

COCKTAILS

Cleo Martini

Absolut Elyx Vodka, New Amsterdam Gin

Olive Juice, Blue Cheese Stuffed Olive 18

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

Grey Goose 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

Becks Lager (Germany) 8

Michelob Ultra (St. Louis) 8

Peroni (Italy) 8

Shock Top (St. Louis) 8

Dos Equis (Mexico) 8

Shiner Bock (Texas) 8

Estrella Jalisco (Mexico) 8

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) 48

Scarpetta Prosecco Brut NV (Italy) 12 / 52

Chandon California Rose NV 15 / 60

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

Moët & Chandon Brut Impérial (France) 19 / 110

Perrier Jouët Grand Brut (France) 24 / 110

Veuve Clicquot Yellow Label NV (Champagne, France) 119

DRY SHERRY & MADEIRA

Bodegas Osborne Fino 7 (4oz)

Broadbent 10 Year Old Reserve Malmsey 8 (4oz)

LIGHT CRISP DRY WHITES

Domaine Sigalas Assyrtiko/Athiri 2015 (Santorini, Greece) 10 / 46

Maso Canali Pinot Grigio 2015 (Tre Venezie, Italy) 13 / 54

Tyrrell's Semillon 2016 (Hunter Valley, Australia) 55

LIGHT ~ MEDIUM-BODIED OFF-DRY WHITES

Spy Valley Sauvignon Blanc 2016 (Marlborough, New Zealand) 11 / 50

Hexamer Reisling Quarzit 2013 (Nahe, Germany) 63

L Guntrum "Sacktrager" Riesling 2013 (Rheinhessen, Germany) 55

RICH WHITES

Vincent Delaporte Sancerre 2014 (Loire, France) 69

Zind Humbrecht Pinot Gris 2014 (Alsace, France) 68

CHARDONNAY

Domaine de Long Depaquit Chablis 2015 (Burgundy, France) 13 / 49

Racines de la Terre 2014 (France) 11 / 46

Smoke Tree 2015 (Sonoma County) 12 / 48

Cakebread Cellars 2015 (Napa) 90

Newton "Unfiltered" 2014 (Napa/Sonoma) 127

DRY ROSE

Huber Rose 2016 (Traisental, Austria) 46

Whispering Angel Rose 2015 (Provence, France) 15 / 72

SOFT ~ MEDIUM-BODIED REDS

Cambria "Julia's Vineyard" Pinot Noir 2013 (Santa Maria) 13 / 55

Inman "Thorn Ridge" Pinot Noir 2012 (Russian River) 16 / 67

SPICY AND RIPE REDS

Amalaya by Colome Malbec 2015 (Salta, Argentina) 12 / 47

*Ramon Cardova 2014 (Rioja, Spain) 56

Musar Jeune Rouge 2013 (Bekaa Valley, Lebanon) 50

Trefethen Merlot 2014 (Napa) 16 / 64

SLIGHTLY BIGGER REDS

Barboursville Cabernet Franc 2013 (Virginia) 60

Numanthia "Termes" Tinta de Toro (Toro, Spain) 14 / 52

Glen Carlou Grand Classique 2012 (Paarl, South Africa) 13 / 50

Elderton "Estate" Cabernet Sauvignon 2012 (Barossa, Australia) 15 / 50

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

Heitz Cellars Cabernet Sauvignon 2012 (Napa, California) 92

DeLille Cellars 'D2' Bordeaux Blend 2013 (Columbia Valley, Washington) 150

DESSERT WINES (2.5 OZ.)

La Spinetta Moscato d'Asti 2015 (Piedmont, Italy) 12 (4 oz) / 35 (375 ml)

Ferreira "Duque de Bragança" 20 Year Old Tawny (Portugal) 11 (4oz) / 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

Spicy Potatoes, Cilantro Aioli

Cauliflower, Vadouvan, Cashews

Shishito Peppers, Parmesan, Sherry

Asparagus, Almonds, Smoked Aioli

DELICACIES 8

Spanakopita

Dolmades

Borek

Spicy Cigars

KEBABS 9

Lamb Kefta

Chicken Kebab

Shrimp Kebab

Beef Kebab

Pork Belly

Lamb Riblets

Salmon

SAUSAGES 8

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 13

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, Mussels, 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

BURRATA

Squash Blossom, Tomato, Basil 14

MERGUEZ

Peppers & Onions, Smoked Mozzarella,
Lamb Sausage 14

SPECIALS

FILET MIGNON
Trio of Sauces

40

**ASK YOUR SERVER
FOR DAILY SPECIALS**

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