

Cleo

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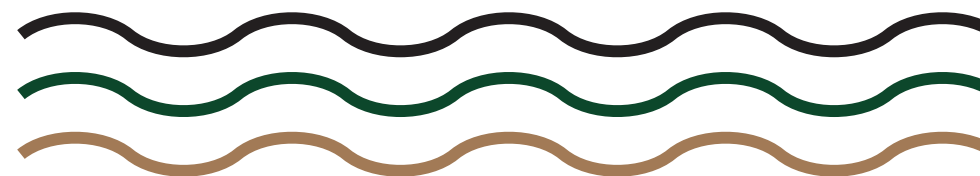
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Cleo

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Cleo's Story

Named after the Queen of the Nile, Cleopatra.
Cleo Mediterraneo encompasses the rich,
cultural & delectable Mediterranean cuisine boasting from the
countries that shares its shores.

Stretching from the beautiful coasts of Greece to the exotic
landscapes of Morocco and the Levant, the Mediterranean
region offers a unique fusion of cultures and flavors.

The Mediterranean's culinary roots date back thousands of years
and Cleo incorporates all the history including the influences
from the Silk Road and Spice Route which introduced the
Mediterranean to exotic spices such as cumin and saffron.

Cleo takes a modern approach on this exquisite cuisine whilst
incorporating fresh fish native to the Bahamian shores.

It promises to take you on a gastronomic
journey as you navigate through the menu.

~~~~ DISHES WITH ( ) CONTAIN: ~~~~

N = Nuts;      S = Shellfish;      A = Alcohol;      O = Onion ;  
G = Gluten;    V = Vegetarian;    SE = Seed;      C = Cilantro  
D = Dairy;      VG = Vegan;      GA = Garlic;

Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All prices displayed are subject to 10% VAT and 15% Service Charge

## Desserts

|                                                                                    |              |
|------------------------------------------------------------------------------------|--------------|
| STICKY TOFFEE PUDDING 16                                                           | (D) (GL)     |
| toffee sauce, brandy snap, ginger ice cream                                        |              |
| FERRERO CHOCOLATE CAKE 18                                                          | (D) (GL) (N) |
| hazelnut ice cream, candied hazelnuts                                              |              |
| CLEO'S BAKLAVA 18                                                                  | (D) (GL) (N) |
| crispy phyllo, mascarpone cream, roasted pistachio & honey, vanilla bean ice cream |              |
| POMEGRANATE GRANITA 14                                                             | (D) (N)      |
| pomegranate granita ,mascarpone cream, pomegranate gel with almond pistachio tuile |              |
| KUNAFI CHEESECAKE 16                                                               | (D) (GL)     |
| crispy kataifi, grand marnier fig jam, bruleed orange alcohol                      |              |
| SORBET                                                                             |              |
| raspberry                                                                          | 12           |
| strawberry                                                                         | 14           |
| guava                                                                              | 14           |

## Lavazza Coffee

|                     |   |
|---------------------|---|
| ESPRESSO, MACCHIATO | 6 |
| DOUBLE ESPRESSO     | 9 |
| LATTE, CAPPUCCINO   | 9 |

## Tea Selection 9

EARL GREY  
ENGLISH BREAKFAST  
GREEN TEA  
PEPPERMINT  
CHAMOMILE  
LEMON HERBAL

## Bottled Water

|                        |    |
|------------------------|----|
| EVIAN STILL 750 ML     | 14 |
| EVIAN SPARKLING 750 ML | 14 |

## Non-Alcoholic Beverages

|                                                |    |
|------------------------------------------------|----|
| SODA                                           | 6  |
| FRESH JUICES                                   | 8  |
| RED BULL                                       | 7  |
| RED BULL TROPICAL                              | 7  |
| RED BULL SUGAR FREE                            | 7  |
| NEBULAR NECTAR                                 | 16 |
| ginger, mint leaves, blackberries, lemon juice |    |

From The Sea

|                                                                         |              |              |
|-------------------------------------------------------------------------|--------------|--------------|
| BRANZINO                                                                | (O) (GA)     | 48           |
| seared, crispy skin, curry, currants, agrodolce, pine nuts, cauliflower |              |              |
| GARLIC SHRIMP                                                           | (S) (GA)     | 42           |
| white wine, preserved lemon, gigante bean purée                         |              |              |
| CHILEAN SEABASS                                                         | (GA)         | 74           |
| citrus, ginger, basil, cilantro and chili ponzu                         |              |              |
| CATCH OF THE DAY                                                        | (GA) (C) (O) | 52           |
| fresh local fish caught daily, pan seared, citrus sauce                 |              |              |
| LOCAL WHOLE SPINY LOBSTER                                               | (S) (O)      | Market Price |
