

**CLEO SANGRIA 14 Glass/65 Pitcher**

The perfect white wine sangria made with fresh fruit

**CLEO MOJITO 14 Glass/65 Pitcher**

Fresh mint, fresh lemon

**COCKTAILS****Tequilado**

Casamigos Blanco, Avocado, Agave syrup, Pineapple juice, Lemon juice, Black pepper 15

**Vinebury**

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

**Lotus Flower**

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

**Jasmine's Margarita**

Avion Tequila, Pom Juice, Fresh Lemon and Lime 15

**Janapolitan**

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

**Old Hollywood**

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

**Clementina**

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

**Spiced Ginger Mojito**

Bacardi Silver Rum, Muddled Mint, Ginger Syrup, Fresh Lime, Soda 15

**Moroccan Dawn**

Bombay Sapphire, Aperol, Orange Bitters, Fresh Lemon, Mint Leaves 15

**La Mistress**

Casamigos Blanco, Ginger syrup, Fresh Lime, Cinammon Sugar Rim 15

**Miami Sour**

Knob Creek Whiskey, Frangelico, Fresh Lemon, Red Wine Floater 15

**Sphinx**

Hennessy Cognac, Lemon Juice, Pomegranate Extract 15

**BEER**

Stella Artois (Belgium) 8

Bud Light (St. Louis) 7

Casa (Moroco) 8

Erdinger Hefeweizen (Germany) 11

Blue Point Lager (USA) 9

**DRAFTBEER**

Shocktop (St. Louis) 9

Estrella Damm (Spain) 9

Goose Island IPA (Chicago) 9

**WINE LIST***Ask your server about our Italian Special Reserve Selections***SPARKLING**

Mionetto Prosecco NV (Italy)	11/44
Faire la Fête (France)	13/55
Rivarose Brut Rose (Provence, France)	13/50
Moët & Chandon Impérial NV (Champagne, France)	26/116
Perrier Jouët Grand Brut NV (Champagne, France)	27/130
Veuve Clicquot Yellow Label NV (Champagne, France)	28 /126
Moët & Chandon Rosé (NV) (Champagne, France)	180
Veuve Clicquot Rosé (NV) (Champagne, France)	195
Rosé, Billecart-Salmon NV (Mareuil-sur-ay, France)	220
Billecart-Salmon Brut Reserve 99 (Mareuil-sur-ay, France)	250
Dom Perignon, Moët & Chandon 2006 (Champagne, France)	450
Dom Perignon, Moët & Chandon Rosé 2003 (Champagne, France)	900

**LIGHT BODIED WHITES**

San Cipriano, Pinot Grigio, 2015 (Friuli, Italy)	13/50
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**MEDIUM BODIED WHITES**

Torres, Verdeo, 2014 ( Verdejo,Spain)	12/52
Paddle Creek, Sauvignon Blanc, 2014 (Marlborough, New Zealand)	15/56
William Hill, Chardonnay, 2013 (Napa Valley, California)	16/64
Antica, Chardonnay, 2013 (Napa Valley)	70
Cloudy Bay, Sauvignon Blanc 2013 (Marlborough, New Zealand)	90

**FULL BODIED WHITES**

Sanford, Chardonnay, 2014 (Sta. Rita Hills)	68
Domaine Sigalas, Assyrtiko (Santorini, Greece)	69
Domaine Bachelet-Monnot, Puligny-Montrachet, 2012 (Burgundy, France)	140

**DRY ROSE**

Juliette, 2015 (Provence, France)	12/48
Maison Saleya 2015 (Provence, France)	56

**LIGHT BODIED REDS**

MacMurray Pinot Noir 2014 (Russian River Valley, California)	15/60
Cloudy Bay, Pinot Noir 2012 ( Marlborough, New Zealand)	90
Mateo, Pinot Noir, 2013 (Sta Rita, California)	99

**MEDIUM BODIED REDS**

Torres, Ibericos,2014 (Crianza, Spain)	13/55
Pardus, Malbec 2013 (Mendoza, Argentina)	15 / 56
Ruffino, Super Tuscan 'Modus', 2012 (Tuscany, Italy)	75

**FULL BODIED REDS**

Louis Martini, Cabernet Sauvignon, 2014 (Sonoma County, California)	15 / 56
Château Mezain, Bordeaux, 2013 (Bordeaux, France)	17/75
Franciscan Estate, Cabernet Sauvignon, 2013 (Napa Valley)	72
DeLille Cellars, Bordeaux Blend, 2012 (Columbia Valley, Washington)	95

**#1 CLEO EXPERIENCE 49****#2 CLEO EXPERIENCE 65**

(INCLUDES 2 GLASSES OF TORRES WINE)

Ask your server for more information

## MEZZES

### DIPS 9

Babaganoush  
Lebaneh with Feta  
Hummus with Tahini  
Cucumbers & Yogurt  
Muhamara

### WOOD BURNING OVEN 9

Artichoke, Niçoise Olives  
Cauliflower Vadouvan  
Spicy Potatoes, Cilantro Aioli  
Heirloom Carrot Harissa  
Shishito Peppers, Parmesan, Sherry  
Brussels Sprout Hearts, Hazelnuts

