



## COCKTAILS

#belegendary  
Grey Goose Le Melon, St. Germain, Fresh Lime, Prosecco 14

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

Lotus Flower  
Grey Goose Vodka, Crushed Blackberries, St. Germain Elderflower Liqueur, Fresh Lemon 15

Jasmine's Margarita  
Casamigos Blanco Tequila, Pom Juice, Fresh Lemon and Lime 15

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

Mediterranean Margarita  
Avion Tequila, House-Made Fig-Almond Syrup, Fresh Lime 15

Honey Citrus Sidecar  
Bulleit Bourbon Whiskey, Cointreau, Crushed Mint, Yuzu Juice, Agave Nectar 15

Old Hollywood  
Bulleit Bourbon Whiskey, House-Made Fig-Almond Syrup, Dash of Walnut Bitters 15

Cleo Colada  
Ciroc Coconut Vodka, Pineapple Juice, Fresh Lime, Egg White 15

Clementina  
Ketel Oranje, Crushed Basil and Serrano Chili, Orange Juice, Fresh Lemon 15

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

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

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

## WINE LIST

### SPARKLING

Stellina di Notte Prosecco NV (Italy) 10 / 35  
Moët & Chandon Impérial NV (Champagne, France) 105  
Veuve Clicquot Yellow Label NV (Champagne, France) 26 / 115  
Perrier Jouët Grand Brut NV (Champagne, France) 118

### WHITE

Colome Torrontes 2013 (Salta, Argentina) 8 / 28  
Borgo "Delle Venezie" Pinot Grigio 2012 (Friuli-Venezia Giulia, Italy) 32  
Kessler R Reisling 2011 (Rheingau, Germany) 10 / 35  
Caymus, Emolo Sauvignon Blanc 2012 (Napa, California) 12 / 42  
Cherry Tart Chardonnay (California) 14 / 49  
La Spinetta Moscato 2013 (Asti, Italy) 14 / 49  
Domaine Sigalas Assyrtiko (Santorini, Greece) 63  
Cloudy Bay Sauvignon Blanc 2013 (Marlborough, New Zealand) 81

### ROSE

Borsao, Grananche 2012 (Campo de Borja, Spain) 8 / 28  
Whispering Angel 2012 (Provence, France) 49

### RED

Underwood Pinot Noir 2012 (Willamette, Oregon) 10 / 35  
"Stucchi" Chianti Classico 2011 (Tuscany, Italy) 12 / 40  
Brachetto "Anthos" 2011 (Canale-Roero, Italy) 40  
Morellino Di Scansano Lohsa 2010 (Tuscany, Italy) 42  
Amalaya Malbec 2013 (Salta, Argentina) 12 / 42  
Pali, Riviera Pinot Noir 2010 (Sonoma, California) 14 / 49  
Clerico Dolcetta di Langhe Visadi 2011 (Piedmont, Italy) 49  
Bortoluzzi Merlot 2012 (Venezia Giulia, Italy) 50  
Chateau Musar, Jeune Blend 2012 (Bekka Valley, Lebanon) 51  
Barboursville Cabernet Franc 2011 (Delaplane, Virginia) 54  
Numanthia Termes, 2013 (Toro, Spain) 16 / 56  
Palazzotto Maculan Cabernet Sauvignon 2010 (Breganze, Italy) 75  
Turriga, Argiolas, Red Blend Sardegna 2007 (Sardinia, Italy) 80  
Castello di Ama Vigna l'Apparita Merlot 2008 (Tuscany, Italy) 107  
Paolo Scavino Barolo 2009 (Barolo, Italy) 135  
Brunello Di Montalcino, Donatella Cinelli Colombin 2007 (Tuscany, Italy) 168

## BOTTLED BEER

Heineken (Holland) 7  
Dos Equis Amber (Mexico) 7  
Sierra Nevada (California) 7  
Anchor Porter (San Francisco) 7  
Chimay Red (Belgium) 10  
Schifferhofer Hefeweizen (Germany) 7  
Casablanca (Morocco) 7  
Quillmes (Argentina) 7  
Buckler (Non-Alcoholic) 7

## DRAFT BEER

Goose Island IPA (Chicago) 9  
Estrella (Spain) 9  
Bud Light (St. Louis) 6

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

## MEZZES

### DIPS 7

Babaganoush  
Lebaneh with Feta  
Hummus with Tahini  
Cucumbers & Yogurt  
Carrot Harissa  
Turkish Salad  
Chicken Liver

### WOOD BURNING OVEN 7

Artichoke, Niçoise Olives  
Cauliflower, Bagna Cauda  
Spicy Potatoes, Cilantro Aioli  
Carrots, Vadouvan, Cashews  
Rutabega, Dates, Orange  
Shishito Peppers, Parmesan, Sherry  
Brussels Sprout Hearts, Hazelnuts  
Roasted Asparagus, Romesco

