



1717 VINE STREET • LOS ANGELES, CALIFORNIA 90028
PHONE 323-962-1711 • CLEORESTAURANT.COM

OPEN FROM NOON TO MIDNIGHT SEVEN DAYS A WEEK



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WINE LIST

SPARKLING

Pichot Vouvray Pétillant NV (Loire, France) 10 / 45
Sorelle Bronca Prosecco di Valdobbiadene Extra Dry NV (Italy) 12 / 45
Avinyo Cava Reserva NV (Spain) 10 / 45
Margaine Cuvée Tradionelle NV (Champagne, France) 375ml / 50

DRY SHERRY AND MADEIRA

El Maestro Sierra Amontillado 12-Year 8
Rare Wine Co. Charleston Sercial 9

LIGHT CRISP DRY WHITES

Ameztoi Getariako Txakolina 2009 (Basque, Spain) 40
Colome Torrontes 2009 (Salta, Argentina) 8 / 35
Garciarevalo Casamaro Blanco 2009 (Rueda, Spain) 44
Peter Lehmann Riesling 2008 (Barossa, Australia) 36
Domaine Sigalas Assyrtiko/Athiri 2009 (Santorini, Greece) 8 / 35
Vincent Delaporte Sancerre 2008 (Loire, France) 45

LIGHT ~ MEDIUM-BODIED OFF-DRY WHITES

Donnhoff Estate Riesling 2009 (Nahe, Germany) 15 / 49
Merkelbach "Erdener Treppchen" Riesling Kabinett 2008 (Mosel, Germany) 45

RICH WHITES (SOME DRY, SOME NOT)

Pichot Vouvray Sec 2009 (Loire, France) 37
Domaine aux Moines Roche aux Moines Savennieres 2001 (Loire) 48
Brundlmayer Gruner Veltliner Berg Vogelsang 2009 (Austria) 375ml / 43
Maso Canali Pinot Grigio 2008 (Alto Adige, Italy) 39
Fairview Viognier 2008 (South Africa) 44

CHARDONNAY

Peter Lehmann, 2009 (Barossa, Australia) 8 / 33
Lake Sonoma, Russian River Valley 2007 49
Lioco, Sonoma Coast 2009 12 / 45

DRY ROSE

La Grange Tiphaine Riage Tournant Rosé 2009 (Loire) 8 / 35
Inman Family Rosé of Pinot Noir 2009 (Russian River) 10 / 40

SOFT ~ MEDIUM-BODIED REDS

Copain Tous Ensemble 2008 (Mendocino) 11 / 46
Fort Ross Pinot Noir 2007 (Sonoma) 375ml / 45
Cambria "Julia's Vineyard" 2007 (Santa Maria) 13 / 48
Le Quetel Puzelat-Bonhomme 2009 (Touraine, France) 40

SPICY AND RIPE REDS

Lapostolle Casa Carmenère 2008 (Rapel Valley, Chile) 8 / 36
Vina Sastre Roble 2008 (Ribera del Duero, Spain) 45
Amalaya by Colome Malbec 2008 (Salta, Argentina) 10 / 43
Carol Shelton Monga Zinfandel 2007 (Cucamonga) 44

SLIGHTLY BIGGER RED

Domaine Skouras Skouras Red 2009 (Nemea, Greece) 8 / 35
Kenwood "Jack London" Cabernet Sauvignon 2007 (Sonoma) 375ml / 40
Glen Carlou Bordeaux Blend 2006 (Paarl, South Africa) 12 / 45

DESSERT WINES

La Caudrina Moscato d'Asti 2009 (Piedmont, Italy) 9 / 43
Kracher Beerenauslese 2007 (Austria) 15 / 49

CLEO is proudly serving Roaring Lion Exclusively

COCKTAILS

LOTUS FLOWER

Stoli Vodka, Crushed Blackberries, Elderflower Liqueur,
Fresh Squeezed Lemon

JANAPOLITAN

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

MEDITERRANEAN MARGARITA

Milagro Tequila, House Made Fig Almond Syrup,
Fresh Squeezed Lime

HONEY CITRUS SIDECAR

Jack Daniels Whiskey, Cointreau, Crushed Mint, Yuzu Juice,
Agave Nectar

THE CLEOPATRA VII

Grey Goose Pear Vodka, Cointreau, Mango Puree,
White Cranberry, Fresh Squeezed Lemon, Dash of Peychaud's

GRAPES OF WRATH

Grey Goose Pear Vodka, Crushed Red Grapes,
Grape Juice, Fresh Squeezed Lime, Soda Water

MARKET MOJITO

Bacardi Silver, Crushed Oranges and Mint,
Pomegranate Juice, Fresh Squeezed Lime

CLEMENTINA

Svedka Clementine, Crushed Basil and Serrano Chile,
Orange Juice, Fresh Squeezed Lemon

CLEO KISS

Tanqueray Gin, Crushed Cucumber, Pomegranate Juice, Fresh
Squeezed Lime, Splash of Martini and Rossi Prosecco

MEDUSA'S BITE

Hennessy Black Cognac, Domaine Canton, Crushed Conchord
Grapes, Fresh Squeezed Lemon, Splash of Ginger Ale

14

BOTTLED BEERS

HEINEKEN (Holland) 7

AMSTEL LIGHT (Holland) 7

SAM ADAMS (Boston) 7

SIERRA NEVADA (California) 7

ANCHOR PORTER (San Francisco) 7

SHINER BOCK (Texas) 7

CHIMAY RED (Belgium) 10

WEIHENSTEPHANER HEFEWEIZEN (Germany) 7

BUCKLER (Non-Alcoholic) 7

DRAFT BEER

PLINY ELDER (San Diego) 9

STONE IPA (San Diego) 9

DUVEL (Belgium) 9

ALLAGASH CURIEUX (Portland) 9

BLUE MOON (Colorado) 9

MILLER LITE (Milwaukee) 9

...and so, we break the plates...