| BAHAMIAN WHOLE SNAPPER                                                  | (G)          | Market Price |
| bahamian seasoning, grilled or fried                                    |              |              |

From The Land

|                                                  |              |     |
|--------------------------------------------------|--------------|-----|
| 8OZ WESTHOLME WAGYU SKIRT STEAK                  | (O) (GA)     | 60  |
| ginger, cumin, soy sauce                         |              |     |
| RACK OF LAMB                                     | (GA)         | 75  |
| 100% New Zealand grass fed, chimichurri          |              |     |
| FILET MIGNON                                     | (GA)         | 79  |
| private label linz heritage, HEINZ® ajioli sauce |              |     |
| BONELESS RIBEYE                                  | (GA)         | 82  |
| 1855 black angus 18oz                            |              |     |
| SURF & TURF                                      | (GA) (S) (O) | 135 |
| spiny lobster tail, 10oz filet mignon            |              |     |
|                                                  |              | 185 |
| spiny lobster tail, 18oz boneless ribeye         |              |     |

Sauces 4

|             |   |                     |   |              |   |                    |
|-------------|---|---------------------|---|--------------|---|--------------------|
| CHIMICHURRI | ≈ | CABERNET BORDELAISE | ≈ | CITRUS PONZU | ≈ | TARRAGON BÉARNAISE |
|-------------|---|---------------------|---|--------------|---|--------------------|

Garnitourá 14

|                   |                      |                   |
|-------------------|----------------------|-------------------|
| ROASTED MUSHROOMS | SAFFRON BASMATI RICE | ROASTED POTATO    |
| (D) (O) (GA) (N)  | (D) (O) (GA)         | (O) (GA)          |
| ROASTED ASPARAGUS | ISRAELI COUSCOUS     | CHILE GREEN BEANS |
| (GA)              | (G)                  | (GA) (N)          |
| MASHED POTATOES   | SUMAC FRIES          | TABOULEH          |
| (D)               |                      | (GL)              |

Miza Dips + Mizas served with Laffa Bread

|                                                                                    |                           |    |
|------------------------------------------------------------------------------------|---------------------------|----|
| HUMMUS                                                                             | (D) (C) (S) (GA)          | 20 |
| chickpeas, tahini, labneh, lemon, zhung, parsley                                   |                           |    |
| MEZETHAKIA                                                                         | (G) (C) (SE) (GA) (D) (O) | 24 |
| dolmades, spanakopita, moutabel, beets two ways, harissa carrots                   |                           |    |
| MOUTABEL                                                                           | (D) (C) (GA)              | 19 |
| eggplant, labneh, garlic, pomegranate, cilantro                                    |                           |    |
| MUHAMMARA                                                                          | (TN) (GA)                 | 20 |
| walnut, chilli paste, pomegranate syrup and seeds, piquillo pepper, garlic, chives |                           |    |
| ATOM                                                                               | (D) (GA)                  | 20 |
| yogurt, garlic, lemon juice, cumin, fenugreek, paprika, grapeseed oil              |                           |    |

Salad

|                                                                               |                       |    |
|-------------------------------------------------------------------------------|-----------------------|----|
| GREEK SALAD                                                                   | (D) (O)               | 24 |
| kumato tomato, cucumber, kalamata olives, feta, oregano, red wine vinaigrette |                       |    |
| CHOPPED FARRO SALAD                                                           | (G) (O)               | 18 |
| lettuce, cucumber, tomatoes, crispy laffa and white balsamic vinaigrette      |                       |    |
| KALE SALAD                                                                    | (G) (SE) (C) (O) (GA) | 26 |
| kale, green vegetables, farro, mint, nigella, green tahini                    |                       |    |

Flat Bread

|                                               |                  |    |
|-----------------------------------------------|------------------|----|
| MUSHROOM FLATBREAD                            | (GA) (G) (D) (O) | 22 |
| caramelized onions, truffle oil               |                  |    |
| ARTICHOKE FLATBREAD                           | (GA) (G) (D)     | 24 |
| artichoke, potato, arugula                    |                  |    |
| KALE FLATBREAD                                | (GA) (G) (D) (O) | 24 |
| red onions, red peppers, pomegranate dressing |                  |    |