### DELICACIES 7

Spanakopita  
Kibbeh  
Dolmades  
Borek  
Sambousek  
Spicy Cigars

### KEBABS 7

Lamb Kefta  
Chicken Kebab  
Shrimp Kebab  
Wagyu Skirt +3

### Pork Belly

Lamb Chop +7  
Market Fish Kebab  
Wagyu Tongue

### SAUSAGES 7

Merguez  
Longanisa  
Boudin Blanc with Truffle  
Makamek  
Toulouse

## RAW

### OYSTERS

Chili Lime Mignonette, Granité 9

### KIBBEH NAYYEH

Lamb Tartar, Bulgar, Mint, Lebaneh 12

### TUNA TARTARE

Oranges, Olives, Harissa, Avocado 13

### CEVICHE

Octopus, Grouper, Leche de Tigre 12

## SOUPS & SIDES

### HARIRA SOUP 5

### MATZO BALL SOUP 6

### SAFFRON RICE 6

### HOUSE PICKLES 2

### LAFFA WITH ZA'ATAR 2

## SALADS

### CHOPPED

Cucumbers, Tomato, Freekeh, Lemon 8

### BLOOMSDALE SPINACH

Pears, Cranberries, Valdeon, Balsamic 11

### TOMATO AND BURRATA

Heirloom Tomato, Greens, Basil 12

### GREEK

Feta, Olives, Tomato, Cucumber, Oregano 10

## VEGETABLES

### FALAFEL

Tahini, Tabbouleh 9

### RAVIOLO

Artichoke, Ricotta, Egg Yolk, Brown Butter 12

### BRUSSELS SPROUTS

Capers, Parsley, Almonds,  
Red Wine Vinaigrette 10

### POTATO LATKES

Sauerkraut, Pecorino, Apple 11

### MUSHROOMS

Seasonal Mushrooms, Dates, Hazelnuts,  
Puffed Wild Rice 10

### ZUCCHINI KEFTEDES

Drained Yogurt, Pressed Zucchini Salad 10

### SPINACH RICOTTA DUMPLING

Avgolemono, Pesto 11

### GRILLED HALLOUMI

Heirloom Kale, Citrus, Hazelnuts, Tarragon 13

### BEETS

Pickled Beets, Avocado, Walnuts,  
Pomegranate 11

### QUINOA AND ROASTED VEGETABLE

Spiced Almonds, Frisee , Cumin 12

## MEATS

### SLIDERS

Sonoma Lamb, Feta, Harissa Aioli, Sweet Pickled  
Shallots 10

### COUSCOUS

with Seven Vegetable Soup 11  
add Choice of Kebab +7

### ROAST LAMB

Sonoma Lamb, Lebaneh, Israeli Couscous 15

### GRILLED HANGER STEAK

Grilled Peewee Potatoes, Spoon Salad 15

### MEATBALL TAGINE

Soft Egg, Smoked Tomato, Piquillo Peppers 13

### LAMB TAGINE

Apricots, Silan, Couscous, Sesame Seeds 16

## FLATBREADS

### SEASONAL MUSHROOM

Gruyere, Fresno Chili, Wilted Arugula 14

### ARTICHOKE

Potato, Wilted Arugula, Mozzarella 14

### CLAM

Taleggio, Fresno Chili, Parsley 14

### MOUSSAKAH

Eggplant, Beef Ragout, Feta, Pinenuts 14

### LAMB SHAWARMA

Caramelized Onions, Lebaneh,  
Harissa, Grilled Laffa 8

### CHICKEN TAGINE

Preserved Lemon, Almonds, Olives, Roasted  
Tomatoes, Saffron Rice 16

### DUCK BASTILLA

Crispy Phyllo Filled w/ Glazed Duck 14

### JERUSALEM HUMMUS

Spice, Chicken Hearts, Liver, Gizzards, Thigh 11

### EGGPLANT LEBANEH

Feta, Fresno Chili, Za'atar 13

### MERGUEZ

Peppers & Onions, Smoked Mozzarella 14

## SEAFOOD

### GRILLED OCTOPUS

Celery, Crushed Potatoes, Lemon Vinaigrette 13

### SPICY MOROCCAN FISH TAGINE

Saffron, Clams, Tomato, Chickpeas 13

### GARLIC SHRIMP

Gigante Beans, Castelvetro, Preserved Lemon 13

### GRILLED 4D3@L;@A

Cauliflower Cous Cous, Drained Yogurt 16

### SQUID AND RICE

Grilled Calamari, Whipped Saffron Potato 15

### SCALLOPS

Piquillo Almond Puree, Brown Butter 14

### CLAM AND NOODLE

Longanisa, Saffron Aioli, Lemon 14

### ROMAN

Tomato, Nicoise Olives, Aged Mozzarella 12

### KALE

Crème Fraîche, Parmesan, Garlic Oil 11