MEZZES

DIPS 6

Babaganoush
Lebaneh with Feta
Muhammara
Htipiti
Hummus with Tahini
Cucumbers & Yogurt
Carrot Harissa

WOOD BURNING OVEN 6

Artichoke, Nicoise Olives
Spicy Potatoes
Olives, Almonds, Oranges
Cauliflower, Vadouvan, Cashews
Eggplant, Fennel, Chili
Shishito Peppers, Parmesan

DELICACIES 6

Spanakopita
Kibbeh
Shrimp Briouats
Dolmades
Borek

KEBABS 6

Lamb Kefta
Chicken Kebab
Shrimp Kebab
Beef Kebab

Pork Belly

Corn
Asparagus
Oysters MP
Sweet Breads MP

SAUSAGE 6

Merguez
Longanisa
Soujouk
Butifarra
Boudin Blanc
Morcilla de Cebbola

RAW

OYSTERS

Meyer Lemon, Fresno Chili, Mignonette 9

KIBBEH NAYYEH

Lamb Tartar, Bulgar, Mint, Lebaneh 12

TUNA TARTAR

Oranges, Olives, Harissa, Avocado 12

SOUPS & SIDES

HARIRA

Lentil, Chickpea, Tomato 5

SAFFRON RICE 6

HOUSE PICKLES 2

LAFFA with Zaatar 2

SALADS

CHOPPED

Cucumbers, Tomato, Scallions, Parsley,
Lemon 8

SPINACH

Cabrales, Figs, Hazelnuts, Fig Balsamic,
Bloomsdale Spinach 9

PUMPKIN

Roasted Pumpkin, Shaved Parmesan, Spiced
Pepitas, Hazelnut Vinaigrette 9

VEGETABLES

FALAFEL

Chickpea Fritters, Tahini, Smoked Pickled
Shallots 8

RAVIOLI

Fresh Farmer's Cheese, Brown Butter,
Soft Egg, Marjoram 11

BRUSSEL SPROUTS

Capers, Parsley, Almonds,
Red Wine Vinaigrette 9

MUSHROOMS

Seasonal Mushrooms, Dates, Hazelnuts,
Puffed Wild Rice 10

ZUCCHINI KEFTEDES

Drained Yogurt, Pressed Zucchini Salad 9

BEETS

Baby Beets, Avocado, Candied Walnuts,
Pomegranate Vinaigrette 10

TOMATO

Heirloom Tomato, Feta, Picholine,
Honey-Sherry Vinaigrette 10

GREEK

Feta, Kalamata Olives, Lettuce, Tomato,
Cucumber, Oregano 9

MEATS

SLIDERS

Harissa Aioli, Sweet Pickled Shallots, Challah 10

COUS COUS

with Seven Vegetable Soup 11
add Choice of Kebab 16

ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Cous Cous 15

GRILLED HANGER STEAK

Grilled Peewee Potatoes, Spoon Salad 15

FLATBREADS

SEASONAL MUSHROOM

with Gruyere, Wilted Arugula 14

ARTICHOKE

with Crushed Potato, Wilted Arugula,
Aged Mozzarella 13

MEATBALL TAGINE

Soft Egg, Smoked Tomato, Piquillo Peppers 13

BEEF CHEEK TAGINE

Caramelized Onion, Apples, Prunes, Almonds 15

MOUSSAKAH

Eggplant, Beef Ragout, Feta, Pinenuts 14

BRAISED LASHON

Brussel Sprout Hearts 11

EGGPLANT LEBANEH

with Feta, Fresno Chili, Zaatar 13

MERGUEZ

with Caramelized Onions & Peppers,
Smoked Mozzarella 14

SEAFOOD

GRILLED OCTOPUS

Celery, Crushed Potatoes, Lemon Vinaigrette 13

MUSSEL TAGINE

Saffron, Tomato, Chickpeas, Spinach 13

GARLIC SHRIMP

Gigante Beans, Castelvetro, Chile De Arbol 12

SPICY DAURADE TAGINE

Mussels, Tomatoes, Harissa, Picholine 16

GRILLED TUNA

Olive Tapenade, Zaatar, Tahini, Calabrian Chili 15

SCALLOPS

Lebaneh, Dill, Orange,
Moroccan Dry Cured Olives 13

GRILLED DAURADE

Cumin, Heirloom Carrots, Buerre Noisette 15

ROMAN

Tomato, Nicoise Olives, Aged Mozzarella 12