

Contemporary Cocktails

Regular Prices / Lounge Happy Hour Prices

The Fig Mule \$10/\$7

Figenza Fig Vodka, Tito's Vodka & fresh Lime Juice topped with Stolichnaya Ginger Beer, served on the rocks in a copper mug

Greek Isles \$12/\$8

Double shot of Tito's Handmade Vodka, FOS Mastiha Liqueur, Apple Puree, fresh Cucumber, fresh Lime Juice, Cucumber Soda on the rocks

Root of All Evil \$10/\$7

Wild Roots Raspberry infused Vodka, Lavender Syrup, fresh Lime Juice and a splash of Stolichnaya Ginger Beer on the rocks

Chilled Apple Pie \$10/\$7

Las Vegas Distillery Grandma's Apple Pie Moonshine Whisky, Apple Juice, Lemon Juice, Simple Syrup, and Cinnamon dust on the rocks

Timeless Libations

Manhattan \$11/\$7

Jack Daniels Straight Rye Whiskey, Carpano Antica Vermouth, Old Fashion Aromatic Bitters, Filthy Brandied Cherry, chilled and served up

Classic Margarita \$12/\$8

1800 Silver Tequila, Cointreau, a touch of Agave Syrup and fresh squeezed Lime Juice on the rocks

Original Mojito \$10/\$7

Bacardi Superior Rum, fresh Lime Juice, fresh Mint and Sweet Syrup on the rocks

Traditional Moscow Mule \$9/\$6

Stolichnaya Vodka, Stolichnaya Ginger Beer, Lime Juice on the rocks served in a copper mug

Old Fashioned Muddled \$15/\$11

Double shot of Woodford Reserve Bourbon, muddled Orange and Cherry, Old Fashion Aromatic Bitters, Sugar, splash of Soda, on the rocks

House Specialty Drinks

Red Sangria \$10/\$7 glass, \$40/\$30 carafe (32 oz.)

Garnacha Wine, Brandy, Passoa Passionfruit Liqueur, Fruit Juice, and fresh sliced fruit on the rocks

Lychee Martini \$11/\$8

Ciroc Vodka and Lychee Juice stirred until cold and served up with Lychee Fruit

Mission Fig Martini \$11/\$7

Figenza Vodka, Tito's Vodka, Mission Fig Concentrate, fresh Lemon Juice chilled and served up

Blueberry Lemon Drop Martini \$10/\$7

Smirnoff Blueberry Vodka, Lemon Juice, Blueberry Syrup, Simple Syrup, sugared rim, Lemon Twist

Sultan's Tea \$10/\$7

Tanqueray Gin, Bacardi Limon, Nevada Vodka, Triple Sec, Sour Mix and Cola, served on the rocks

Please note, an 19% gratuity will be assessed for parties of 6 or more

Paymon's Proudly Pours ...

Vodka

Absolut \$8/\$4
Belvedere \$11/\$5.50
Ciroc \$10/\$5
Ciroc Peach \$10/\$5
Figenza Fig \$8/\$4
Finlandia Grapefruit \$8/\$4
Firefly Sweet Tea \$8/\$4
Grey Goose \$11/\$5.50
Grey Goose Orange \$11/\$5.50
Ketel One \$8/\$4
Ketel One Citroen \$8/\$4
Nevada Vodka \$8/\$4
Pinnacle Cake \$8/\$4
Smirnoff Blueberry \$8/\$4
Stolichnaya \$8/\$4
3 Olives Grape \$8/\$4
3 Olives Pomegranate \$8/\$4
3 Olives Raspberry \$8/\$4
3 Olives Vanilla \$8/\$4
Tito's Handmade \$8/\$4
Wid Roots Raspberry \$8/\$4

Gin

Bombay Sapphire \$9/\$4.50
Hendrick's \$12/\$6
Tanqueray \$8.50/\$4.25
The Botanist \$9/\$4.50

Whiskey

Bulleit Bourbon \$10/\$5
Fireball \$8/\$4
Jack Daniel's \$8.50/\$4.25
Jack Daniel's Rye \$8.50/\$4.25
Jack Daniel's Honey \$8.50/\$4.25
Jameson Irish \$8/\$4
Knob Creek Bourbon \$11/\$5.50
LV Apple Pie Moonshine \$8/\$4
Maker's Mark \$8.50/\$4.25
Seagram's Crown Royal \$10/\$5
Seagram's Crown Apple \$10/\$5
Seagram's Dark Honey \$8/\$4
Seagram's 7 \$8/\$4
Wild Turkey Rare Breed \$12/\$6
Woodford Reserve Bourbon \$10/\$5

Scotch

Johnny Walker Black \$11.50/\$5.75
Glenfiddich \$11.50/\$5.75
The Macallan 18 year \$45

Cognac

Hennessy VS \$12/\$6.00
Remy Martin VSOP \$14

Well liquors \$7/\$3.50

Vodka, Gin, Rum, Tequila, Brandy

Rum

Bacardi Limon \$8/\$4
Bacardi Superior \$8/\$4
Captain Morgan Spiced \$8/\$4
Malibu \$8/\$4
Myer's Dark \$8/\$4
Sailor Jerry's Spiced \$8/\$4

