

Regular Prices/Happy Hour (4p-6p) Prices (**Happy Hour for in-lounge diners**)  
Food, Cocktails, Well & Premium Liquor, Beer, House Wine

## Contemporary/Popular Cocktails

### **Jalapeno Margarita Cocktail \$15/\$12**

1800 Silver Tequila, fresh Lime Juice, fresh Orange Juice, Agave Nectar, sliced Jalapeno's on the rocks.

### **Frozen Coconut Mojito \$15/\$12**

Havana Club Anejo Blanco Rum, fresh Lime Juice, Cream of Coconut, fresh Mint Leaves.

### **Raspberry Lavender Mule \$14/\$10**

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

### **The Buzzy Espresso Martini \$15/\$12**

Absolut Vanilla Vodka, Bailey's, Frangelico, Fresh Brewed Espresso, Saigon Cinnamon sprinkle, 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 \$15/\$12**

Cuervo Gold Tequila or Myer's Platinum White Rum, Triple Sec, Sweet-n-Sour, Agave Nectar.

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

Cuervo Gold Tequila or Myer's Platinum White Rum, Triple Sec, fresh Lime Juice, Strawberry Puree.

### **Aviation \$15/\$12**

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

### **Tropical Punch \$15/\$12**

Bacardi Superior Rum, Malibu, fresh Orange Juice, Pineapple Juice, Grenadine.

### **Classic Margarita \$15/\$12**

1800 Silver Tequila, Greenbar Orange Liqueur, Agave Syrup, and fresh squeezed Lime Juice on the rocks.

### **Original Mojito \$15/\$12**

Havana Club Anejo Blanco Rum, fresh Lime Juice, fresh muddled Mint, with Sweet Syrup on the rocks.

### **Traditional Moscow Mule \$14/\$11**

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

### **Old Fashioned Muddled \$18/\$15**

Double shot (3 oz.) of 2Bar Bourbon, muddled Orange and Cherry,  
Old Fashion Aromatic Bitters, Sugar, splash of Soda Water, on the rocks.

## House Specialty Drinks

### **Red Sangria \$14/\$10 glass, \$48/\$36 carafe (32 oz.)**

Garnacha Wine, Brandy, Passoa Passion Fruit Liqueur, Fruit Juices, and fresh sliced Fruit on the rocks.

### **Lychee Martini \$13/\$10**

Spur Vodka and Lychee Juice stirred until cold, 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 \$14/\$11**

Smirnoff Blueberry Vodka, fresh Lemon Juice, Blueberry Puree, Simple Syrup, sugared rim, chilled and served up.

### **Sultan's Tea \$16/\$12**

Copperworks Gin, Tito's Vodka, Bacardi Limon, Triple Sec, Sour Mix and Cola, on the rocks.

## Paymon's Proudly Pours...

### Vodka

Absolut \$9.50/\$4.75  
 Absolut Vanilla \$9.50/\$4.75  
 Belvedere \$15  
 Ciroc \$13/\$6.50  
 Ciroc Peach \$13/\$6.50  
 Finlandia Grapefruit \$8.50/\$4.25  
 Greenbar Lemon \$10/\$5  
 Grey Goose \$13/\$6.50  
 Grey Goose Orange \$13/\$6.50  
 Ketel One \$10/\$5  
 Smirnoff Blueberry \$8.50/\$4.25  
 Spur \$8/\$4  
 Stoli \$9.50/\$4.75  
 Three Olives Raspberry \$10/\$5  
 Tito's \$9.50/\$4.75

### Rum

Bacardi Silver or Limon \$9/\$4.50  
 Captain Morgan \$9.50/\$4.75  
 Havana Club Anejo Blanco \$10/\$5  
 Malibu Coconut \$8.50/\$4.25  
 Myer's Platinum White \$9/\$4.50

### Gin

Bombay Sapphire \$12/\$6  
 Copperworks \$12/\$6  
 Hendrick's \$16  
 Tanqueray \$11/\$5.50

