

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

Official pricing on printed menus

Paymon's Proudly Pours ...

Vodka	Whiskey	Rum
Absolut \$7.50	Bulleit Bourbon \$10	Bacardi Limon \$7
Belvedere \$11	Fireball \$8	Bacardi Superior \$7
Ciroc \$10	Jack Daniel's \$8.50	Captain Morgan Spice
Ciroc Peach \$10	Jack Daniel's Straight Rye \$8.50	Malibu \$7
Finlandia Grapefruit \$7	Jack Daniel's Honey \$8.50	Myer's Dark \$7
Firefly Sweet Tea \$7	Jameson Irish \$8	Sailor Jerry's Spiced
Grey Goose \$11	Knob Creek Bourbon \$11	
Grey Goose Orange \$11	Maker's Mark \$8.50	Tequila
Ketel One \$8	Seagram's Crown Royal \$10	1800 Silver \$9
Ketel One Citroen \$8	Seagram's Crown Royal Apple \$10	Don Julio Silver \$13
Nevada Vodka \$7	Seagram's Dark Honey \$7.50	Don Julio Reposada \$9
Pinnacle Cake \$7	Seagram's 7 \$7.50	Jose Cuervo Gold \$7
Smirnoff Blueberry \$7		Patron Silver \$13
Stolichnaya \$8	Wild Turkey Rare Breed \$12	Partida Reposada \$12
Three Olives Grape \$8	Woodford Reserve Bourbon \$10	
Three Olives Pomegranate \$8		Cordials
Three Olives Raspberry \$8	Scotch	Amaretto Di Saronno
Three Olives Vanilla \$8	Johnny Walker Black Label \$11.50	Bailey's \$8
Tito's Handmade \$7.50	Glenfiddich \$11.50	Chambord \$10
	The Macallan 18 \$32	Cointreau \$10.50
Gin		Frangelico \$8
Bombay Sapphire \$9	Cognac	Grand Marnier \$10
Hendrick's \$12	Hennessy VS \$11	Jagermeister \$7
Tanqueray \$8.50	Remy Martin VSOP \$14	Kahlua \$7.50
The Botanist \$9		Midori \$7.50

Malfy Con Limone \$8.50

Well liquors \$6.50

Passoa Passion Fruit

Malfy Blood Orange \$8.50

Vodka, Gin, Rum, Tequila, Brandy

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

Gloria Ferrer, Blanc de Noir (Pinot Noir), NV, Carneros
Rich with berry and wild cherry, and just a hint of mango. 91 Points - Wine Enthusiast.
Kenwood, Yulupa, Cuvee Brut, California, 187ml.
Well balanced sparkling wine with fruit flavors and aromas of citrus, pear and peach.

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
Castillo de Monseran, Garnacha, Spain	\$8
An easy drinking, fruit-driven wine. Herbal overtones on the nose, bursting with ripe berry and plum fruit typical of garnacha.	
Bodega Norton, Malbec, Mendoza, Argentina	\$9
Deep red color, with violet hints. Sweet and spicy aromas reminiscent of black pepper. Ripe red fruit on the palate, with smooth, harmonious tannins.	
Caposaldo, Chianti, D.O.C.G., Italy	\$8
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.	
Francis Coppola, "Rosso" (Cabernet/Sangiovese), California	\$9
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.	
Kenwood, Yulupa Pinot Noir, California	\$10
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.	
Smoking Loon, Merlot, California	\$8
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.	

Ryder Estate, Cabernet Sauvignon, California											\$10
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.											
Five Rivers, Cabernet Sauvignon, California											\$9
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.											
Red Sangria		(Carafe is 32 oz.)									\$10
Castillo de Monseran Garnacha, Brandy, Passoa Passionfruit Liqueur, Fruit Juice, and fresh sliced fruit on the rocks.											

Beer

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

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

Ask about our Seasonal Craft Beer not on the menu!

Bottle
\$30
\$42
\$30
\$38
\$42
\$42
\$22
\$22
\$22
\$40

\$48
\$10
Bottle
\$30
\$34
\$30
\$34
\$38
\$30