Orektika

Small Plates

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| BRUSSELS SPROUTS (N) (C) (O) (GA)<br>toasted hazelnuts, fresno chili, soy sherry vinaigrette                      | 16 |
| GREEN FALAFEL (C) (O) (GA) (G) (SE)<br>tahini sauce, tabouleh, pickled fennel                                     | 16 |
| LAMB SHAWARMA (C) (O) (GA) (G) (SE)<br>slow-roasted lamb, grilled laffa, lebaneh, caramelized onion               | 25 |
| SPANAKOPITA (C) (O) (GA) (G) (SE) (D)<br>phyllo, spinach, feta, sesame, oregano                                   | 19 |
| CEVICHE (C) (O)<br>catch of the day, leche de tigre, lime, cilantro, sweet 100 tomato                             | 22 |
| HARISSA TUNA TARTARE (SE) (C) (O) (GA)<br>avocado, orange, olive tapenade, lavash                                 | 24 |
| GRILLED OCTOPUS (GA)<br>smoked paprika, celery, lebaneh, grilled potato                                           | 33 |
| HALOUMI CHEESE SAGANAKI (D) (C) (GA) (O) (A)<br>walnut chimichurri, orange blossom honey, tableside flambé        | 18 |
| SPICY CIGARS (G) (D) (SE) (C) (GA) (O)<br>brick pastry, spiced beef, lebaneh, feta                                | 19 |
| KIBBEH (D)<br>lebaneh, dill and harissa                                                                           | 20 |
| CRISPY CURRIED CALAMARI (SE) (G) (O)<br>scallions, lemon aioli                                                    | 24 |
| BASIL PESTO RIGATONI (G) (D) (N) (GA)<br>rigatoni, crispy artichoke, naxos island cheese                          | 26 |
| MOROCCAN FRIED CHICKEN (GL) (SE)<br>Spiced duck fat , smoked paprika, apricot mustard, harissa aioli, dill pickle | 24 |
| HAMACHI CRUDO (S)<br>cured hamachi, orange, blood orange, fennel, champagne vinegar, castlevetrano olives, dill   | 33 |
| FRIED CAULIFLOWER (D) (GA)<br>tahini, tomato salsa, parsley dressing, pinenuts , piquillo vinaigrette             | 29 |

Cleo Speciality Mezze Platter

for two 165

A taste of Cleo with a selection of succulent skirt steak, salmon and tandoori chicken kebabs, signature small plates of spicy cigars, brussel sprouts and slow cooked lamb accompanied with a variety of sides and sauces

Tagines

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| MOROCCAN LAMB (G) (D)<br>apricots, apples, silan, saffron rice, raw almonds, sesame seeds        | 48 |
| SAFFRON CHICKEN (D) (O) (GA)<br>preserved lemon, almonds, olives, roasted tomato, saffron rice   | 45 |
| MEATBALL SHAKSHOUKA (SE) (C) (O) (GA)<br>soft egg, tomato, zucchini, piquillo peppers            | 27 |
| WESTHOLME WAGYU MEATBALL SHAKSHUKA (C) (O) (GA)<br>soft egg, tomato, asparagus, piquillo peppers | 36 |

Kebabs

|                                        |                                |                                     |
|----------------------------------------|--------------------------------|-------------------------------------|
| TANDOORI CHICKEN 32<br>(D) (O) (GA)(G) | SALMON 32<br>(O) (GA)          | PRAWN KEBAB 68<br>(G) (D) (GA) (S)  |
| FILET MIGNON 42<br>(O) (GA)            | SKIRT STEAK 38<br>(O) (GA) (G) | BUTCHER'S LAMB KOFTA 38<br>(O) (GA) |

BY THE GLASS

Sparkling

|                                                  |    |
|--------------------------------------------------|----|
| Providence Brut Reserva Cava NV - Penedès, Spain | 14 |
| Sperone Prosecco NV - Veneto, Italy              | 20 |
| Providence Brut NV - Champagne, France           | 27 |
| Tattinger Brut - Champagne, France               | 42 |
| Villa Sandi Prosecco - Veneto , Italy            | 20 |
| Pommery Brut- Champagne, France                  | 42 |

Rosé

|                                                                   |    |
|-------------------------------------------------------------------|----|
| Providence Rosé ‘23 - Provence, France                            | 14 |
| Alpha Estate “Hedgehog Vineyard” Xinomavro ‘21 - Amyndeon, Greece | 22 |
| La Fête Rosé - Provence, France                                   | 22 |

Red

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| Skouras Synoro Cabernet Franc/ Melot Blends ‘18 - Peloponnese, Greece | 22 |
| La Motte, Cabernet Sauvignon ‘20 - Coastal Region, South Africa       | 18 |
| Panizzi, Merlot ‘14 - Tuscany, Italy                                  | 18 |
| Haute Cabrière, Unwooded Pinot Noir ‘22 - Franschhoek, South Africa   | 22 |
| Bonanza, Cabernet Sauvignon ‘23 - Friuli, Italy                       | 27 |
| Providence Garnacha ‘23 - Campo de Borja                              | 12 |

White

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| Paul Cluver Riesling ‘22 - Elgin, South Africa                          | 20 |
| Borgo Conventi, “Isonzo del Friuli” Sauvignon Blanc ‘23 - Friuli, Italy | 22 |
| Ca’ Bolani, Pinot Grigio ‘21 - Friuli Aquileia, Italy                   | 18 |
| Haute Cabrière, Chardonnay-Pinot Noir ‘22 - Franschhoek, South Africa   | 17 |

SPARKLING

From The Med

Zippy bubbles, bursting energy & aromatics are Mediterranean specialties. Feeling adventurous? Stray off the beaten path and discover new flavors and textures of sparkling.

