

COCKTAIL MENU

estilo
BAR



ELDERFLOWER FROST

Floral combination of gin infused with cucumber, jasmine, elderflower and sweet wine



8.00

ESTILO SANGRIA

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



7.00



FINE N SPICED

Kraken spiced dark rum, vanilla, passion fruit, angostura bitter and fresh lime topped up with ginger beer



8.50



**MARGARITA
ROYAL**

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

10.00



NECTAR

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

12.00



**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

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

8.50



ZOMBIE 1950

Dark and White Rum, homemade all spice syrup, Passion fruit and pineapple. Classic, strong, zombie...

10.00



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



8.00



**LYCHEE
MARTINI**

Enjoy the divine
taste of the classic
blend of Lychees
and Vodka

8.00

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



8.00



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

18.00

**GREEK
MOJITO**
Mastiha Liqueur,
fresh lemon and basil
leaves, topped up
with soda water

8.00



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

8.00



**RASPBERRY
KICK**

Blend of mastiha
liqueur and vodka,
raspberry, fresh lime
and homemade
tonka syrup

8.00



enjoy our selection
of delicious cocktails,
acompanied by great music
from our inhouse djs,



UPTOWN
 **SQUARE**
GROUP OF RESTAURANTS

