

Contemporary/Trending Cocktails

Regular Prices / Lounge Happy Hour Prices

Jalapeño Margarita Cocktail \$14/\$10

Cancion Blanco Tequila, fresh Lime Juice, fresh Orange Juice, Agave Nectar, sliced Jalapeños on the rocks

Better Than Aperol's Spritz \$13/\$9

Bellenda "Fratelli Cosmo" Prosecco, Ginrosa Apertivo, Soda Water with fresh Orange slice

Raspberry Lavender Mule \$13/\$9

Three Olives Raspberry Vodka, Monin Lavender, fresh Lime Juice and a splash of Ginger Beer on the rocks

The Buzzy Espresso Martini \$14/\$10

Absolut Vanilla Vodka, Bailey's, Frangelico, Fresh Brewed Espresso, Saigon Cinnamon, served up

Timeless Libations

The Hugo + \$14/\$10

Neft Vodka, Torani Elderflower, Prosecco, fresh Mint with a splash of Soda Water on the rocks

NY Manhattan \$14/\$10

Jack Daniels Straight Rye Whiskey, Mata Tinto Sweet Vermouth, Old Fashion Aromatic Bitters, Filthy Brandied Cherry, chilled and served up

Classic Margarita \$14/\$10

Demetrio Blanco Tequila, Greenbar Orange Liqueur, a touch of Agave Syrup and fresh squeezed Lime Juice on the rocks

Original Mojito \$14/\$10

Cihuatan Jade Blanco Rum, fresh Lime Juice, fresh Mint and Sweet Syrup on the rocks

Traditional Moscow Mule \$13/\$9

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

Old Fashioned Muddled \$17/\$13

Double shot of 2 Bar Bourbon, muddled Orange and Cherry, Old Fashion Aromatic Bitters, Sugar, splash of Soda, on the rocks

House Specialty Drinks

Red Sangria \$13/\$9 glass, \$44/\$32 carafe (32 oz.)

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

Lychee Martini \$13/\$10

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

Green Tea \$13/\$9

Jameson Irish Whiskey, Peach Schnapps, Sour Mix, Lemon-Lime Soda, on the rocks or as a shooter

Blueberry Lemon Drop Martini \$13/\$9

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

Sultan's Tea \$15/\$11

Copperworks Gin, Bacardi Limon, Spur Vodka, Triple Sec, Sour Mix and Cola, served on the rocks

Don't forget to check out our vast selection of liquors for bottle service!

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

Paymon's Proudly Pours ...

Vodka

Absolut \$9/\$4.50
 Absolut Vanilla \$9/\$4.50
 Belvedere \$13/\$6.50
 Ciroc \$12/\$6
 Ciroc Peach \$12/\$6
 Finlandia Grapefruit \$8/\$4
 Firefly Sweet Tea \$9/\$4.50
 Greenbar Lemon \$10/\$5
 Grey Goose \$12/\$6
 Grey Goose Orange \$12/\$6
 Ketel One \$10/\$5
 Neft \$11/\$5.50
 Pinnacle Cake \$8/\$4
 Pinnacle Whip Chocolate \$8/\$4
 Smirnoff Blueberry \$8/\$4
 Sin \$8/\$4
 Spur \$8/\$4
 Stoli \$9/\$4.50
 3 Olives Grape \$10/\$5
 3 Olives Pomegra
 3 Olives Raspberry \$10/\$5
 Tito's Handmade \$9/\$4.50

Gin

Bombay Sapphire \$10/\$5
 Copperworks \$11/\$5.50
 Hendrick's \$15
 Tanqueray \$10/\$5

Well liquors \$7/\$3.50

Vodka, Gin, Rum, Tequila, Brandy

Whiskey

2Bar Bourbon \$9.50/\$4.75
 Bulleit Bourbon \$12/\$6
 Fireball \$8/\$4
 Jack Daniel's \$10/\$5
 Jack Daniel's Rye \$10/\$5
 Jack Daniel's Honey \$10/\$5
 Jameson Irish \$9.50/\$4.75
 Jameson Irish Orange \$9.50/\$4.75
 Knob Creek Bourbon \$13/\$6.50
 Maker's Mark \$10/\$5
 Screwball Peanut Butter \$10/\$5
 Seagram's Crown Royal \$12/\$6
 Seagram's Crown Apple \$12/\$6
 Seagram's Dark Honey \$8/\$4
 Seagram's 7 \$8/\$4
 Wild Turkey Rare Breed \$15
 Woodford Reserve Bourbon \$13/\$6.50

Scotch

Johnny Walker Black \$14
 Glenfiddich \$14
 The Macallan 18 year \$35

Rum

Bacardi Regular or Limon \$9/\$4.50
 Captain Morgan Spiced \$9/\$4.50
 Cihuatan Jade Blanco \$9/\$4.50
 Lemba, Dominican, Spiced \$9/\$4.50
 Malibu \$8/\$4
 Shipwreck, Coconut Cream \$10/\$5

