

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

Frozen Coconut Mojito \$15/\$12

Bacardi Superior Rum, fresh Lime Juice, Cream of Coconut, fresh Mint Leaves

Raspberry Lavender Mule \$13/\$9

Three Olives Raspberry, 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

Pina Colada \$15/\$12

Koloa Kaua'i Coconut Rum, Cream of Coconut, Pineapple Juice, Cream, frozen

Frozen Blue Hawaiian \$15/\$12

Bacardi Superior Rum, Blue Curacao, Pineapple Juice, Cream of Coconut

Frozen Margarita or Daiquiri \$14/\$11

Cuervo Gold Tequila or Cihuatan, Triple Sec, Sweet-n-Sour, Agave Nectar

Frozen Strawberry Margarita or Daiquiri \$15/\$12

Cuervo Gold Tequila or Cihuatan Rum, Triple Sec, fresh Lime Juice, Strawberry Puree

Aviation \$14/\$10

Bombay Sapphire, Luxardo Maraschino Liqueur, Giffard Crème de Violette, fresh Lemon Juice, served up

Tropical Punch \$14/\$10

Cihuatan Jade Blanco Rum, Malibu, fresh Orange Juice, Pineapple Juice, Grenadine

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, fresh 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, Fee's 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, a 20% gratuity will be assessed for parties of 6 or more

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Paymon's Proudly Pours ...

Vodka	Whiskey/Cognac	Tequila
Absolut \$9/\$4.50	2Bar Bourbon \$9.50/\$4.75	1800 Silver \$10/\$5
Absolut Vanilla \$9/\$4.50	Bulleit Bourbon \$12/\$6	Calirosa Reposado \$15
Belvedere \$13/\$6.50	Fireball \$8/\$4	Cancion Blanco \$12/\$6
Ciroc \$12/\$6	Frey Ranch Straight Bourbon \$14	Casamigos Silver \$14
Ciroc Peach \$12/\$6	Jack Daniel's \$10/\$5	Codigo 1530 Reposado \$16
Finlandia Grapefruit \$8/\$4	Jack Daniel's Honey \$10/\$5	Demetrio Blanco \$11/\$5.50
Greenbar Lemon \$10/\$5	Jameson Irish \$9.50/\$4.75	Don Julio Silver \$14
Grey Goose \$12/\$6	Jameson Irish Orange \$9.50/\$4.75	Don Julio Reposado \$14.50
Grey Goose Orange \$12/\$6	Knob Creek Bourbon \$13/\$6.50	Don Julio Rosado \$20
Ketel One \$10/\$5	Maker's Mark \$10/\$5	Jose Cuervo Gold \$9/\$4.50
Neft \$11/\$5.50	Sazerac Straight Rye \$10/\$5	Mandala Anejo \$20
Smirnoff Blueberry \$8/\$4	Seagram's 7 \$8/\$4	Mandala Extra Anejo (7 Year) \$27
Sin \$8/\$4	Seagram's Crown Royal \$12/\$6	Patron Silver \$13.50/\$6.75
Spur \$8/\$4	Seagram's Crown Apple \$12/\$6	Siempre Reposado \$12.50/\$6.25
Stoli \$9/\$4.50	Taffer's Brown Butter Bourbon \$12/\$6	Tres Generaciones Anejo \$14
3 Olives Raspberry \$10/\$5	Wild Turkey Rare Breed \$15	
Tito's Handmade \$9/\$4.50	Woodford Reserve Bourbon \$13/\$6.50	Cordials
	Johnny Walker Black \$14	Amaretto Di Saronno \$8/\$4
	Glenfiddich \$14	Bailey's \$11/\$5.50
	The Macallan 18 year \$35	Chambord \$12/\$6
	Remy Martin VSOP \$15	Frangelico \$9/\$4.50
	Hine Bonneuil 2005 Cognac \$25	Grand Marnier \$12/\$6
		Greenbar Orange \$10/\$5
		Luxardo Maraschino \$12/\$6
		Midori \$8/\$4
		Ouzo \$8/\$4
		Sambuca \$9/\$4.50
		Brinley's, Coconut Cream \$10/\$5
Rum	Gin	
Bacardi Regular or Limon \$9/\$4.50	Bombay Sapphire \$10/\$5	
Captain Morgan Spiced \$9/\$4.50	Copperworks \$11/\$5.50	
Cihuatan Jade Blanco \$9/\$4.50	Hendrick's \$15	
Koloa Kaua'i Coconut \$11/\$5.50	Tanqueray \$10/\$5	
Lemba Spiced \$9/\$4.50		
Malibu \$8/\$4		
Mezcal		
Pluma Negra Silver Espadin \$12/\$6		

Lounge Happy Hour (4pm - 6pm daily)

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

Lounge Food Menu

(Regular / Happy Hour Pricing)

Tully Burger*

A half pound of lean ground beef, grilled and topped with American Cheese.