### Whiskey/Cognac

2Bar Bourbon \$11/\$5.50  
 Angel's Envy Bourbon \$15  
 Basil Hayden Bourbon 8yr \$14/\$7  
 Blanton's Bourbon Single Barrel 93 \$24  
 Blue Run Bourbon "Reflection" \$20  
 Buffalo Trace Straight Bourbon \$11/\$5.50  
 Bulleit Bourbon \$13/\$6.50  
 Fireball \$9/\$4.50  
 Frey Ranch Straight Bourbon \$16  
 Jack Daniel's Old No. 7 \$12/\$6  
 Jack Daniel's Honey \$12/\$6  
 Jameson Irish \$10.50/\$5.25  
 Jefferson's Ocean Aged At Sea Rye \$21  
 Knob Creek Bourbon 9 Yr. \$13/\$6.50  
 Maker's Mark Bourbon \$11/\$5.50  
 Old Forester Bourbon 1920 Prohib. \$16  
 Russell's Reserve Rye Single Brl 104 \$19  
 Seagram's Crown Royal \$13/\$6.50  
 Seagram's Crown Apple \$13/\$6.50  
 Smoke Wagon Bourbon Uncut-Unfil. \$16  
 Woodford Reserve Bourbon \$13/\$6.50  
 Johnny Walker Black \$16  
 Glenfiddich 12yr. \$16  
 The Macallan 18 yr. \$38  
 Remy Martin VSOP Cognac \$16  
 Hine VSOP Rare Cognac \$19

### Tequila

1800 Silver \$11/\$5.50  
 Casamigos Silver \$14/\$7  
 Casamigos Reposado \$15  
 Don Julio Silver \$15  
 Don Julio Reposado \$16  
 Dos Caras Reposado \$15  
 Dos Caras Anejo \$18  
 Jose Cuervo Gold \$10/\$5  
 Mandala Anejo \$21  
 Mandala Ex. Anejo (7 Yr.) \$27  
 Patron Silver \$14.50  
 Tres Generaciones Anejo \$14.50

### Cordials

Amaretto Di Saronno \$12/\$6  
 Bailey's \$12/\$6  
 Chambord \$13/\$6.50  
 Frangelico \$11/\$5.50  
 Ginrosa Aperitivo \$11/\$5.50  
 Grand Marnier \$13/\$6.50  
 Greenbar Orange \$11/\$5.50  
 Jägermeister \$11/\$5.50  
 Ouzo \$9/\$4.50  
 Sambuca \$10/\$5

## Beer

### Bottles/Cans

	<b>Bottles</b>
Angry Orchard, Hard Cider: (Cincinnati, Ohio) 5.0% ABV	\$7.50/\$3.75
White Claw: 5.0% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango	\$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	\$7/\$3.50
Miller Lite (Milwaukee, Wisconsin) 4.2% ABV/ 10 IBU	\$7/\$3.50
Corona Light: (Mexico) 4.0% ABV/ 18 IBU	\$7/\$3.50
Corona Extra: (Mexico) 4.6% ABV/ 18 IBU	\$7/\$3.50
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, California) 5.6% ABV/ 38 IBU	\$7.50/\$3.75
Lagunitas, IPA: (Petaluma, California) 6.2% ABV/ 51 IBU	\$8/\$4
Stone Brewing, Delicious, IPA: (Escondido, California) 6.0% ABV/ 60 IBU	\$8/\$4

### Draft

	<b>25 oz.</b>	<b>16 oz.</b>
Big Dog's, Las Vegas Lager: (Las Vegas, NV) 5.0% ABV/ 10 IBU	\$11/\$5.50	\$7.50/\$3.75
Firestone, Cali Squeeze, Blood Orange Wheat: (California) 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
Pacifico, Clara: (Mexico) 4.4% ABV/ 18 IBU	\$12/\$6	\$8/\$4
Sierra Nevada, Hazy Little Thing, IPA: (Chico, California) 6.7% ABV/ 40 IBU	\$13.5/\$6.75	\$8.5/\$4.25
<b>Sample beer flight - Select 4-4 oz. drafts.</b>		<b>\$9</b>

## White Wines

	<b>Glass</b>	<b>Bottle</b>
<b>Kendall-Jackson, Chardonnay, Vintner's Reserve, California</b> Baked apples, tropical fruits, and citrus – finished with a kiss of butter and vanilla.	\$12	\$46
<b>Anna Bella, Chardonnay, Napa, California</b> Flavors of mandarin orange, lemon curd, toasted marshmallow, and hints of brown sugar.	\$12	\$46
<b>Schlink Haus, Riesling, Kabinett, Nahe, Germany</b> This wine has a fragrant fine fruit and a light sweetness. Harmoniously balanced!	\$11	\$42
<b>Oyster Bay, Sauvignon Blanc, Marlborough, New Zealand</b> Tropical fruits, bright citrus notes, with a zesty finish. 90 points - James Suckling	\$13	\$50
<b>The Ned, Sauvignon Blanc, Marlborough, New Zealand</b> Aromas of ripe citrus, passionfruit, and green apple lead into a palate of honeydew melon.	\$12	\$46
<b>Ferrante, Pinot Grigio, Sicily, Italy</b> Fallen apple with a supple, vibrant, dryish light body and a tingling, apple kombucha.	\$12	\$46

