

## 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

### **Fig Leaf Martini \$11/\$7**

Double shot of Figenza Fig Vodka, Tito's Vodka, 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 \$32

### 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  
Limoncello Caravella \$8/\$4  
Midori \$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) \$4.95/\$3.75

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

**Golden Garlic Fries - Full Order** (Vegetarian, GF) \$5.50/\$4

**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) \$6.95/\$5.25

**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
<p><b>J. Lohr, Bay Mist White Riesling, Monterey, California</b></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><b>Broken Earth, Chardonnay, Paso Robles, California</b></p> <p>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.</p>	\$12	\$46
<p><b>Line 39, Chardonnay, California</b></p> <p>Rich medium-bodied wine with hints of oak and lush, tropical fruit flavors.</p>	\$8	\$30
<p><b>Stellina Di Notte, Pinot Grigio, Veneto, Italy</b></p> <p>Smooth and silky with lush tropical fruit and citrus flavors, balanced by a pleasant minerality.</p>	\$10	\$38
<p><b>Clifford Bay, Sauvignon Blanc, Marlborough, New Zealand</b></p> <p>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.</p>	\$11	\$42
<p><b>The Infamous Goose, Sauvignon Blanc, Marlborough, New Zealand</b></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
<b>House Wines:</b>		
<p><b>Chardonnay, California</b></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>	\$7/\$3.50	\$26/\$13
<p><b>Cabernet Sauvignon, California</b></p> <p>Pleasant cherry &amp; berry flavors with an oaky-vanilla finish.</p>	\$7/\$3.50	\$26/\$13
<p><b>White Zinfandel, California</b></p> <p>Refreshing aromas of melon and strawberry. Well balanced with a crisp finish.</p>	\$7/\$3.50	\$26/\$13

## Sparkling Wines

<p><b>Poema, Cava, Brut Rose, (Pinot Noir), Spain</b></p> <p>Fresh and elegant notes of strawberry, raspberry and rose petals. Light and fresh with balanced acidity.</p>		\$40
<p><b>Gloria Ferrer, Blanc de Noir (Pinot Noir), NV, Carneros</b></p> <p>Rich with berry and wild cherry, and just a hint of mango. 91 Points - Wine Enthusiast.</p>		\$48
<p><b>Kenwood, Yulupa, Cuvee Brut, California, 187ml.</b></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><b>Castillo de Monseran, Garnacha, Spain</b></p> <p>An easy drinking, fruit-driven wine. Herbal overtones on the nose, bursting with ripe berry and plum fruit typical of garnacha.</p>	<b>\$8</b>	<b>\$30</b>
<p><b>Bodega Norton, Malbec, Mendoza, Argentina</b></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>	<b>\$9</b>	<b>\$34</b>
<p><b>Kenwood, Yulupa Pinot Noir, California</b></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>	<b>\$10</b>	<b>\$38</b>
<p><b>Smoking Loon, Merlot, California</b></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>	<b>\$9</b>	<b>\$34</b>
<p><b>Ryder Estate, Cabernet Sauvignon, California</b></p> <p>A fruit-driven wine, boasting ripe cherry, currant and dark chocolate aromas. Deep and concentrated flavors of blueberries, blackberries and vanilla.</p>	<b>\$10</b>	<b>\$38</b>
<p><b>Five Rivers, Cabernet Sauvignon, California</b></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>	<b>\$9</b>	<b>\$34</b>
<p><b>Red Sangria (Carafe is 32 oz.)</b></p> <p>Castillo de Monseran Garnacha, Brandy, Passoa Passionfruit Liqueur, Fruit Juice, and fresh sliced fruit on the rocks.</p>	<b>\$10</b>	<b>Carafe \$40</b>

## Beer

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

<b>White Claw: Malt Beverage</b> 5% ABV, Gluten Free, 2 g Carbs - Black Cherry, Raspberry, Mango	\$6/\$3
<b>Angry Orchard Hard Cider:</b> (Cincinnati, Ohio) 5.0% ABV	\$5.5/\$2.75
<b>Blue Moon Belgian White Wheat Ale:</b> (Golden, Colorado) 5.4% ABV/ 9 IBU	\$5.5/\$2.75
<b>Coors Light:</b> (Golden, Colorado) 4.2% ABV/ 9 IBU	\$5/\$2.50
<b>Bud Light:</b> (St. Louis, Missouri) 4.2% ABV/ 10 IBU	\$5/\$2.50
<b>Corona Extra:</b> (Mexico) 4.8% ABV/ 10 IBU	\$6/\$3
<b>Kronenbourg 1664 Blanc White Ale:</b> (France) 5.0% ABV/ 15 IBU	\$6/\$3
<b>Heineken:</b> (Holland) 5.0% ABV/ 18 IBU	\$6/\$3
<b>Modelo Especial:</b> (Mexico) 4.6% ABV/ 18 IBU	\$6/\$3
<b>Firestone 805:</b> (Paso Robles, California) 4.7% ABV/ 20 IBU	\$6/\$3
<b>Stella Artois Bottle:</b> (Belgium) 5.2% ABV/ 23 IBU	\$6/\$3
<b>Stella Artois Draft:</b> (Belgium) 5.2% ABV/ 23 IBU	\$6/\$3
<b>(Available at W. Sahara location only)</b>	
<b>Peroni:</b> (Italy) 5.1% ABV/ 24 IBU	\$6/\$3
<b>Guinness Draught:</b> (Ireland) 4.3% ABV/ 30 IBU	\$6/\$3
<b>Lagunitas IPA:</b> (Petaluma, California) 6.2 ABV/ 51 IBU	\$6/\$3

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 .