### DELICACIES 9

Spanakopita  
Kibbeh  
Dolmades  
Börek  
Spicy Cigars

### KEBABS 10

Lamb Kefta  
Chicken Kebab  
Shrimp Kebab  
Wagyu Skirt +3

Pork Belly  
Lamb Chop +7  
Onion \$3

### SAUSAGES 8

Merguez  
Longanisa  
Chorizo

## RAW

### OYSTERS

Chili Lime Mignonette, Granité 13

### KIBBEH NAYYEH

Lamb Tartar, Bulgar, Mint, Lebaneh 13

### TUNA TARTARE

Oranges, Olives, Harissa, Avocado 14

### CEVICHE

Octopus, Corvina, Leche de Tigre 14

## SOUPS & SIDES

### HARIRA SOUP 7

### MATZO BALL SOUP 7

### SAFFRON RICE 6

### HOUSE PICKLES 2

### LAFFA WITH ZA'ATAR 5

## SALADS

### CHOPPED

Cucumbers, Tomato, Freekeh, Lemon 12

### MOORISH SLAW

Root vegetables, Cider Vinaigrette, Tahini 13

### TOMATO AND BURRATA

Heirloom Tomato, Greens, Basil 15

### GREEK

Feta, Olives, Tomato, Cucumber, Oregano 14

## VEGETABLES

### FALAFEL

Tahini, Tabouleh 14

### RAVIOLO

Artichoke, Ricotta, Egg Yolk, Brown Butter 15

### BRUSSELS SPROUTS

Capers, Parsley, Almonds,  
Red Wine Vinaigrette 10

### POTATOLATKES

Sauerkraut, Pecorino, Apple 11

### MUSHROOMS

Seasonal Mushrooms, Dates, Hazelnuts,  
Puffed Wild Rice 12

### ZUCCHINI KEFTEDES

Drained yogurt, Pressed Zucchini Salad, 12

### SPINACH RICOTTA DUMPLING

Avgolemono, Pistachio Pesto 14

### PLUM HALLOUMI

Heirloom Kale, Pepitas, Pickled Shallots, Opal Basil 15

### BEETS

Pickled Beets, Avocado, Walnuts, Pomegranate 13

### QUINOA AND ROASTED VEGETABLE

Spiced Almonds, Frisée, Cumin 14

### APPLE, MANCHEGO AND WATERCRESS

Pink Lady Apple, Apple Chutney, Poppey Seed Vinaigrette 15

### WATERMELON FETA SALAD

Silan, Pistacios, Baby Arugula, Mint 15

## MEATS

### SLIDERS

Sonoma Lamb, Feta, Harissa Aioli, Sweet Pickled  
Shallots 14

### COUSCOUS

with Seven Vegetable Soup 13  
add Choice of Kebab 10

### ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Couscous 20

### GRILLED HANGER STEAK

Grilled Peewee Potatoes, Spoon Salad 20

### MEATBALL TAGINE

Soft Egg, Smoked Tomato, Piquillo Peppers 20  
Choice of Saffron Rice or Moroccan Couscous

### LAMB TAGINE

Apricots, Silan, Couscous, Sesame Seeds 20

## FLATBREADS

### SEASONAL MUSHROOM

Talleggio, Hen of Woods, Gruyere 15

### ARTICHOKE

Potato, Wilted Arugula, Mozzarella 15

### KALE

Crème Fraîche, Parmesan, Garlic Oil 15

### MOUSSAKAH

Eggplant, Beef Ragout, Feta, Pinenuts 15

### LAMB SHAWARMA

Caramelized Onions, Lebaneh,  
Harissa, Grilled Laffa 16

### CHICKEN TAGINE

Preserved Lemon, Almonds, Olives, Roasted  
Tomatoes, Saffron Rice 18

### DUCK BASTILLA

Crispy Phyllo Filled w/ Glazed Duck, Almonds 19

### BONE MARROW

Mushrooms, Herbs, Red-Wine Jus 18

### EGGPLANT LEBANEH

Feta, Fresno Chili, Za'atar 14

### MERGUEZ

Peppers & Onions, Smoked Mozzarella 15

### ROMAN

Tomato, Niçoise Olives, Aged Mozzarella 13

## SEAFOOD

### GRILLED OCTOPUS

Celery, Crushed Potatoes, Lemon Vinaigrette 20

### SPICY MOROCCAN FISH TAGINE

Saffron, Clams, Tomato, Chickpeas 20

### GARLIC SHRIMP

Gigante Beans, Castelvetrano Olives, Preserved  
Lemon 20

### GRILLED BRANZINO

Cauliflower Couscous, Drained Yogurt 22

### SCALLOPS

Piquillo Almond Puree, Brown Butter 20

### CLAM AND NOODLE

Merguez, Saffron Aioli, Lemon, 19

An 18% suggested gratuity has been added for your convenience to all food and beverage purchases.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. Additionally, if you're pregnant or could become pregnant, are nursing a baby, or if you are feeding a young child, it may be advised to limit your consumption of certain types of fish / shellfish.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. For more information visit [www.fda.gov](http://www.fda.gov).