|                                                     |     |
|-----------------------------------------------------|-----|
| Providence Brut Reserva Cava NV - Penedès, Spain    | 66  |
| Kir-Yianni “Akakies” Rose ‘22 - Peleponnese, Greece | 100 |

Around The World

Italy and France produce some of the world's most popular bubbles. From dry, crisp Prosecco to luxuriously creamy Champagne, the world has you covered.

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Sperone Prosecco NV - Veneto, Italy                                | 100  |
| Louis Picamelot Blanc de Blancs Cremant de Bourgogne NV - France   | 94   |
| Perrier-Jouet Brut NV - Champagne, France                          | 180  |
| Laurent-Perrier “Cuvee Brut” NV - Champagne, France                | 210  |
| Laurent-Perrier BrutRosé” NV - Champagne, France                   | 335  |
| Moët & Chandon Brut NV - Champagne, France                         | 240  |
| Armand de Brignac “Ace of Spades” Brut Gold NV - Champagne, France | 1100 |
| Tattinger Brut Rosé NV - Champagne, France                         | 210  |
| Villa Sandi Prosecco - Veneto, Italy                               | 100  |
| Pommery Brut - Champagne, France                                   | 190  |
| Pommery Rosé - Champagne, France                                   | 245  |

ROSÉ

From The Med

The Mediterranean is the Motherland of rosé, and few wines define a region like rosé does for The Med. Greece makes ridiculously delicious rosé? Yes. Yes, it does.

|                                                      |     |
|------------------------------------------------------|-----|
| Providence Rosé ‘23 - Provence, France               | 66  |
| Domaine Skouras “Peplo” ‘20 - Peloponnese, Greece    | 104 |
| Domaines Ott “Château Romassan” ‘21 - Bandol, France | 145 |
| La Fete Rosé ‘22 - Côtes de Provence, France         | 120 |

Around The World

These are dry with juicy red fruits—rosé with some structure to pair with almost everything on the menu.

|                                                            |     |
|------------------------------------------------------------|-----|
| Matua Rosé ‘23 - Marlborough, New Zealand                  | 85  |
| Chateau d'Esclans Whispering Angel Rosé - Provence, France | 110 |
| Chateau d'Esclans Rock Angel Rosé - Provence, France       | 145 |

WHITE

From The Med

Whether simple or profound, few things in life are as intoxicating as discovering something new. These wines may not be familiar names, but they are all ripping with juicy fruits, soaring aromatics, and vibrant acidity that only happens when grown by the sea. What grows together goes together and these pair brilliantly with our food.

