

Contemporary Cocktails

The Malfy Coast Martini \$12

Double shot of Malfy Con Limone Gin, Amaro Montenegro, Lavender Syrup, fresh Lemon Juice & Bitters chilled and served up

Greek Isles \$12

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

Cosmonot Martini \$12

Double shot of Ketel One Botanical Grapefruit & Rose Vodka, Lillet Blanc Aperitif, Rose Syrup, Cranberry Juice and fresh Lemon Juice, shaken and served up

Sicilian Sunset \$12

Double shot of Blood Orange Gin, Select Aperitivo, Ruby Red Grapefruit Syrup, fresh Lemon Juice, Grapefruit Soda on the rocks

Timeless Libations

Manhattan \$11

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

Classic Margarita \$12

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

Original Mojito \$10

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

Traditional Moscow Mule \$9

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

Old Fashioned Muddled \$15

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 glass, \$40 carafe (32 oz.)

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

Lychee Martini \$11

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

Pink Grapefruit Martini \$9

Finlandia Grapefruit Vodka, Chambord, Sour Mix, Cranberry Juice

Blueberry Lemon Drop Martini \$10

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

Sultan's Tea \$10

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

Please note, an 18% gratuity will be assessed for parties of 8 or more

Paymon's Proudly Pours ...

Vodka

Absolut \$7.50
 Belvedere \$11
 Ciroc \$10
 Ciroc Peach \$10
 Finlandia Grapefruit \$7
 Firefly Sweet Tea \$7
 Grey Goose \$11
 Grey Goose Orange \$11
 Ketel One \$8
 Ketel One Citroen \$8
 Nevada Vodka \$7
 Pinnacle Cake \$7
 Smirnoff Blueberry \$7
 Stolichnaya \$8
 Three Olives Grape \$8
 Three Olives Pomegranate \$8
 Three Olives Raspberry \$8
 Three Olives Vanilla \$8
 Tito's Handmade \$7.50

Gin

Bombay Sapphire \$9
 Hendrick's \$12
 Tanqueray \$8.50
 The Botanist \$9
 Malfy Con Limone \$8.50
 Malfy Blood Orange \$8.50

Whiskey

Bulleit Bourbon \$10
 Fireball \$8
 Jack Daniel's \$8.50
 Jack Daniel's Straight Rye \$8.50
 Jack Daniel's Honey \$8.50
 Jameson Irish \$8
 Knob Creek Bourbon \$11
 Maker's Mark \$8.50
 Seagram's Crown Royal \$10
 Seagram's Crown Royal Apple \$10
 Seagram's Dark Honey \$7.50
 Seagram's 7 \$7.50
 Wild Turkey Rare Breed \$12
 Woodford Reserve Bourbon \$10

Scotch

Johnny Walker Black Label \$11.50
 Glenfiddich \$11.50
 The Macallan 18 \$32

Cognac

Hennessy VS \$11
 Remy Martin VSOP \$14

Well liquors \$6.50

Vodka, Gin, Rum, Tequila, Brandy

Rum

Bacardi Limon \$7
 Bacardi Superior \$7
 Captain Morgan Spiced \$7
 Malibu \$7
 Myer's Dark \$7
 Sailor Jerry's Spiced \$7

Tequila

1800 Silver \$9
 Don Julio Silver \$13
 Don Julio Reposada \$13
 Jose Cuervo Gold \$7.50
 Patron Silver \$13
 Partida Reposada \$12

Cordials

Amaretto Di Saronno \$8
 Bailey's \$8
 Chambord \$10
 Cointreau \$10.50
 Frangelico \$8
 Grand Marnier \$10
 Jagermeister \$7
 Kahlua \$7.50
 Midori \$7.50
 Passoa Passion Fruit \$7
 Sambuca \$9

Lounge Happy Hour (4pm - 7pm daily)

Half Priced - Cocktails, Beer, Premium Liquor, House Wine & Hookahs

Lounge Food Menu

(Regular and Happy Hour Pricing)

Fried Calamari \$12.95/\$6.45

Mediterranean Fish Tacos \$10.95/\$5.45

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

Buffalo Chicken Wrap \$9.50/\$4.75

Choice of Grilled chicken or chicken fingers.

