

## COCKTAILS

Vinebury

Absolut Vodka, St. Germain Elderflower Liqueur, Crushed Basil, Cucumber, Serrano, Fresh Lemon 14

Mediterranean Margarita

Casamigos Blanco Tequila, House-Made Fig-Almond Syrup, Fresh Lime 14

Clementina

Grey Goose L’Orange Vodka, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon 14

Lotus Flower

Effen Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon 14

Jasmine Margarita

Avion Silver Tequila, Fresh Lime, Pomegranate 14

Janapolitan

Belvedere Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime 14

Honey Citrus Sidecar

Knob Creek Rye Whiskey, Cointreau, Crushed Mint, Yuzu Juice, Agave Nectar 14

Old Hollywood

Makers Mark Whiskey, House-Made Fig-Almond Syrup, Dash of Walnut Bitters 14

Spiced Ginger Mojito

Bacardi Silver Rum, Crushed Mint, Spicy Ginger Syrup, Fresh Lime 14

Cleo Kiss

Bombay Sapphire Gin, Crushed Cucumber, Pomegranate Juice, Fresh Lime, Splash of Prosecco 14

The Garbo

Hennessy VS Cognac, Cardamom and Orange Peel Infused Syrup, Fresh Lemon, Orange Bitters, Splash of Prosecco 14

Mezcal Mule

El Silencio Mezcal, Fresh Lime, Crushed Serrano, Muddled Cucumber, Ginger Puree, Soda Water 14

## BOTTLED BEERS

Shock Top (St. Louis) 6

Dos Equis (Mexico) 6

Shiner Bock (Texas) 6

Estrella Jalisco (Mexico) 6

Chimay Red (Belgium) 9

Weihenstephaner Hefeweizen (Germany) 6

Goose Island Sophie (Belgian) 6

Buckler (Non-Alcoholic) 6

## DRAFT BEER

Stone Brewery Arrogant Bastard Ale (San Diego) 8

Goose Island IPA (Chicago) 8

Duvel Single Barrel Fermented (Belgium) 8

Stella Artois (Belgium) 8

Bud Light (St. Louis) 5

Allagash White (Portland) 8

Anchor Mango Wheat (San Francisco) 8

## WINE LIST

### SPARKLING

Montsarra Cava NV (Spain) 10 / 44

Mionetto Prosecco Brut, (Italy) 11 / 47

Faire La Fête, Cremant de Limoux, (France) NV 13 / 54

Moët & Chandon Brut Impérial 18 / 105

Perrier Jouët Grand Brut 23 / 109

Veuve Clicquot Yellow Label NV (Champagne, France) 24 / 115

### DRY SHERRY & MADEIRA

Bodegas Osborne Fino 6

Broadbent 10 Year Old Reserve Malmsey 7

### LIGHT CRISP DRY WHITES

Domaine Sigalas Assyrtiko/Athiri 2015 (Santorini, Greece) 10 / 42

J Vineyards Pinot Gris 2014 (California) 12 / 50

Pazo Senorans Albarino 2014 (Rias Baixas, Spain) 62

### LIGHT ~ MEDIUM-BODIED OFF-DRY WHITES

Spy Valley Sauvignon Blanc 2015 (Marlborough, New Zealand) 11 / 46

Donhoff Riesling 2014 (Nahe, Germany) 16 / 66

Habit Gruner Veltliner 2014 (Santa Ynez Valley, CA) 18/74

### RICH WHITES

Patient Cottat Vieilles Vignes 2014 (Sancerre, Loire) 45

Conundrum White Blend 2014 (California) 50

### CHARDONNAY

Racines de la Terre 2013 (France) 10 / 42

Antica 2014 (Napa Valley) 64

Talbott Logan 2014 (Monterey) 15 / 62

Sanford 2014 (Sta. Rita Hills) 74

Talbott “Sleepy Hollow Vineyard” 2014 (Monterey) 19 / 78

### DRY ROSE

Vie Vite Rose (France) BTG/Bottle 10 / 38

### SOFT ~ MEDIUM-BODIED REDS

Cambria “Julia’s Vineyard” Pinot Noir 2013 (Santa Maria) 12 / 51

Inman Pinot Noir 2013 (Russian River) 15 / 63

Cherry Tart Pinot Noir 2014 (California) 59

### SPICY AND RIPE REDS

Amalaya by Colome Malbec 2014 (Salta, Argentina) 11 / 43

\*Capçanes Peraj Petite 2014 (Montsant, Spain) 55

Torres Garnacha “5G” 2014 (Campo de Borja, Spain) 50

### SLIGHTLY BIGGER REDS

Musar Jeune 2013 (Bekaa Valley, Lebanon) 46

Numanthia Termes Tempranillo, 2012 (Toro, Spain) 13 / 48

Barboursville Cabernet Franc 2013 (Virginia) 66

Glen Carlou Bordeaux Blend 2012 (Paarl, South Africa) 12 / 46

Louis Martini Cabernet Sauvignon 2013 (Alexander Valley) 14 / 60

Franciscan “Estate” Cabernet Sauvignon 2013 (Napa Valley) 15 / 66

DeLille Cellars Bordeaux Blend ‘D2’ 2012 (Columbia Valley, Washington) 150

### DESSERT WINES (2.5 OZ.)

La Spinetta Moscato d’Asti “Bricco Quaglia” 2014 (Piedmont, Italy) 11 (4 oz) / 35 (375 ml)

