

UPTOWN  
SQUARE  
GROUP OF RESTAURANTS

COCKTAIL MENU

estilo  
BAR



### ELDERFLOWER FROST

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

10.00

### ESTILO SANGRIA

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

10.00



### FINE N SPICED

Spiced dark rum,  
vanilla syrup, passion  
fruit puree, angostura  
bitter and fresh lime  
topped up with ginger  
beer

12.00

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

enjoy our selection  
of delicious cocktails

**MARGARITA  
ROYAL**

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

14.00



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

10.00



**NECTAR**

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

16.00



**G & G**

Refreshing mixture of  
gin, sea salt and  
pink grapefruit soda

10.00



**ZACAPA OLD  
FASHIONED**

Zacapa 23 rum,  
orange bitters and  
sugar syrup

14.00



**ZOMBIE 1950**  
Dark and white rum,  
homemade all spice  
syrup, passion fruit  
and pineapple

13.00





### FRESH BREEZE

Cucumber, fresh mint,  
apple and lime  
twisted with vodka

10.00



### GREEK MOJITO

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

10.00



### LYCHEE MARTINI

Classic blend of  
lychees and vodka

10.00



### MAI TAI VOL. 2

Dark rum infused  
with banana, orange  
liqueur, almond syrup,  
fresh lime juice and  
orange bitters

10.00



### SWEET CHILI MARGARITA

Blanco tequila,  
orange liqueur, fresh  
lime juice and  
homemade  
sweet chili syrup

10.00



### RASPBERRY KICK

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

10.00