Cognac

Remy Martin VSOP \$15
 Hine Bonneuil 2005 Cognac \$25

Tequila

1800 Silver \$10/\$5
 Cancion Blanco \$12/\$6
 Casamigos Silver \$14
 Demetrio Blanco \$11/\$5.50
 Don Julio Silver \$14
 Don Julio Reposada \$14.50
 La Gritona Reposada \$12/\$6
 Jose Cuervo Gold \$9/\$4.50
 Mandala Anejo \$17
 Mandala Extra Anejo (7 Year) \$27
 Patron Silver \$13.50/\$6.75
 Siempre Reposada \$12.50/\$6.25
 Tres Generaciones Anejo \$14

Mezcal

Pluma Negra Silver Espadin \$12/\$6

Cordials

Amaretto Di Saronno \$8/\$4
 Bailey's \$11/\$5.50
 Chambord \$12/\$6
 Frangelico \$9/\$4.50
 Grand Marnier \$12/\$6
 Greenbar Orange Liqueur \$10/\$5
 Midori \$8/\$4
 Ouzo \$8/\$4
 Sambuca \$9/\$4.50

Lounge Happy Hour (4pm - 6pm daily)

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

Lounge Food Menu

(Regular / Happy Hour Pricing)

Fried Calamari \$15.95/\$11.25

Fish Tacos (3) \$13.95/\$10.50

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

Mozzarella Cheese Sticks (5) (Vegetarian) \$10.95/\$8.25

Meatballs in Marinara (Beef and Pork mix) \$9.95/\$7.50

Chicken Fingers (5) Buffalo Sauce on the side unless you ask for it tossed. \$12.95/\$9.75

Athens Fries - Side (Vegetarian, Vegan without dipping sauce, GF) \$6.95/\$5.25

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

Golden Garlic Parmesan Fries - Side (Vegetarian, GF) \$7.50/\$5.75

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

Falafel (5) (Vegan, GF) \$11.95/\$8.95

Stuffed Grape Leaves (5) (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF) \$9.95/\$7.50

Dolmas (5) (Served Hot) (GF) \$11.95/\$8.95

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

Hummus - Side (Vegan, GF) \$8.95/\$6.75

Jalapeno, Lime-Cilantro Hummus - Side (Vegan, GF) \$9.50/\$7.25

Baba Ganosh - Side (Vegan, GF) \$9.25/\$6.95

White Wines

	Glass	Bottle
<p>Curran, Grenache Gris, Rose, Santa Barbara, California Refreshingly clean with notes of strawberry, white raspberries and hints of honeysuckle. This wine has a beautiful structure with firm, yet silky, tannins and a crisp, lingering finish.</p>	\$13	\$50
<p>Rickshaw, Chardonnay, California Peach and pear aromas with some toasty vanilla notes. Full of lemon curd, tropical fruit and honeysuckle flavors that convey a sense of richness.</p>	\$11	\$42
<p>Anna Bella, Chardonnay, Napa, California Ample flavors of mandarin oranges, lemon curd, toasted marshmallow and a hint of brown sugar, with a well-balanced acidity that gives the wine a youthful freshness.</p>	\$11	\$42
<p>Schlink Haus, Riesling, Kabinett, Nahe, Germany A delightfully fruity Kabinett of superior quality. Harmoniously balanced, mode of fully ripened grapes. This wine has a fragrant fine fruit and a light sweetness.</p>	\$10	\$38
<p>The Ned, Sauvignon Blanc, Marlborough, New Zealand Aromas of ripe citrus, passionfruit and green apple lead into a palate of honeydew melon with herbal highlights. The vivid fruit flavours dance on a seam of lively Marlborough acidity, flowing into a long-lasting finish.</p>	\$12	\$46
<p>Ferrante, Pinot Grigio, Sicily, Italy Fallen apple with a supple, vibrant, dryish light body and a tingling, rapid apple kombucha finish with no oak flavor.</p>	\$11	\$42

Red Wines

	Glass	Bottle
<p>REDiculous, Blend, California A fruit forward blend with notes of blackberry, black cherry and black currant.</p>	\$10	\$38
<p>Tenuta San Jacopo, Chianti Superiore, Tuscany, Italy Organic grapes, made from hand-harvested 100% Sangiovese.</p>	\$12	\$46
<p>Inkarri, Malbec, Mendoza, Argentina Organic Grapes, featuring snappy currant and plum along with desert herbs. A fresh, popping finish lasts a while due to bright acidity.</p>	\$11	\$42
<p>Coeur de Terre, Pinot Noir, Willamette Valley, Oregon It shows nice structure with fine tannins and a round mouth feel. Earthy aromatics, dried herbs followed by notes of cherry and raspberry.</p>	\$14	\$54
<p>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.</p>	\$12	\$46
<p>Bench, Cabernet Sauvignon, Sonoma, California The nose is vibrant, the long, seamless finish ebbs and flows with flavors of black currant, dark cocoa and black forest floor.</p>	\$15	\$58
<p>Peltier, Black Diamond, Cabernet Sauvignon, Lodi, California Aromas of blackberry, black currant and fig. Tasting delivers a multi-layered wine featuring dark cherry, blueberry, plum, vanilla and caramel.</p>	\$15	\$58
<p>Red Sangria (Carafe is 32 oz.) Garnacha, Brandy, Passoa Passionfruit Liqueur, Fruit Juice,</p>	\$13	Carafe \$44

and fresh sliced fruit on the rocks.