## Red Wines

	<b>Glass</b>	<b>Bottle</b>
<b>Altocedro, Malbec, Mendoza, Argentina</b> Currant & violet aromas. Silky tannins, juicy and richly flavored. 93 points - Vinous	\$13	\$50
<b>Coeur de Terre, Pinot Noir, Willamette Valley, Oregon</b> It shows a nice structure with fine tannins and a round mouth feel.	\$14	\$54
<b>La Crema, Pinot Noir, Monterey, California</b> Rich & juicy, balanced acidity and integrated toasted spice. 91 points - Wine Enthusiast	\$15	\$58
<b>Smoking Loon, Merlot, California</b> On the palate, blackberry, dried cherry flavors lead to notes of Italian roast coffee.	\$12	\$46
<b>Josh, Cabernet Sauvignon, California</b> Blackberry, toasted hazelnut, cinnamon, complemented by hints of vanilla and toasted oak.	\$13	\$50
<b>Chateau Ste. Michelle, Cabernet Sauvignon, Columbia Valley, Washington</b> This inviting Cabernet is rich with red fruit flavor.	\$14	\$54
<b>House Cabernet Sauvignon and Chardonnay</b>	\$9/\$6	\$34
<b>Red Sangria (Glass / 32 oz. Carafe)</b> Garnacha, Brandy, Passoa Passion Fruit Liqueur, Fruit Juice, and fresh fruit on the rocks.	\$14/\$10	\$48/\$36

## Sparkling Wines

	<b>Glass</b>	<b>Bottle</b>
<b>Bellenda, “Fratelli Cosmo”, Prosecco, Veneto, Italy</b> The bouquet is generous, with emphatic notes of Golden Delicious apple & peach.	\$11	
<b>Montsarra, Cava, Brut, Spain</b> A pale, sparkling wine with lasting bubbles and a crisp finish. The bouquet is fruity and vigorous.		\$44

## Soft Drinks

Iced Tea (Passion Fruit) \$4.25    Sour Cherry Drink \$4.25    Mango Juice \$6.95  
 Iced Chai tea w/milk \$5.95    Bottled Water (Fiji/San Pellegrino) \$5.00    Red Bull \$5.75  
 Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Dr. Pepper, and Orange Crush \$4.25

# **Appetizers, Small Plates, Shareables**

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## **Fried Calamari**

Breaded rings only, fried in healthy oil and topped with parmesan cheese and spicy marinara sauce. \$18.95

## **Combination Platter** (Vegetarian, Vegan without dipping sauces) (GF without out Pita)

Enjoy a variety of delicious vegetarian treats from the Mediterranean. Hummus, jalapeno-lime hummus, stuffed grape leaves, falafel, baba ganosh, and Athens fries. \$21.95

## **Fish Tacos** (3)

Beer battered, fried fish, with cabbage, pico de gallo, mango, chipotle aioli on softshell corn tacos. \$14.95/\$11.25

## **Mozzarella Cheese Sticks** (5) (Vegetarian)

Mozzarella sticks served with marinara sauce. \$11.95/\$8.95

## **Meatballs in Marinara**

An incredibly tasty mixture of lean ground beef, Italian sausage, fresh herbs in marinara sauce. \$10.95/\$8.25

## **Chicken Fingers** (4)

Tossed with buffalo sauce or on the side. Ask for our delicious house made ranch dipping sauce. \$13.95/\$10.50

## **Athens Fries** (Vegetarian, Vegan without dipping sauce, GF)

Our award-winning house-seasoned fries and delicious dipping sauce. \$7.95/\$5.95

## **Golden Garlic Parmesan Fries** (Vegetarian, GF)

Just the perfect amount of garlic sauce, spices, and parmesan to complement our delicious fries! \$8.50/\$6.50

## **Sweet Potato Fries** (Vegan, GF) \$8.95/\$6.75

## **Falafel** (5) (Vegan, GF)

A vegetarian mixture deep-fried in healthy oil until golden. Served with tahini sauce. \$12.95/\$9.75