Ferreira “Duque de Bragança” 20 Year Old Tawny (Portugal) 10 / 99

\*Kosher (non-mevushal)

CLEO is proudly serving Red Bull Exclusively

## MEZZES

### DIPS 7

Babaganoush  
Lebaneh with Feta  
Hummus with Tahini  
Cucumbers & Yogurt  
Muhammara, Pomegranate

### WOOD BURNING OVEN 8

Artichoke, Lemon, Nicoise Olives  
Spicy Potatoes, Cilantro Aioli  
Cauliflower, Vadouvan, Cashews  
Heirloom Carrot, Harissa, Yogurt  
Shishito Peppers, Parmesan, Sherry

### DELICACIES 7

Spanakopita  
Dolmades  
Borek  
Spicy Cigars

### KEBABS 8

Lamb Kefta  
Chicken Kebab  
Shrimp Kebab  
Beef Kebab

Pork Belly  
Lamb Riblets  
Salmon

### SAUSAGES 7

Merguez  
Longanisa  
Butifarra  
Soujuk

## RAW

### OYSTERS

Horseradish, Lemon, Watercress 9

### STEAK TARTARE

Filet Mignon, Dijon, Brioche Toast Points 12

### TUNA TARTARE

Oranges, Olives, Harissa, Avocado 12

## SOUPS & SIDES

### HARIRA SOUP 4

### MATZO BALL SOUP 5

### SAFFRON RICE 5

### CRUDITE 4

### LAFFA WITH ZA'ATAR 2

## VEGETABLES

### FALAFEL

Tahini, Tabbouleh, Pickled Fennel 10

### RAVIOLI

Farmer's Cheese, Brown Butter, Egg, Marjoram 11

### BRUSSELS SPROUTS

Capers, Parsley, Almonds, Vinaigrette 9

### MUSHROOMS

Dates, Hazelnuts, Puffed Wild Rice 10

### ZUCCHINI KEFTEDES

Zucchini, Lemon, and Feta Fritters, Dill Yogurt 9

### GREEN BEANS

Almonds, Fresno, Cilantro, Orange Zest 7

### MOROCCAN VEGETABLE TAGINE

Caramelized Honey, Olive, Yogurt, Zhoogh 11

## MEATS

### LAMB SLIDERS

Piquillo, Feta, Harissa Aioli, Pickled Shallot 10

### COUSCOUS

with Seven Vegetable Soup 10  
add Choice of Kebab 18

### ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Couscous 14

### GRILLED HANGER STEAK

Crispy Smashed Potato, Spiced Carrot Puree 16

### SPICY MEATBALL TAGINE

Egg, Smoked Tomato, Piquillo Peppers 13

### MOROCCAN FRIED CHICKEN

Apricot Mustard, Harissa Aioli 11

### LAMB TAGINE

Apricots, Silan, Couscous, Sesame Seed 15

### MOUSSAKAH

Eggplant, Beef Ragout, Feta, Bechamel 13

### LAMB SHAWARMA

Caramelized Onions, Lebaneh,  
Harissa, Grilled Laffa 7

### CHICKEN TAGINE

Preserved Lemon, Almonds, Olives, Roasted  
Tomatoes, Saffron Rice 15

### DUCK BASTILLA

Crispy Phyllo, Orange Blossom Honey 14

### BONE MARROW

Braised Oxtail, Pickled Onion, Grilled Bread 14

## SEAFOOD

### GRILLED OCTOPUS

Peewee Potato, Celery, Lebaneh 13

### SPICY MOROCCAN FISH TAGINE

Market Fish, Artichoke, Clam, Saffron, Harissa 15

### GARLIC SHRIMP

Gigante Beans, Castelvetrano, Preserved Lemon 13

### BRANZINO

Cauliflower Couscous, Currants, Pine Nuts 16

### SCALLOPS

Smoked Piquillo, Brown Butter Vinaigrette,  
Almonds 15

## SALADS

### CHOPPED

Cucumber, Tomato, Freekeh, Lemon Vinaigrette 9

### TOMATO AND BURRATA

Basil Pesto, Olive, Greens 11

### GREEK

Feta, Olive, Tomato, Cucumber, Oregano 10

### QUINOA & ROASTED VEGETABLE

Farrow, Kale, Green Tahini, Puffed Quinoa 12

### GREEN GODDESS

Little Gems, Avocado, Hearts of Palm,  
Haricot Verts 12

### HALLOUMI & CITRUS

Lucinato Kale, Endive, Hazelnuts, Orange  
Reduction, Tarragon 12

### BEETS

Pickled Beets, Avocado, Walnut,  
Pomegranate 11

## FLATBREADS

### MUSHROOM

Tomato, Provolone, Gruyere Fresno Chili 13

### ARTICHOKE

Potato, Wilted Arugula, Provolone,  
Lemon Zest 13

### ROMAN

Tomato, Nicoise Olives, Provolone 12

### MERGUEZ

Peppers & Onions, Smoked Mozzarella,  
Lamb Sausage 13

For your convenience, a suggested 20% gratuity is added to parties of 6 or more