Tequila

1800 Silver \$9/\$4.50
Don Julio Silver \$13/\$6.50
Don Julio Repo \$13/\$6.50
Jose Cuervo Gold \$8/\$4
Patron Silver \$13/\$6.50
Partida Reposada \$12/\$6

Cordials

Amaretto Di Saronno \$8/\$4
Bailey's \$8/\$4
Chambord \$10/\$5
Cointreau \$10.50/\$5.75
Frangelico \$8/\$4
Grand Marnier \$10/\$5
Jagermeister \$8/\$4
Kahlua \$8/\$4
Midori \$8/\$4
Ouzo \$8/\$4
Sambuca \$9/\$4.50

Lounge Happy Hour (4pm - 7pm daily)

Food, Cocktails, Beer, Premium Liquor, House Wine & Hookahs

Lounge Food Menu

(Regular / Happy Hour Pricing)

Fried Calamari \$12.95/\$9.75

Mediterranean Fish Tacos \$10.95/\$8.25

A beer battered, fried fish with cabbage, pico di gallo, mango, Chipotle aioli on softshell corn tacos.

Buffalo Chicken Wrap \$9.50/\$7.25

Choice of Grilled chicken or chicken fingers.

Mozzarella Cheese Sticks (Vegetarian) \$8.95/\$6.75

Meatballs in Marinara (Beef and Pork mix) \$6.95/\$5.25

Chicken Wings: Buffalo Sauce, Hickory BBQ, Mango Habanero, or Garlic-Parmesan. \$12.95/\$9.75

Chicken Fingers: Buffalo sauce on the side unless you ask for it tossed. \$11.25/\$8.50

Athens Fries - Full Order (Vegetarian, Vegan without dipping sauce, GF) \$5.75/\$4.25

Our award-winning, seasoned fries accompanied by our delicious dipping sauce.

Golden Garlic Fries - Full Order (Vegetarian, GF) \$5.95/\$4.50

Sweet Potato Fries - Full Order (Vegetarian, Vegan without dipping sauce, GF) \$7.95/\$5.95

Falafel (Vegan, GF) \$7.95/\$5.95

Stuffed Grape Leaves (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF) \$7.95/\$5.95

Dolmas (Served Hot) (GF) \$9.95/\$7.50

Grape leaves filled with ground chuck, fresh tomato and rice baked in tomato sauce.

Hummus - Side Order (Vegan, GF) \$5.75/\$3.75

Pesto Hummus - Side Order** (Vegetarian, GF) \$7.50/\$4.75

Roasted Red Pepper Hummus - Side Order (Vegan, GF) \$5.95/\$3.95

Sun-dried Tomato Hummus - Side Order (Vegan, GF) \$7.50/\$4.75

Jalapeno, Lime-Cilantro Hummus - Side Order (Vegan, GF) \$5.95/\$3.95

Baba Ganosh - Side Order (Vegan, GF) \$6.50/\$4.25

Trio Dip – Choose 3 different side dips \$15.95/\$10.50

White Wines

	Glass	Bottle
J. Lohr, Bay Mist White Riesling, Monterey, California Pale straw in color, offering aromas of lychee, pear, lemongrass, tangerine, and roses. The refreshing fragrances are complemented on the palate by minerality and a refreshing acidity balanced by a touch of residual sugar.	\$8	\$30
Broken Earth, Chardonnay, Paso Robles, California Tropical fruits are present in abundance, yet it is the citrus fruits that dominate this wine. Gold Medal – Denver International Wine Competition Awards • 90 pts Wine Enthusiast.	\$12	\$46
Line 39, Chardonnay, California Rich medium-bodied wine with hints of oak and lush, tropical fruit flavors.	\$8	\$30
14 Hands, "Hot To Trot", White Blend, Washington State A vibrant white blend sports apple, pear and melon aromas with citrus and floral notes. Ripe white fruit flavors are repeated on the palate, joined by hints of sweet lemon and balanced by a crisp acidity and juicy finish.		
Clifford Bay, Sauvignon Blanc, Marlborough, New Zealand Expressive fruit flavours. Light straw color and tropical aromas of grapefruit and passion fruit. The palate exhibits the same fine flavors followed by a crisp, dry, mineral finish.	\$11	\$42
Banfi, Pinot Grigio, Le Rime, Toscana, Italy On the nose, it's very fruity with intense aromas of pear, apple and lime. Extremely soft on the palate, yet lively and vibrant with an acidity that gives a remarkable persistence.		
House Wines:		
Chardonnay, California Deep yellow-straw hue. Subdued melon and citrus nose. A ripe entry leads a rounded, medium-bodied palate with a hint of sweetness and soft acidity.	\$7/\$3.50	\$26/\$13
Cabernet Sauvignon, California Pleasant cherry & berry flavors with an oaky-vanilla finish.	\$7/\$3.50	\$26/\$13
White Zinfandel, California Refreshing aromas of melon and strawberry. Well balanced with a crisp finish.	\$7/\$3.50	\$26/\$13

