
fresh lemon and basil
leaves, sugar syrup,
topped with
soda water

8.00



MAI TAI VOL. 2
Dark Rum infused
with banana, orange
liqueur, almond syrup,
fresh lime juice and
orange bitters

8.00



Dear Guest,
We thank you for your support,
which makes us able to do what we love.

enjoy our selection
of delicious cocktails



UPTOWN
 **SQUARE**
GROUP OF RESTAURANTS