Mozzarella Cheese Sticks (Vegetarian) \$8.95/\$4.45

Meatballs in Marinara \$6.95/\$3.45

Chicken Wings: Buffalo Sauce, Hickory BBQ, Mango Habanero, or Garlic-Parmesan. \$11.25/\$5.60

Chicken Fingers: Buffalo sauce on the side unless you ask for it tossed. \$11.25/\$5.60

Athens Fries - Full Order (Vegetarian, Vegan without dipping sauce, GF) \$4.95/\$2.45

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

Golden Garlic Fries - Full Order (Vegetarian, Vegan without dipping sauce, GF) \$5.50/\$2.75

Sweet Potato Fries - Full Order (Vegetarian, Vegan without dipping sauce, GF) \$7.95/\$3.95

Falafel (Vegan, GF) \$7.95/\$3.95

Stuffed Grape Leaves (Served Cold) (Vegetarian, Vegan without tzatziki sauce, GF) \$6.95/\$3.45

Dolmas (Served Hot) (GF) \$9.95/\$4.95

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

Hummus - Side Order (Vegan, GF) \$5.75/\$2.85

Pesto Hummus - Side Order (Vegetarian, GF)** \$7.50/\$3.75

Roasted Red Pepper Hummus - Side Order (Vegan, GF) \$5.95/\$2.95

Sun-dried Tomato Hummus - Side Order (Vegan, GF) \$7.50/\$3.75

Jalapeno, Lime-Cilantro Hummus - Side Order (Vegan, GF) \$5.95/\$2.95

Baba Ganosh - Side Order (Vegan, GF) \$6.50/\$3.25

Trio Dip – Choose 3 different side dips \$15.95/\$7.95

White Wines

	Glass	Bottle
<p>J. Lohr, Bay Mist White Riesling, Monterey, California</p> <p>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.</p>	\$8	\$30
<p>Anna Bella, Chardonnay, Napa Valley, California</p> <p>The nose is ebullient with red pear, candied lemon peel, toasted marshmallow, and creme brûlée. Perfectly rounded, with flavors of juicy pear, dulce de leche, and layers of cinnamon and nutmeg.</p>	\$11	\$42
<p>Line 39, Chardonnay, California</p> <p>Rich medium-bodied wine with hints of oak and lush, tropical fruit flavors.</p>	\$8	\$30
<p>Stellina Di Notte, Pinot Grigio, Veneto, Italy</p> <p>Smooth and silky with lush tropical fruit and citrus flavors, balanced by a pleasant minerality.</p>	\$10	\$38
<p>Clifford Bay, Sauvignon Blanc, Marlborough, New Zealand</p> <p>Expressive fruit flavours. Light straw color and tropical aromas of grapefruit and passion fruit. The palate exhibits the same fine flavours followed by a crisp, dry, mineral finish.</p>	\$11	\$42
<p>The Infamous Goose, Sauvignon Blanc, Marlborough, New Zealand</p> <p>Aromatically, this wine has classic Sauvignon fruit characters such as lime and gooseberry with a hint of rosemary. A lemon and lime infusion on the palate provides beautiful, balanced acidity.</p>	\$11	\$42
House Wines:		
<p>Chardonnay, California</p> <p>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.</p>	\$6	\$22
<p>Cabernet Sauvignon, California</p> <p>Pleasant cherry & berry flavors with an oaky-vanilla finish.</p>	\$6	\$22
<p>White Zinfandel, California</p> <p>Refreshing aromas of melon and strawberry. Well balanced with a crisp finish.</p>	\$6	\$22

