

208 RODEO

DINNER

Beverly Hills

OPEN DAILY

EXECUTIVE CHEF: CURT GLADDEN

BREAKFAST - LUNCH - DINNER

SOUP

TOMATO SOUP Parmesan, cream, basil	12
FRENCH ONION SOUP Crouton, swiss cheese	14
SOUP OF THE DAY	M/P

APPETIZER

CAESAR SALAD Baby gem, treviso, crouton, shaved pecorino, garlic-parmesan dressing	14
CRISPY CALAMARI Chipotle aioli & marinara sauce	18
TUNA TARTARE Sashimi grade ahi tuna, citrus ponzu, micro greens, wasabi aioli, sesame crisp	21
FARMER'S MARKET BURRATA Chef's seasonal burrata preparation	M/P
SESAME SHRIMP Sautéed shrimp, tangerine-sweet thai chili reduction, sesame seed, toasted coconut	19

TUSCAN KALE Granny smith apple, dried cranberry, pepita, goat cheese, red quinoa, breakfast radish, lemon vinaigrette	15
CHEESE PLATE Chef's selection	Three Cheeses 19 Five Cheeses 28

ADD-ON

Not to be added a la carte
To be added to any salad, or entrée only

CHICKEN BREAST	7
FLAT IRON STEAK	16
SHRIMP (4)	14
SALMON FILET	16
LOBSTER TAIL (4.5oz)	20
DIVER SCALLOPS (3)	21
MUSHROOM, AVOCADO, BACON, PROSCIUTTO BRIE, BLUE, GOAT, OR FONTINA CHEESE	5

FRIES

FRENCH FRIES / TRUFFLED	11/12
SWEET POTATO FRIES / TRUFFLED	11/12
PARMESAN TRUFFLED FRIES	15

PASTA & GNOCCHI

Gluten-Free pasta available for an additional \$3

PENNE ARRABBIATA Spicy tomato sauce, caper, kalamata olive, goat cheese, basil	22
SEAFOOD FETTUCCINE Wild shrimp, calamari, diver scallop, mussel, lemon-herb sauce	39
BOLOGNESE Fire-roasted tomato sauce, lamb, cream, mint, parmesan, pappardelle pasta	29
LOBSTER GNOCCHI Potato dumplings, maine lobster, black truffle cream preserved meyer lemon, english peas, white wine	39

ENTRÉE

FISH & CHIPS Atlantic cod, crispy lemon, french fries, tartar sauce	28
FILET MIGNON Grilled 8oz filet mignon, mashed potato, green bean, roasted garlic, blistered tomatoes, wild mushroom sauce	48
FISH OF THE DAY	M/P
SEAFOOD SALAD Maine lobster, diver scallop, wild shrimp, blue crab, fuyu persimmon, pomegranate, cherry tomato, market greens, citrus vinaigrette	39
ROASTED CHICKEN ½ Free-range chicken, boniato yam, pomegranate, seasonal vegetables, natural chicken jus	34

ATLANTIC SALMON Pan roasted salmon, celeriac, salsify, swiss chard, beluga lentils, radicchio, blood orange	35
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208 BURGER Short rib brisket blend, sottocenere truffle cheese, onion jam, arugula, sesame brioche bun, french fries, market greens.	25
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STEAK FRITES Grilled 8oz flat iron steak, french fries, peppercorn sauce	36
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SIDE

BROCCOLINI, preserved lemon, fresno chile	11
MUSHROOMS, shallots, garlic, fresh herbs	
MASHED POTATO, triple creamed	
GREEN BEANS, brown butter, toasted almond	
BRUSSELS SPROUTS, applewood bacon, maple vinaigrette	

15.5% SERVICE CHARGE IS ADDED TO ALL CHECKS - 18% ON PARTIES OF 6 OR MORE

\$5 split charge - Modified and well done dishes can not be returned

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness

Allergy-free preparation can not be guaranteed - Our food may contain milk, egg, wheat, soybean, peanuts, tree nuts, coconut, fish and shellfish

WHITE WINE

HOUSE WHITE

CHAMPAGNE & SPARKLING

Lamarca, Prosecco D.O.C. Italy	14 / 52
Nicolas Feuillatte, Brut, France	74
Piper-Heidsieck, Red Label, Reims, France	20 / 95
Nicolas Feuillatte, Rosé, France	26 / 120
Veuve Clicquot, Brut, Yellow Label, Reims, France	34 / 144

ROSÉ

Hess, 2016, Napa County	15 / 54
Whispering Angel, 2016, Cote De Provence, France	17 / 64