Sparkling Wines

Poema, Cava, Brut Rose, (Pinot Noir), Spain Fresh and elegant notes of strawberry, raspberry and rose petals. Light and fresh with balanced acidity.		\$40
Gloria Ferrer, Blanc de Noir (Pinot Noir), NV, Carneros Rich with berry and wild cherry, and just a hint of mango. 91 Points - Wine Enthusiast.		\$48
Kenwood, Yulupa, Cuvee Brut, California, 187ml. Well balanced sparkling wine with fruit flavors and aromas of citrus, pear and peach.		\$10

Plan your special event at Paymon's Mediterranean Café & Lounge!
We offer private and semi-private packages to suit your party needs.
Speak with a supervisor for details.

Follow the Hookah Lounge on Twitter, Instagram and Facebook

for information regarding special events, DJ Nights and promotions.

Red Wines

	Glass	Bottle
Castillo de Monseran, Garnacha, Spain An easy drinking, fruit-driven wine. Herbal overtones on the nose, bursting with ripe berry and plum fruit typical of a Garnacha.	\$8	\$30
Bodega Norton, Malbec, Mendoza, Argentina Deep red color, with violet hints. Sweet and spicy aromas reminiscent of black pepper. Ripe red fruit on the palate, with smooth, harmonious tannins.	\$9	\$34
Kenwood, Yulupa Pinot Noir, California Aromas of hazelnut, currant and black plum with toasted oak from the mélange of French, American and Hungarian oak. A mouthfeel with plush tannins, plum and a tobacco finish.	\$12	\$46
Smoking Loon, Merlot, California Aromas of cassis, toasted brioche, graham cracker and a hint of mint. On the palate, blackberry, dried cherry flavors lead to notes of Italian roast coffee followed by toasted coconut on the extended finish.	\$9	\$34
Ryder Estate, Cabernet Sauvignon, California A fruit-driven wine, boasting ripe cherry, currant and dark chocolate aromas. Deep and concentrated flavors of blueberries, blackberries and vanilla.	\$10	\$38
Five Rivers, Cabernet Sauvignon, California Bright, garnet-red in color, this Cabernet Sauvignon exhibits vibrant aromas of berry and lightly toasted oak. Smooth, and well-structured on the palate, with rich fruit flavors, a hint of vanilla spice and a lush lasting finish.	\$9	\$34
Red Sangria (Carafe is 32 oz.) Castillo de Monseran Garnacha, Brandy, Passoa Passionfruit Liqueur, Fruit Juice, and fresh sliced fruit on the rocks.	\$10	Carafe \$40

Beer

Beer is listed in order of IBU (International Bitterness Units)

White Claw Malt Beverage: 5.0% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango	\$6/\$3
Angry Orchard Hard Cider: (Cincinnati, Ohio) 5.0% ABV	\$6/\$3
Blue Moon Belgian White Wheat Ale: (Golden, Colorado) 5.4% ABV/ 9 IBU	\$6/\$3
Coors Light: (Golden, Colorado) 4.2% ABV/ 9 IBU	\$5/\$2.5
Bud Light: (St. Louis, Missouri) 4.2% ABV/ 10 IBU	\$5/\$2.5
Corona Extra: (Mexico) 4.8% ABV/ 10 IBU	\$6/\$3
Kronenbourg 1664 Blanc White Ale: (France) 5.0% ABV/ 15 IBU	\$6.5/\$3.25
Heineken: (Holland) 5.0% ABV/ 18 IBU	\$6/\$3
Modelo Especial: (Mexico) 4.6% ABV/ 18 IBU	\$6/\$3
Firestone 805: (Paso Robles, California) 4.7% ABV/ 20 IBU	\$6/\$3
Stella Artois Bottle: (Belgium) 5.2% ABV/ 23 IBU	\$6.5/\$3.25
Stella Artois Draft: (Belgium) 5.2% ABV/ 23 IBU (Available at W. Sahara location only)	\$6.5/\$3.25
Peroni: (Italy) 5.1% ABV/ 24 IBU	\$6/\$3
Guinness Draught: (Ireland) 4.3% ABV/ 30 IBU	\$6/\$3
Sierra Nevada Hazy Little Thing: (Chico, CA) 6.7% ABV/ 40 IBU	\$7/\$3.5
Lagunitas IPA: (Petaluma, California) 6.2 ABV/ 51 IBU	\$6/\$3

Ask about our selection of Seasonal Craft Beer!

ALLERGY ALERT ** Some of our dishes contain various nuts**.

* WARNING, thoroughly cooking FOOD of animal origin, including but not limited to beef, EGGS, FISH, lamb,

POULTRY or SHELL STOCK reduces the RISK OF FOODBORNE ILLNESS. Young children, the elderly and individuals with certain health conditions may be at a higher RISK if these foods are consumed raw or undercooked .