|                                            |                       |     |
|--------------------------------------------|-----------------------|-----|
| Domaine Skouras “Salto” Moscofilero '22    | - Peloponnese, Greece | 92  |
| Douloufakis, Aspros Lagos Bianco '22       | - PGI Crete, Greece   | 135 |
| Domaine Sigalas Assyrtiko '21              | - Santorini, Greece   | 230 |
| Mylonas Winery Savatiano '22               | - Attika, Greece      | 80  |
| Mylonas Winery Retsina '22                 | - Attika, Greece      | 85  |
| San Salvatore “Calpazio” Paestum Greco '21 | - Campania, Italy     | 166 |
| Celler Frisach “L’Abrunet” Blanc '21       | - Terra Alta, Spain   | 72  |
| 4 Monos Viticultores “GR-10” Blanco '21    | - Madrid, Spain       | 120 |
| La Rural, Santes Creus Parellada '22       | - Catalunya, Spain    | 130 |
| La Senda “Kybalion” '22                    | - Bierzo, Spain       | 136 |

Sauvignon Blanc

|                                                     |                                |     |
|-----------------------------------------------------|--------------------------------|-----|
| Matua '23                                           | - Marlborough, New Zealand     | 85  |
| Justin '21                                          | - Central Coast, USA           | 115 |
| Spier Creative Block 2 Semillon/Sauvignon Blanc '21 | - Coastal Region, South Africa | 125 |
| Cakebread Vineyards '20                             | - Napa Valley, USA             | 160 |
| Emmolo By Caymus '20                                | - Napa Valley, USA             | 145 |

Chardonnay

|                                                      |                              |     |
|------------------------------------------------------|------------------------------|-----|
| Bouchard Perre et Fils Pouilly-Fuisse Chardonnay '21 | - Burgundy                   | 145 |
| Providence Chardonnay '23                            | - Limoux, France             | 73  |
| Mer Soleil Chardonnay '20                            | - Santa Lucia Highlands, USA | 160 |
| Patz & Hall Chardonnay '20                           | - Sonoma Coast, USA          | 185 |
| Beringer Chardonnay '20                              | - Napa Valley, USA           | 280 |
| Frank Family Chardonnay '23                          | - Napa Valley, USA           | 225 |
| Cakebread Chardonnay '22                             | - Napa Valley                | 275 |
| Kistler “Les Noisetiers” '20                         | - Sonoma Coast, USA          | 295 |
| Nickel & Nickel “Truchard Vineyard” '22              | - Los Carneros, USA          | 325 |

CLEO’S CLASSICS

Jasmine Margarita

|                      |                             |              |    |
|----------------------|-----------------------------|--------------|----|
| • Don Julio Reposado | • Palma Pomegranate Liqueur | • Lime Juice | 19 |
|----------------------|-----------------------------|--------------|----|

Vinebury

|                                          |         |                           |                 |    |
|------------------------------------------|---------|---------------------------|-----------------|----|
| • Ketel One Cucumber and Mint Botanicals | • Basil | • St. Germain Elderflower | • Fire Tincture | 20 |
|------------------------------------------|---------|---------------------------|-----------------|----|

Mediterranean Margarita

|                      |             |              |    |
|----------------------|-------------|--------------|----|
| • Casamigos Reposado | • Fig Syrup | • Lime Juice | 18 |
|----------------------|-------------|--------------|----|

Morrocan Dawn

|                 |          |                |                  |    |
|-----------------|----------|----------------|------------------|----|
| • Tanqueray Gin | • Aperol | • Muddled Mint | • Orange Bitters | 18 |
|-----------------|----------|----------------|------------------|----|

Casablanca Cucumber Spritz

|                    |                                        |                           |    |
|--------------------|----------------------------------------|---------------------------|----|
| • Don Julio Blanco | • Ketel One Cucumber & Mint Botanicals | • Muddled Cucumber & Mint | 21 |
| • Club Soda        |                                        |                           |    |

Luscious Lychee Martini

|                    |                |    |
|--------------------|----------------|----|
| • Grey Goose Vodka | • Lychee Juice | 20 |
|--------------------|----------------|----|

Good Old Infusion

|            |                                                 |                              |    |
|------------|-------------------------------------------------|------------------------------|----|