SAUVIGNON BLANC

Craggy Range, 2017, Martinborough, New Zealand	54
Groth, 2017, Napa Valley	16 / 60
Frog's Leap, 2016, Rutherford, Napa Valley	18 / 68
La Poussie, Sancerre, 2016, Loire, France	21 / 80
Illumination, by Quintessa, 2016, Napa-Sonoma	98

CHARDONNAY

Sonoma-Cutrer, 2016, Russian River	16 / 56
Mer Soleil, 2016 Reserve, by Caymus, Santa Lucia	18 / 68
Jordan, 2016, Napa Valley	20 / 76
Cakebread Cellars, 2015, Napa Valley	90

PINOT GRIGIO

Santa Margherita, 2016, Italy	17 / 64
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RIESLING

Bex, 2016, Nahe, Germany	14 / 52
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OTHER WHITES

Blindfold, 2016, Napa Valley	20 / 76
Moscato, Nivole, Asti, Italy 375ml	44
Champagne, Veuve Clicquot, Brut, France 375ml	78

RED WINE

HOUSE RED

MERLOT

Joseph Carr, 2014, Napa Valley	15 / 56
Frog's Leap, 2014, Rutherford, Napa Valley	64
Emmolo, 2016, By Caymus, Napa Valley	20 / 76

PINOT NOIR

SLH Hahn, 2016, Santa Lucia Highlands	16 / 60
Sonoma-Cutrer, 2015, Russian River Valley	84
Etude, 2014, Carneros	76
Belle Glos, 2016, Santa Lucia Highlands	22 / 84
Paul Hobbs, 2013, Russian River	200

CABERNET SAUVIGNON

Avalon, 2016, California	15 / 54
The Calling, 2015, Alexander Valley	18 / 68
Jordan, 2014, Alexander Valley	30 / 120
Silverado, 2013, Napa Valley	80
Jordan, 2013, Alexander Valley	30 / 120
Caymus, 2014, Napa Valley	35 / 180
PlumpJack 2011, Oakville Napa Valley	195
Nickel & Nickel, 2012, Rutherford, Napa	200
Quintessa, 2014, Rutherford, Napa Valley	350

OTHER REDS

Toscolo, Chianti Classico, 2015, Tuscany	16 / 60
Reversanti, Barbaresco, 2012, Piedmont	70
The Prisoner, Zinfandel Blend, 2015, Napa Valley	75
Opus One, 2014, Oakville, Napa Valley	450

G I / B t I SIGNATURE COCKTAIL

17

SALT N' PEPPER

The Botanist gin, lime, muddled cucumber, salt & pepper

GIPSY JUNGLE

Absolut pear vodka, creme de banana, lime

LA ROSE

Patron silver tequila, combier liqueur de rose, lime, agave, orange bitters

LA DOLCE VITA

Avion espresso tequila, grey goose vodka, lemon twist

KILL BILL

Campari, tanqueray gin, passion fruit, lemon juice

MAVERICK

Bummer & Lazarus gin, aperol, grapefruit juice

SPICY M.

Avion silver tequila, sweet & sour, jalapeño, mango

EL GUAPO

Xicaru silver mezcal, ginger liqueur, maraschino cherry, lemon

CLASSIC COCKTAIL

16

AMERICAN MULE

Tito's vodka, ginger beer, lime

LYCHEE MARTINI

Tito's vodka, soho lychee liquor, sweet & sour

OLD FASHIONED

Premium bourbon, bitters, muddled orange, maraschino cherry

APEROL SPRITZ

Champagne, aperol, orange wheel

MARGARITAS

House silver tequila, lime juice, sweet & sour

MOJITOS

Rum, fresh lime, cane sugar, mint

FLAVORS (+\$2): Classic, Mango, Pomegranate, Pineapple, Passion Fruit, Strawberry, Lychee

B E E R

ON TAP

SCULPIN I.P.A.

9

PERONI

9

BLUE MOON

9

ALLAGASH TRIPEL

11

BOTTLED

AMSTEL LIGHT

9

CORONA

9

NEWCASTLE

9

STELLA ARTOIS

9

GINGER BEER

9

(Non-Alcoholic)

BLENDED JUICE

10

LIMONANA

Fresh mint, lemon, lemonade, ice

WILD

Pineapple, mango, green tea, mint leaves

BANANA BERRY

Banana, mixed berries, coconut ice cream, milk

BOTTLED WATER

Small Large

EVIAN MINERAL WATER

6

9

BADOIT SPARKLING WATER

6

9

15.5% SERVICE CHARGE IS ADDED TO ALL CHECKS - 18% ON PARTIES OF 6 OR MORE

According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects