

COCKTAILS

Vinebury

Absolut Vodka, St. Germain Elderflower Liqueur, Crushed Basil, Cucumber, Serrano, Fresh Lemon 15

Mediterranean Margarita

Casamigos Blanco Tequila, House-Made Fig-Almond Syrup, Fresh Lime 15

Clementina

Grey Goose L’Orange Vodka, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon 15

Lotus Flower

Effen Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon 15

Jasmine Margarita

Avion Silver Tequila, Fresh Lime, Pomegranate 15

Janapolitan

Belvedere Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime 15

Honey Citrus Sidecar

Knob Creek Rye Whiskey, Cointreau, Crushed Mint, Yuzu Juice, Agave Nectar 15

Old Hollywood

Makers Mark Whiskey, House-Made Fig-Almond Syrup, Dash of Walnut Bitters 15

Spiced Ginger Mojito

Bacardi Silver Rum, Crushed Mint, Spicy Ginger Syrup, Fresh Lime 15

Cleo Kiss

Bombay Sapphire Gin, Crushed Cucumber, Pomegranate Juice, Fresh Lime, Splash of Prosecco 15

The Garbo

Hennessy VS Cognac, Cardamom and Orange Peel Infused Syrup, Fresh Lemon, Orange Bitters, Splash of Prosecco 15

Mezcal Mule

El Silencio Mezcal, Fresh Lime, Crushed Serrano, Muddled Cucumber, Ginger Puree, Soda Water 15

BOTTLED BEERS

Shock Top (St. Louis) 8

Dos Equis (Mexico) 8

Shiner Bock (Texas) 8

Estrella Jalisco (Mexico) 8

Chimay Red (Belgium) 10

Weihenstephaner Hefeweizen (Germany) 8

Goose Island Sophie (Belgian) 8

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) 11 / 48

Mionetto Prosecco Brut, (Italy) 12 / 51

Faire La Fête, Cremant de Limoux, (France) NV 14 / 58

Moët & Chandon Brut Impérial 19 / 110

Perrier Jouët Grand Brut 24 / 110

Veuve Clicquot Yellow Label NV (Champagne, France) 25 / 119

DRY SHERRY & MADEIRA

Bodegas Osborne Fino 7

Broadbent 10 Year Old Reserve Malmsey 8

LIGHT CRISP DRY WHITES

Domaine Sigalas Assyrtiko/Athiri 2015 (Santorini, Greece) 11 / 46

J Vineyards Pinot Gris 2014 (California) 13 / 54

Pazo Senorans Albarino 2014 (Rias Baixas, Spain) 66

LIGHT ~ MEDIUM-BODIED OFF-DRY WHITES

Spy Valley Sauvignon Blanc 2015 (Marlborough, New Zealand) 12 / 50

Donhoff Riesling 2014 (Nahe, Germany) 17 / 70

Habit Gruner Veltliner 2014 (Santa Ynez Valley, CA) 19 / 78

RICH WHITES

Patient Cottat Vieilles Vignes 2014 (Sancerre, Loire) 49

Conundrum White Blend 2014 (California) 54

CHARDONNAY

Racines de la Terre 2013 (France) 11 / 46

Antica 2014 (Napa Valley) 68

Talbott Logan 2014 (Monterey) 16 / 66

Sanford 2014 (Sta. Rita Hills) 78

Talbott “Sleepy Hollow Vineyard” 2014 (Monterey) 20 / 82

DRY ROSE

Vie Vite Rose (France) BTG/Bottle 11 / 42

SOFT ~ MEDIUM-BODIED REDS

Cambria “Julia’s Vineyard” Pinot Noir 2013 (Santa Maria) 13 / 55

Inman Pinot Noir 2013 (Russian River) 16 / 67

Cherry Tart Pinot Noir 2014 (California) 63

SPICY AND RIPE REDS

Amalaya by Colome Malbec 2014 (Salta, Argentina) 12 / 47

*Capçanes Peraj Petite 2014 (Montsant, Spain) 59

Torres Garnacha “5G” 2014 (Campo de Borja, Spain) 54

SLIGHTLY BIGGER REDS

Musar Jeune 2013 (Bekaa Valley, Lebanon) 50

Numanthia Termes Tempranillo, 2013 (Toro, Spain) 14 / 52

Barboursville Cabernet Franc 2013 (Virginia) 70

Glen Carlou Bordeaux Blend 2012 (Paarl, South Africa) 13 / 50

Louis Martini Cabernet Sauvignon 2013 (Alexander Valley) 15 / 64

Franciscan “Estate” Cabernet Sauvignon 2013 (Napa Valley) 16 / 70

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) 11 / 103

*Kosher (non-mevushal)

CLEO is proudly serving Red Bull Exclusively

MEZZES

DIPS 9

Babaganoush
Lebaneh with Feta
Hummus with Tahini
Cucumbers & Yogurt

WOOD BURNING OVEN 8

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

DELICACIES 8

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 10

STEAK TARTARE

Filet Mignon, Dijon, Brioche Toast Points 15

TUNA TARTARE

Oranges, Olives, Harissa, Avocado 14

SOUPS & SIDES

HARIRA SOUP 6

MATZO BALL SOUP 7

SAFFRON RICE 5

CRUDITE 4

LAFFA WITH ZA'ATAR 3

VEGETABLES

FALAFEL

Tahini, Tabbouleh, Pickled Shallot 12

RAVIOLI

Farmer's Cheese, Brown Butter, Egg, Almonds 13

BRUSSELS SPROUTS

Capers, Parsley, Almonds, Vinaigrette 10

MUSHROOMS

Dates, Hazelnuts, Puffed Wild Rice 13

ZUCCHINI KEFTEDES

Zucchini, Lemon, and Feta Fritters, Dill Yogurt 11

GREEN BEANS

Almonds, Fresno, Cilantro, Orange Zest 9

MOROCCAN VEGETABLE TAGINE

Caramelized Honey, Almonds, Yogurt, Zhoogh 14

MEATS

LAMB SLIDERS

Piquillo, Feta, Harissa Aioli, Pickled Shallot 12

COUSCOUS

with Seven Vegetable Soup 12
add Choice of Kebab 19

ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Couscous 16

GRILLED HANGER STEAK

Crispy Smashed Potato, Spiced Carrot Puree 20

SPICY MEATBALL TAGINE

Egg, Smoked Tomato, Piquillo Peppers 15

MOROCCAN FRIED CHICKEN

Apricot Mustard, Harissa Aioli 14

FLATBREADS

MUSHROOM

Tomato, Provolone, Gruyere, Fresno Chili 14

ARTICHOKE

Potato, Wilted Arugula, Provolone,
Lemon Zest 14

KALE

Crème Fraîche, Parmesan, Chili Flake 12

LAMB TAGINE

Apricots, Silan, Couscous, Sesame Seed 17

MOUSSAKAH

Eggplant, Beef Ragout, Feta, Bechamel 15

LAMB SHAWARMA (Per Person)

Caramelized Onions, Lebaneh,
Harissa, Grilled Laffa 9

CHICKEN TAGINE

Preserved Lemon, Almonds, Olives, Roasted
Tomatoes, Saffron Rice 17

DUCK BASTILLA

Crispy Phyllo, Orange Blossom Honey 16

BONE MARROW

Braised Oxtail, Pickled Onion, Grilled Bread 17

SEAFOOD

GRILLED OCTOPUS

Peewee Potato, Celery, Lebaneh 16

SPICY MOROCCAN FISH TAGINE

Market Fish, Artichoke, Clam, Saffron, Harissa 18

GARLIC SHRIMP

Gigante Beans, Castelvetrano, Preserved Lemon 16

BRANZINO

Cauliflower Couscous, Currants, Pine Nuts 20

SCALLOPS

Smoked Piquillo, Brown Butter Vinaigrette,
Almonds 18

SALADS

CHOPPED

Cucumber, Tomato, Freekeh, Lemon Vinaigrette 11

TOMATO AND BURRATA

Basil Pesto, Olive, Greens 13

GREEK

Feta, Olive, Tomato, Cucumber, Oregano 12

QUINOA & ROASTED VEGETABLE

Farrow, Kale, Green Tahini, Puffed Quinoa 13

GREEN GODDESS

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

HALLOUMI & CITRUS

Lucinato Kale, Endive, Hazelnuts, Orange
Reduction, Tarragon 13

STEAKS

DRY AGED PRIME NEW YORK
Trio of Sauces

35

FILET MIGNON
Trio of Sauces

35

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