Served with lettuce, tomato, red onion, and mayonnaise, on a Brioche bun. \$13.95/\$10.50

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
Curran, Grenache Gris, Rose, Santa Barbara, California Refreshing clean with notes of strawberry, white raspberries and hints of honeysuckle.	\$13	\$50
Field Recordings, Shirts, Chardonnay, Central Coast, California Opens with a nose full of pears & clementines. Super fresh and clean like an ocean breeze.	\$15	\$58
Anna Bella, Chardonnay, Napa, California Flavors of mandarin oranges, lemon curd, and toasted marshmallow.	\$11	\$42
Little Boat, Chardonnay, Russian River Valley, California The wine has layering, texture, and round notes of candied apple and bright citrus.		\$72
Serra da Estrela, Albarino, Rías Baixas DO, Spain On the palate this luscious wine shows vegetable notes and a fresh acidity.		\$62
Schlink Haus, Riesling, Kabinett, Nahe, Germany A delightfully fruity Kabinett of superior quality, with a fragrant fine fruit and a light sweetness.	\$10	\$38
The Ned, Sauvignon Blanc, Marlborough, New Zealand The vivid fruit flavors with lively Marlborough acidity, flowing into a long lasting finish.	\$12	\$46
Ferrante, Pinot Grigio, Sicily, Italy Ripe apple with a vibrant, dryish light body and a tingling, rapid apple kombucha finish.	\$11	\$42

Red Wines

	Glass	Bottle
REDiculous, Blend, California A fruit forward blend with notes of blackberry, black cherry and black currant.	\$10	\$38
Tenuta San Jacopo, Chianti Superiore, Tuscany, Italy Organic grapes, made from hand-harvested 100% Sangiovese.		\$46
Epiphany, Inspiration, Rhone Style Blend, Santa Barbara, California Flavors of black raspberry, black plum, morello cherry, red currant, dried herbs...		\$66
Inkarri, Malbec, Mendoza, Argentina Organic Grapes, featuring snappy currant and plum along with desert herbs.	\$11	\$42
Trione, Henry's Blend, Bordeaux Style Blend, Alexander Valley, California Really clean with a bright red fruit, shifting into a more savory dark chocolate and leather.		\$76
Coeur de Terre, Pinot Noir, Willamette Valley, Oregon Earthy aromatics, dried herbs followed by notes of cherry and raspberry.	\$14	\$54
Belle Glos, Balade, Pinot Noir, Santa Rita Hills, Santa Barbara, California Bold and sophisticated with blackberry, boysenberry, French toast, and a trace of cinnamon.		\$72
Smoking Loon, Merlot, California On the palate, blackberry, dried cherry flavors lead to notes of Italian roast coffee.	\$12	\$46
Bench, Cabernet Sauvignon, Sonoma, California Flavors of black currant, dark cocoa and black forest floor.	\$15	\$58
Peltier, Black Diamond, Cabernet Sauvignon, Lodi, California A multi-layered wine featuring dark cherry, blueberry, plum, vanilla and caramel.	\$15	\$58
Red Sangria (Carafe is 32 oz.) Garnacha, Brandy, Passionfruit Liqueur, Fruit Juice, and fresh sliced fruit on the rocks.	\$13	\$44

Carafe

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 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
Deschutes, Black Butte Porter: (Bend, Oregon) 5.5% ABV/30 IBU	\$7.50/\$3.75
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	25 oz	16 oz
Firestone, Cali Squeeze, Blood Orange Wheat: (CA) 5.0% ABV/ 15 IBU		\$12/\$6	\$8/\$4
Firestone, 805: (Paso Robles, California) 4.7% ABV/ 15 IBU		\$12/\$6	\$8/\$4
Modelo, Especial: (Mexico) 4.6% ABV/ 18 IBU		\$12/\$6	\$8/\$4
Sierra Nevada, Hazy Little Thing, IPA: (Chico, California) 6.7% ABV/ 40 IBU		\$13.50/\$6.75	\$8.50/\$4.25

Ask your server for the rotating seasonal selections of bottled & draft beer

Sample beer flights - Select 4-4 oz. drafts. Choose from 4 regular and 2 seasonal selections **\$9.00**

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"

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