Sparkling Wines

Montsarra, Cava, Spain	\$44
A pale, sparkling wine with lasting bubbles and a crisp finish. The bouquet is fruity and vigorous.	
Gloria Ferrer, Blanc de Noir (Pinot Noir), Carneros, California	\$60
Rich with berry and wild cherry, and just a hint of mango. 90 Points - Wine Enthusiast.	
Bellenda, "Fratelli Cosmo", Prosecco, Veneto, Italy	\$11 \$42
The bouquet is generous, with emphatic notes of Golden Delicious apple, peach, and wisteria, displaying a wonderful balance between fragrance and refreshing crispness.	

Beer (Bottles & Draft)

	Bottles
White Claw, Malt Beverage: 5.0% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango	\$7/\$3.50
Angry Orchard, Hard Cider: (Cincinnati, Ohio) 5.0% ABV	\$7/\$3.50
Blue Moon, Belgian White, Wheat Ale: (Golden, Colorado) 5.4% ABV/ 9 IBU	\$7/\$3.50
Coors Light: (Golden, Colorado) 4.2% ABV/ 9 IBU	\$6.50/\$3.25
Bud Light: (St. Louis, Missouri) 4.2% ABV/ 10 IBU	\$6.50/\$3.25
Michelob, Ultra: (St. Louis, Missouri) 4.2% ABV/ 10 IBU	\$6.50/\$3.25
Corona, Extra: (Mexico) 4.8% ABV/ 10 IBU	\$6.50/\$3.25
Kronenbourg, 1664, Blanc Wheat: (France) 5.0% ABV/ 15 IBU	\$8/\$4
Heineken: (Holland) 5.0% ABV/ 18 IBU	\$7/\$3.50
Modelo, Especial: (Mexico) 4.6% ABV/ 18 IBU	\$7/\$3.50
Stella Artois: (Belgium) 5.2% ABV/ 23 IBU	\$7/\$3.50
Peroni: (Italy) 5.1% ABV/ 24 IBU	\$7/\$3.50
Sierra Nevada, Pale Ale: (Chico, CA) 5.6% ABV/ 38 IBU	\$7.50/\$3.75
Lagunitas IPA: (Petaluma, California) 6.2% ABV/ 51 IBU	\$7.50/\$3.75
Stone Brewing, Delicious IPA: (Escondido, CA) 6.9% ABV/ 71 IBU	\$8/\$4
Draft Beer is a 16 oz. pour (Draft available at Sahara location only)	Draft
Firestone, Cali Squeeze, Blood Orange Wheat: (San Luis Obispo, CA) 5.0% ABV/ 15 IBU	\$8/\$4
Firestone, 805: (Paso Robles, California) 4.7% ABV/ 15 IBU	\$8/\$4
Big Dog's, Las Vegas Lager: (Las Vegas, Nevada) 5.0% ABV/ 17 IBU	\$7.50/\$3.75
Modelo, Especial: (Mexico) 4.6% ABV/ 18 IBU	\$8/\$4
Sierra Nevada, Hazy Little Thing, IPA: (Chico, California) 6.7% ABV/ 40 IBU	\$8.50/\$4.25
New Belgium, Voodoo Ranger, IPA: (Fort Collins, Colorado) 7.0% ABV/ 50 IBU	\$8/\$4

Coffee Drinks

- Irish Coffee** - Coffee, Jameson Irish Whiskey, whipped cream \$11
- Nutty Irishman** - Coffee, Bailey's and Frangelico, whipped cream \$11
- Italian Coffee** - Coffee, Amaretto Di Saronno, Kahlua, whipped cream \$11
- French Coffee** - Coffee, Grand Marnier, Kahlua, whipped cream \$12

Soft Drinks

Fiji Water \$5 San Pellegrino Sparkling Water \$5 Red Bull \$5 Soda Drinks (no refills) \$4

Thank you for voting for us and supporting Paymon's Fresh Kitchen and Lounge over the many years!

Las Vegas Review-Journal - "Best Mediterranean"
 NvRA - "Best Restaurateur in Nevada"
 Las Vegas Weekly - "Best Spot to Take a Date"

Las Vegas Life - "Best Drinks in the City"
 CityLife - "Best Independently Owned Restaurant"
 Vegas Magazine - "Top 5 Happy Hour in Las Vegas"

We always appreciate your reviews on Google!

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