

# social hour

# Cleo

MEDITERRÁNEO

~  
L.A. LIVE

## orektikos SMALL PLATES 9

**HUMMUS** "masabacha" style, chick pea, tahini, cumin, lemon

**FETA & LEBANEH** greek yogurt, sheep's milk feta, za'atar

**MUSHROOM FLATBREAD** caramelized onions, truffle

**SPANAKOPITA** phyllo, spinach, feta, sesame, oregano

~ **SPICY CIGARS** brik pastry, spiced beef, lebaneh, feta

**ROASTED CAULIFLOWER** vadouvan, puffed quinoa, currants, spiced cashews

**LAMB SLIDERS** feta, piquillo peppers, harissa aioli, pickled shallot, challah

**GREEN FALAFEL** tahini sauce, tabouleh, beet-pickled fennel

**SPICY POTATOES**

## specialty cocktails 8

**CLEO KISS** gin, crushed cucumber, pomegranate juice, fresh lime, splash of prosecco

**MEDITERRANEAN MARGARITA** blanco tequila, house-made fig-almond syrup, fresh lime

**OLD HOLLYWOOD** whiskey, house-made fig-almond syrup, dash of walnut bitters

**JANAPOLITAN** vodka, crushed strawberry and basil leaves, fresh lime

**SPICED GINGER MOJITO** rum, crushed mint, spicy ginger syrup, fresh lime

## draft beer 4

**GOOSE ISLAND IPA** Chicago

**STONE BREWERY ARROGANT BASTARD ALE** San Diego

**DUVEL SINGLE BARREL FERMENTED** Belgium

**STELLA ARTOIS** Belgium

**ALLAGASH WHITE** Portland

**ANCHOR MANGO WHEAT** San Francisco

**BUD LIGHT** St. Louis

## house liquor 4

**NEW AMSTERDAM GIN**

**CRUZAN RUM**

**JIM BEAM BOURBON**

**SAUZA TEQUILA**

## house wine 4

**RED**

**WHITE**

**CHEF DANNY ELMALEH** 