2535 LAS VEGAS BLVD. SOUTH • LAS VEGAS, NEVADA 89109
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WINE LIST

CHAMPAGNE & SPARKLING

Poema Cava NV (Penedes, Spain) 12 / 50
Mestres Cupatge Reserva Rose Cava NV (Penedes, Spain) 18 / 72
Val de Mer Cremant de Bourgogne Brut Rose NV (Burgundy, France) 15 / 60
Veuve Clicquot Brut NV (Reims, France) 125

LIGHT, CRISP, DRY WHITES

Ouled Thaleb Clairette White Blend 2014 (Zenata, Morocco) 12/48
Scarpetta Pinot Grigio 2014 (Veneto, Italy) 55
Schloss Hallburg Silvaner Dry Estate 2013 (Franken, Germany) 12/48
Peter Lehmann Riesling 2013 (Barossa Valley, Australia) 65
Domaine Sigalas Assyrtiko 2015 (Santorini, Greece) 75
Pastou *Les Boucaults* Sauvignon Blanc 2014 (Sancerre, France) 20 / 80
Kurt Darting *Dürkheimer Fronhof* Kabinett Riesling 2012 (Pfalz, Germany) 15 / 60

MEDIUM-BODIED & OFF-DRY WHITES

Nikolaihof *Hefeabzug* Gruner Veltliner 2015 (Wachau, Austria) 80
Gramona *Gessami* White Blend 2014 (Penedes, Spain) 15 / 60
William Fevre *Champs Royaux* Chardonnay 2014 (Chablis, France) 72
Sandhi Chardonnay 2013 (Santa Barbara, CA) 20 / 80
Cakebread Chardonnay 2014 (Napa Valley, CA) 135
Marisco Vineyards *The Ned* Sauvignon Blanc 2014
(Marlborough, New Zealand) 14 / 56

DRY ROSÉ

Triennes Rose Cinsault Blend 2015 (Aix en Provence, France) 15/60
Red Car *Bybee Vineyard* Rose of Pinot Noir 2015 (Sonoma Coast, CA) 72

LIGHT & MEDIUM-BODIED REDS

Villa Ponciago *La Reserve* Fleurie Gamay 2012 (Beaujolais, France) 12 / 48
Bodegas Peique *Ramon Valle* Mencia 2012 (Bierzo, Spain) 68
Bellus Wines *Scopello* Frappato 2013 (Sicily, Italy) 80
Maison L'Envoyé *Two Messengers* Pinot Noir 2014 (Willamette Valley, OR) 85
Flowers Pinot Noir 2013 (Sonoma Coast, CA) 120
Miura Pinot Noir 2014 (Santa Lucia Highlands, CA) 18 / 75

MEDIUM & FULL-BODIED REDS

M. Chapoutier *Belleruche* Cotes Du Rhone Grenache/Syrah 2014
(Rhone, France) 50
Capçanes *Peraj Petita* Garnacha Blend 2013 (Montsant, Spain)
Kosher (Non-Mevushal) 65
Barboursville Cabernet Franc 2012 (Virginia, US) 80
Casa Ferreirinha *Papa Figos* Red Blend 2014 (Douro, Portugal) 15 / 60
GD Vajra Albe Barolo Nebbiolo 2011 (Piedmont, Italy) 115
Ciacci Piccolomini Brunello di Montalcino Sangiovese 2010 (Tuscany, Italy) 140
Chateau Musar *Jeune* Cinsault Blend 2012 (Bekaa Valley, Lebanon) 65
Achaval Ferrer Malbec 2013 (Mendoza, Argentina) 24 / 96
Numanthia *Termes* Tempranillo 2012 (Toro, Spain) 90
Seghesio *Old Vine* Zinfandel 2013 (Sonoma County, CA) 110
Ouled Thaleb Syrah 2012 (Zenata, Morocco) 18 / 72
Glen Carlou Bordeaux Blend 2011 (Paarl, South Africa) 16 / 65
Faust Cabernet Sauvignon 2012 (Napa Valley, CA) 30 / 120
Nickel & Nickel Cabernet Sauvignon John C. Sullenger 2013 (Oakville, CA) 195

DESSERT WINES (2.5 OZ.)

Broadbent *5-Year Reserve* Tinta Negra (Madeira, Portugal) 14 / 85
Ferreira *Duque de Bragança* 20-Year-Old Tawny Port (Douro, Portugal) 27 / 190
Kracher Cuvee *Beerenauslese* Welschriesling/Chardonnay 2011 (375ml)
(Neusiedlersee, Austria) 20 / 85
La Spinetta *Bricco Quaglia* Moscato d'Asti 2013 (375ml) (Piedmont, Italy) 15 / 30

COCKTAILS 15

Clementina
Absolut Mandrin Vodka, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon

Market Mojito
Bacardi Silver Rum, Crushed Oranges and Mint, Pomegranate Juice, Fresh Lime

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

Lotus Flower
Three Olives Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon

Raspberry Twist
Avion Silver Tequila, Crushed Raspberries and Rosemary, Fresh Lime, Agave, Splash of Cava

Janapolitan
Ciroc Vodka, Crushed Strawberry and Basil Leaves, Fresh Lime

Mediterranean Margarita
Hornitos Plata Tequila, House-Made Fig-Almond Syrup, Fresh Lime