Sparkling Wines

<p>Poema, Cava, Brut Rose, (Pinot Noir), Spain</p> <p>Fresh and elegant notes of strawberry, raspberry and rose petals. Light and fresh with balanced acidity.</p>		\$40
<p>Gloria Ferrer, Blanc de Noir (Pinot Noir), NV, Carneros</p> <p>Rich with berry and wild cherry, and just a hint of mango. 91 Points - Wine Enthusiast.</p>		\$48
<p>Kenwood, Yulupa, Cuvee Brut, California, 187ml.</p> <p>Well balanced sparkling wine with fruit flavors and aromas of citrus, pear and peach.</p>		\$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
<p>Castillo de Monseran, Garnacha, Spain</p> <p>An easy drinking, fruit-driven wine. Herbal overtones on the nose, bursting with ripe berry and plum fruit typical of garnacha.</p>	\$8	\$30
<p>Bodega Norton, Malbec, Mendoza, Argentina</p> <p>Deep red color, with violet hints. Sweet and spicy aromas reminiscent of black pepper. Ripe red fruit on the palate, with smooth, harmonious tannins.</p>	\$9	\$34
<p>Caposaldo, Chianti, D.O.C.G., Italy</p> <p>Ruby red with violet hues. Notes of red berries and black fruit with floral notes of violet and spice. In the mouth, the wine is balanced with tannins, structure and a long, elegant finish.</p>	\$8	\$30
<p>Francis Coppola, "Rosso" (Cabernet/Sangiovese), California</p> <p>A classic California red table wine, light and fruity, designed for everyday enjoyment. The supple texture and rich, juicy flavors of plum, cherries, mocha, and strawberry jam.</p>	\$9	\$34
<p>Kenwood, Yulupa Pinot Noir, California</p> <p>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.</p>	\$10	\$38
<p>Smoking Loon, Merlot, California</p> <p>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>	\$8	\$30
<p>Ryder Estate, Cabernet Sauvignon, California</p> <p>A fruit-driven wine, boasting ripe cherry, currant and dark chocolate aromas. Deep and concentrated flavors of blueberries, blackberries and vanilla. Well balanced with an elegant finish.</p>	\$10	\$38
<p>Five Rivers, Cabernet Sauvignon, California</p> <p>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.</p>	\$9	\$34
<p>Red Sangria (Carafe is 32 oz.)</p> <p>Castillo de Monseran Garnacha, Brandy, Passoa Passionfruit Liqueur, Fruit Juice, and fresh sliced fruit on the rocks.</p>	\$10	Carafe \$40

Beer

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

Angry Orchard Hard Cider: (Cincinnati, Ohio) 5.0% ABV	\$5.50
Blue Moon Belgian White Wheat Ale: (Golden, Colorado) 5.4% ABV/ 9 IBU	\$5.50
Coors Light: (Golden, Colorado) 4.2% ABV/ 9 IBU	\$5.00
Bud Light: (St. Louis, Missouri) 4.2% ABV/ 10 IBU	\$5.00
Corona Extra: (Mexico) 4.8% ABV/ 10 IBU	\$6.00
Kronenbourg 1664 Blanc White Ale: (France) 5.0% ABV/ 15 IBU	\$6.00
Alfa Hellenic Lager: (Greece) 5.0% ABV/ 18 IBU	\$6.00
Heineken: (Holland) 5.0% ABV/ 18 IBU	\$6.00
Modelo Especial: (Mexico) 4.6% ABV/ 18 IBU	\$6.00
Stella Artois Bottle: (Belgium) 5.2% ABV/ 23 IBU	\$6.00
Stella Artois Draft: (Belgium) 5.2% ABV/ 23 IBU	\$6.00 (Available at W. Sahara location only)
Peroni: (Italy) 5.1% ABV/ 24 IBU	\$6.00
Guinness Draught: (Ireland) 4.3% ABV/ 30 IBU	\$6.00
Lagunitas IPA: (Petaluma, California) 6.2 ABV/ 51 IBU	\$6.00
Tenaya Creek Gypsy Fade Tropical IPA: (Las Vegas, NV) 5.9% ABV/ 59 IBU	\$6.00
Joseph James Hop Box Imperial IPA (Double IPA): (Henderson, Nevada) 9.3% ABV/ 90 IBU	\$6.50

Ask about our Seasonal Craft Beer not on the menu!