## **Flaming Saganaki with warm pita (Greek Cheese)** (Vegetarian)

Kefalotyri cheese, floured, sautéed then flambéed tableside with Bacardi Rum to a golden brown. \$15.95

## **Spinach Pie - Spanakopita** (Vegetarian)

A delicious fillo dough pie made with spinach, onions, imported feta cheese. \$14.95

## **Stuffed Grape Leaves** (5) (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF)

Our Greek version of vegetarian stuffed grape leaves. Served with our delicious tzatziki sauce. \$9.95/\$7.50

## **Dolmas** (5) (Served Hot) (GF)

Tender grape leaves with seasoned, lean ground beef, fresh tomato, and rice, baked in tomato sauce. \$13.95/\$10.50

## **Hummus** (Vegan, GF)

A puree of chickpeas, tahini, fresh garlic, olive oil and fresh lemon juice. \$8.95/\$6.75

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

## **Lebni** (Vegetarian, GF)

Kefir cheese topped with olive oil, paprika and kalamata olives. \$9.95/\$7.50

## **Tzaziki** (Vegetarian, GF)

A creamy dip made with Lebni, Sour Cream, Cucumber, Garlic & Mediterranean spices. \$9.50/\$7.25

## **Baba Ganosh** (Vegan, GF)

Baked eggplant blended with tahini, fresh garlic, olive oil and fresh lemon juice. \$9.50/\$7.25

## **Trio Dip – Choose 3 different dips** \$24.95

## **Lentil Soup** (Vegetarian, Vegan without feta cheese, GF) Cup \$4.95 Bowl \$7.95

For a Gluten Free or low Carb option on dips, ask for cucumber chips in place of pita!

**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.

Paymon's kitchen staff hand trims all meats to create lean cuts, uses healthy, zero trans-fat oils for dressings, frying and sautéing, uses sea salt, no artificial additives or preservatives and uses the freshest foods available.

## Entrees

### Mediterranean

#### Broiled Chicken Kabob (Breast)

Rotisserie broiled and served with roasted tomato, roasted vegetables, and vermicelli pilaf. \$22.95

#### Broiled Moroccan Lamb Kabob\*

Top sirloin domestic lamb with vermicelli pilaf, roasted vegetables, and roasted tomato. \$30.95

#### Grilled Salmon

Mediterranean spiced salmon, basted with clarified butter, with roasted vegetables and vermicelli pilaf. \$29.95

#### Broiled Steak Kabob\* (GF)

Served with roasted tomato, roasted vegetables, and basmati rice. \$25.95

#### Broiled Kabob Trio\*

A sampling of our three most popular kabobs. Marinated chicken, lamb\* and Koobideh\* (Ground Beef Kabob).

Served with basmati rice, vermicelli pilaf, roasted vegetables, and roasted tomato. \$29.95

### Italian

#### Chicken Parmesan

Sautéed breaded chicken breast with marinara sauce and mozzarella cheese. Served with angel hair. \$23.95

#### Eggplant Parmesan (Vegetarian)

Sautéed breaded eggplant with marinara sauce and mozzarella cheese. Served with angel hair. \$23.95

#### Pasta with Meatballs

Angel hair or penne pasta in our savory marinara sauce with meatballs. \$22.95

#### Tilapia Florentine

Seasoned tilapia filet sautéed with artichoke hearts and mushrooms. Served with angel hair pasta and topped with our lemon-butter sauce over a bed of spinach sautéed with fresh garlic. \$23.95

### Greek

#### Greek Chicken Scaloppini

Medallions of chicken breast sautéed with artichoke hearts, kalamata olives, mushrooms, and Feta cheese. Served with angel hair pasta in a lemon-butter sauce and sprinkled with ratatouille. \$23.95

#### Moussaka

A classic Greek dish. A layered casserole of sliced eggplant, ground chuck, onions, and potato, topped with béchamel sauce and baked. Served with roasted vegetables and basmati rice. \$21.95

#### Gyro Platter

Rotisserie beef and lamb thinly sliced and served with roasted vegetables and vermicelli pilaf. \$21.95

#### Spinach Pie - Spanakopita (Vegetarian)

Made with spinach, onions, imported feta cheese. Served with roasted potatoes & roasted vegetables. \$20.95