| • Cinnamon | • Clove & Orange infused Basil Hayden’s Bourbon | • Honey & Angosturra Bitters | 22 |
|------------|-------------------------------------------------|------------------------------|----|

Ketel One Nitro Espresso Martini

|                   |                      |    |
|-------------------|----------------------|----|
| • Ketel One Vodka | • Kahlua & Cold Brew | 20 |
|-------------------|----------------------|----|

BEER

|               |             |    |
|---------------|-------------|----|
| KALIK         | Bahamas     | 9  |
| KALIK LIGHT   | Bahamas     | 9  |
| SANDS         | Bahamas     | 9  |
| SANDS LIGHT   | Bahamas     | 9  |
| HEINEKEN      | Netherlands | 10 |
| HEINEKEN ZERO | USA         | 10 |
| BUD LIGHT     | USA         | 10 |

SPECIALITY COCKTAILS

Pom Pommes18

Cardamon-infused vodka apple lemon juice blossom honey pomegranate

Cold Fashioned18

Rye whiskey dark rum Cynar Oloroso sherry demerara cold brew

Apricot Almond Spritz18

Apricot Campari fresh lime almond shaken and topped with prosecco

Sumac Daisy18

Blanco Tequila Cranberry Hibiscus and Sumac Cordial Orange Liqueur Lemon

Spiced Carrot Collins18

Bombay Sapphire Gin allspice carrot juice ginger syrup fresh lemon

Almafi Vesper22

EVOO iwashed Grey Goose vodka Bombay Sapphire Cocchi Americano shaken with Italicus bergamot liqueur orange bitters and lemon zes

The Mistra22

Patron Silver Tequila Chinola Mango Liqueur Giffard Goconut Syrup St. Elizabeth All Sprice Dram

Go Figure21

Michter's Rye Whiskey H by Hine Cognac Fig & Almond Syrup Scrappy's Orange Bitters

Other Varietals

Paul Cluver Riesling '22 - Elgin, South Africa110

Anterra "Terre Siciliane", Pinot Grigio '23 - Delle Venezie, Italy95

Spier, Seaward Chenin Blanc '21 - Coatal Region, South Africa85

RED

From The Med

Mediterranean food is known for its bold, herbaceous flavors, and so are its best red wines. Xinomavro from Greece can rival top Barolo, while Frappato from Sicily is pretty & soft, and Megas Oenos will go toe-to-toe with Napa's best. Red wine lovers will find a mate on this list.

4 Monos Viticultores "GR-10" Tinto '21 - Madrid, Spain104

San Salvatore "Ceraso" Aglianico '21 - Campania, Italy120

Alpha Estate "Ecosystem Strofi" Pinot Noir '21 - Florina, Greece175

Douloufakis "Dafnios" Liatiko '20 - Liatiko, Greece100

Girolamo Russo San Lorenzo '19 - Sicily, Italy265

Merlot

Emmollo by Caymus '20 - Napa Valley, USA265

Duckhorn Merlot '20 - Napa Valley, USA245

Josh Merlot '23 - Paso Robles, USA85

Pinot Noir

Joliesse Vineyards '22 - California, USA160

Meiomi '22 - California, USA142

La Crema '23 - Monterey, USA130

Kistler Pinot Noir '20 - Russian River Valley, USA295

Cabernet Sauvignon

|                                                           |      |
|-----------------------------------------------------------|------|
| Bonanza by Caymus - California, USA                       | 130  |
| Decoy by Duckhorn ‘22 - California, USA                   | 135  |
| Josh ‘22 - California, USA                                | 85   |
| Justin ‘21 - Paso Robles, USA                             | 190  |
| Silver Palm ‘21 - North Coast, USA                        | 120  |
| Beaulieu Vineyards “Rutherford” ‘19 - Napa Valley, USA    | 320  |
| Cakebread Vineyards ‘21 - Napa Valley, USA                | 365  |
| Casa Piena “Yountville” ‘15 - Napa Valley, USA            | 485  |
| Caymus Vineyard ‘22 - Napa Valley, USA                    | 395  |
| Crossbarn By Paul Hobbs ‘18 - Napa Valley, USA            | 260  |
| Duckhorn Vineyards ‘21 - Napa Valley, USA                 | 265  |
| Frank Family ‘22 - Napa Valley, USA                       | 325  |
| Harumph Cellars “O \$#!t” ‘21 - Napa Valley, USA          | 525  |
| Nickel & Nickel ‘19 - Napa Valley, USA                    | 490  |
| Opus One Cabernet Sauvignon/Blends ‘18 - Napa Valley, USA | 1700 |
| Quilt Vineyards ‘21 - Napa Valley, USA                    | 245  |
| Silver Oak ‘20 - Alexander Valley, USA                    | 385  |

Other Varietals

|                                                                        |     |
|------------------------------------------------------------------------|-----|
| Arbalest, Bordeaux Blends ‘22 - Bordeaux, France                       | 160 |
| Spier Creative Block 5 Bordeaux Blend ‘19 - Stellenbosch, South Africa | 165 |
| La Vieille Ferme, Grenache Blends ‘22 - Rhone Valley, France           | 80  |
| Nanclares Y Pietro “Miñato Da Raña” ‘21 - Ribeira Sacra, Spain         | 264 |
| Providence Garnacha ‘23 - Campo de Borja, Spain                        | 58  |
| Caymus-Suisun, “Grand Durif” Petite Sirah ‘17 - Susan Valley, USA      | 275 |
| Stag’s Leap ‘17 - Napa Valley, USA                                     | 365 |



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