Old Hollywood
Maker's Mark Bourbon, House-Made Fig-Almond Syrup, Dash of Walnut Bitters

The Garbo
Hennessy VS Cognac, Cardamom and Orange Peel Infused Syrup, Fresh Lemon, Orange Bitters, Splash of Cava

Adriatic Fresh
Bombay Sapphire Gin, Muddled Grapes, Sage and Thyme Syrup, Fresh Lemon Juice, Egg White

Cucumber Smash
Jameson Whiskey, Muddled Cucumber, St. Germain Elderflower Liqueur, Fresh Lemon Juice

Old Vegas
Aviation Gin, Muddled Orange, Fresh Lemon Juice, Splash of Aperol

BOTTLED BEERS

Heineken (Holland) 8
Negra Modelo (Mexico) 8
Sierra Nevada (California) 8
Anchor Porter (San Francisco) 8
Shiner Bock (Texas) 8
Chimay Red (Belgium) 15
Weihenstephaner Hefeweizen (Germany) 10
Bud Light (Missouri) 8
Stiegl Grapefruit Radler (Austria) 10
St. Pauli Girl Non-Alcoholic (Germany) 8

DRAFT BEER

Goose Island IPA (Chicago) 10
Duvel Single Barrel Fermented (Belgium) 10
Stella Artois (Belgium) 8
Hoegaarden (Belgium) 8

Cleo proudly serves Red Bull exclusively.

You must be age 21 or older to consume alcohol. Please drink responsibly.

MEZZES

DIPS WITH LAFFA 10
Babaganoush
Lebaneh with Feta
Hummus with Tahini
Cucumbers & Yogurt
Carrot Harissa

Pick Any Three 28

FROM THE OVEN 10
Artichoke, Lemon
Spicy Potatoes, Cilantro Aioli
Cauliflower, Vadouvan, Cashews
Eggplant, Fennel, Chili
Shishito Peppers, Parmesan
Brussels Sprout Hearts, Hazelnuts, Fresno Chili

DELICACIES 10
Spanakopita
Dolmades
Spicy Cigars

KEBABS 11
Lamb Kefta
Chicken Kebab
Shrimp Kebab*
Pork Belly
Wagyu Kebab* +4
Lamb Chops* +5

Pick Three Kebabs or Sausages
with Saffron Rice 29
Wagyu or Lamb Chops +5

SAUSAGE 10
Merguez
Longanisa
Soujouk
Butifarra

RAW

Oysters*
Chili-Lime Mignonette, Granite 15

Kibbeh Nayyeh*
Lamb Tartare, Bulgar, Mint, Lebaneh 13

Tuna Tartare*
Oranges, Olives, Harissa, Avocado 14

VEGETABLES

Falafel
Tahini, Tabbouleh 12

Brussels Sprouts
Capers, Almonds, Vinaigrette 14

Mushrooms
Dates, Hazelnuts, Puffed Rice 13

Potato Latkes
Smoked Lebaneh, Apple Sauce, Pickled Red Onion 13

Spinach & Ricotta Dumplings
Creamy Pesto, Parmesan 14

MEATS

Sliders*
Sonoma Lamb, Feta, Harissa, Piquillo 14

Roast Lamb*
Sonoma Lamb, Lebaneh, Israeli Couscous 19

Grilled Hanger Steak*
Grilled Peewee Potatoes, Spoon Salad 19

Lamb Tagine
Apricots, Silan, Couscous, Sesame Seeds 19

Bone Marrow
Mushrooms, Herbs, Red-Wine Jus 19

Moussakah
Layered Eggplant, Bolognese, Bechamel 15

Lamb Shawarma
Slow-Roasted with Spices 9

Chicken Tagine
Preserved Lemon, Almonds, Olives 18

SEAFOOD

Grilled Octopus
Celery, Potatoes, Lemon Vinaigrette 18

Clam & Noodle
Longanisa, Saffron Aioli, Lemon 17

Garlic Shrimp
Gigante Beans, Castelvetrano Olives, Preserved Lemon 18

Scallops*
Piquillo-Almond Puree, Brown Butter 19

Grilled Branzino*
Cauliflower Couscous, Lebaneh, Zhoug 19

SOUPS & SIDES

Harira Soup 8

Couscous
Seven Vegetable Soup 11 *Add Kebab +11*

Saffron Rice 6

House Pickles 4

Veggie Sticks 5

Laffa 3

SALADS

Chopped
Cucumbers, Freekeh, Tomato, Lemon 12

Tomato & Burrata
Heirloom Tomato, Arugula, Basil 13

Quinoa & Roasted Vegetable
Spiced Almonds, Frisee, Cumin 13

Beets
Pickled Beets, Avocado, Walnuts, Pomegranate 12

Greek
Feta, Olives, Tomato, Cucumber, Oregano 14

Grilled Halloumi
Heirloom Kale, Citrus, Hazelnuts, Tarragon 14

FLATBREADS

Seasonal Mushroom
Gruyere, Fresno Chili, Wilted Arugula 15

Artichoke
Potato, Wilted Arugula, Mozzarella 15

Merguez
Peppers, Onions, Smoked Mozzarella 16

Kale
Creme Fraiche, Parmesan, Garlic Oil 15

Roman
Tomato, Nicoise Olives, Aged Mozzarella 13

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.*

A 20% suggested gratuity is added to parties of 6 or more.