### Indian

#### Chicken Tandoori (GF)

Boneless chicken breast marinated in a scrumptious tandoori sauce then rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$21.95

#### Chicken or Roasted Vegetable Curry

A classic Indian dish popular in the Mediterranean. Mild to spicy upon request. Served with basmati rice. \$21.95

#### Broiled Fish Tandoori (GF)

Fresh chunks Salmon marinated in a delicious tandoori sauce and rotisserie broiled & sprinkled with fennel and cumin seeds. Served with basmati rice, mango-chutney dipping sauce and roasted vegetables. \$29.95

### Persian

#### Broiled Ground Beef Kabob\* (Koobideh) (GF) (Quality is best when cooked Medium-Well or Well)

Served with roasted tomato and basmati rice. \$22.95

#### Broiled Ground Chicken Kabob (Koobideh) (GF)

Served with roasted tomato and basmati rice. \$22.95

#### Fesenjan\*\*

Boneless chicken breast simmered with crushed walnuts in a tasty pomegranate sauce, with basmati rice. \$20.95

## Salads

**Small Dinner (Greek) Salad** (GF) (Vegetarian, Vegan without feta cheese) \$8.95

**Caesar Salad** (GF without croutons) \$14.95

**Greek Salad** (Vegetarian, Vegan without feta cheese, GF)

A large bed of romaine lettuce topped with fresh vegetables, Greek feta cheese and Greek olives. \$16.95

**Gyro Salad**

Romaine lettuce, garden vegetables, sliced gyro meat, Greek dressing, and tzatziki sauce. \$19.95

**Bruschette Salad\*\*** (Vegetarian)

Roma tomatoes, roasted red peppers, the finest Greek feta cheese, fresh basil, on a bed of romaine lettuce with pita strips, drizzled with balsamic-pesto dressing\*\*. \$16.95

**Roasted Beet Salad\*\*** (Vegetarian, Vegan without goat cheese, GF)

Roasted beets, mixed greens, red onions, walnuts, goat cheese tossed in a pomegranate vinaigrette dressing. \$16.95

**Kale Salad\*\*** (Vegetarian, Vegan without goat cheese, GF)

Kale, red onions, garbanzo beans, pine nuts, medjool dates and goat cheese in a balsamic-date dressing. \$16.95

## Sandwiches

**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. \$14.95

**Lamb Burger\***

A half-pound of ground top sirloin lamb, mixed with chopped bell peppers, green onions, and mushrooms.

Topped with tomatoes, red onions, romaine lettuce and provolone cheese on a soft brioche bun. \$15.95

**Grilled Chicken-Pesto Panini\*\***

Grilled chicken breast, Provolone cheese, spinach and roasted pepper, with a roasted garlic-pesto\*\* mayo. \$15.50

**Meatball Parmesan Panini**

Mixture of beef and pork, with marinara sauce, and provolone cheese in a freshly baked ciabatta loaf. \$15.50

**Buffalo Chicken Wrap**

Grilled chicken or chicken fingers in buffalo sauce, lettuce, tomato and house made ranch dressing. \$15.50

**Chicken Pita or Wrap**

Chunks of boneless chicken breast marinated in traditional herbs, broiled and

served with lettuce, tomatoes, and our homemade tahini sauce. \$15.95

**Falafel Pita or Wrap** (Vegan)

Falafel cooked in zero trans fat oil, served with lettuce, tomatoes, and tahini sauce. \$14.95

**Falamus Pita** (Vegan)

It's our falafel pita, with creamy hummus inside. It's a great, meatless, high protein pita sandwich. \$15.95

**Gyros Pita or Wrap**

Rotisserie broiled Gyros, served with fresh romaine lettuce, red onions, tomatoes, and Greek tzatziki sauce. \$16.95

## Sides

**Basmati Rice** (Vegetarian, GF) \$6.50

**Vermicelli Pilaf** (Vegetarian) \$7.50

**Roasted Golden Yukon Potatoes** (Vegan, GF) \$6.95

**Roasted Vegetables** (Vegan, GF) \$8.25

**Chicken Breast** (Basted with Lemon-Saffron Butter) \$9.50

**Broiled Salmon** (Basted with clarified butter) \$12.95

**Meatballs** \$10.95

**Pasta with Marinara Sauce** \$9.95

**Garlic Bread** \$2.95

The Cafe printed menu is the official menu for all content and pricing.

A 19% gratuity will be assessed for parties of six or more.