

LUNCH

EXECUTIVE CHEF: CURT GLADDEN

208 RODEO RESTAURANT

OPEN DAILY
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	17
TUNA TARTARE Sashimi grade ahi tuna, citrus ponzu, micro green, wasabi aioli, sesame crisp	19
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
SMOKED SALMON Norwegian smoked salmon, caper, shallot, tomato, dill cream cheese, multi-grain toast	24
CHEESE PLATE Chef's selection	Three Cheeses 19 Five Cheeses 28

SANDWICH

Served with market green salad (sub caesar salad, add 4)

GOURMET GRILLED CHEESE Triple-cream brie & fontina cheese, caramelized onion, tomato, multi-grain toast <i>w/ Prosciutto or a Small Tomato Soup, add 5</i>	18
208 VEGGIE BURGER Black bean, brown rice, kale, leek, carrot and pepita patty, swiss cheese, arugula, shallot, pickle, tomato, avocado, chipotle aioli, sesame brioche bun	20
CHICKEN SANDWICH Grilled chicken breast, avocado, sun-dried tomato, provolone cheese, arugula, pesto aioli, grilled focaccia	19
208 BURGER Short rib brisket blend, sottocenere truffle cheese, onion jam, arugula, sesame brioche bun, market greens	22
BUTTERMILK FRIED CHICKEN Free range chicken thigh, kale slaw, tomato, b&b pickles, honey mustard aioli, sesame brioche bun	22
208 FRENCH DIP House smoked pulled beef, sautéed onion, mushroom, beef jus, horseradish cream, french roll	24

ADD-ON Not to be ordered a la carte
To be added to any salad, sandwich or entrée only

CHICKEN BREAST	7
FLAT IRON STEAK	16
SHRIMP (4pcs)	14
SALMON FILET	16
LOBSTER TAIL (4.5oz)	20

SALAD

CAESAR Baby gem, treviso, crouton, shaved pecorino, garlic-parmesan dressing <i>w/ Chicken 24, Steak 30, Shrimp 28</i>	18
SEAFOOD Maine lobster, diver scallop, wild shrimp, blue crab, fuyu persimmon, pomegranate, cherry tomato, market greens, citrus vinaigrette	39
TUSCAN KALE Granny smith apple, dried cranberry, pepita, red quinoa, breakfast radish, goat cheese, lemon vinaigrette	19
208 COBB SALAD Chopped romaine, treviso, grilled chicken breast, bacon, avocado, egg, cherry tomato, blue cheese, scallion, buttermilk dressing	25
ASIAN SALAD Napa cabbage, tuscan kale, carrot, purple cabbage, heart of romaine, scallion, fresno chili, wonton, sesame seeds, asian dressing <i>w/ Chicken 24, Steak 30, Shrimp 28</i>	18

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, english peas, black truffle cream preserved meyer lemon, white wine	39

ENTREE

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
CHICKEN MILANESE Panko-breaded free range chicken breast, mashed potato, grilled lemon, seasonal vegetable of the day	30
ATLANTIC SALMON Pan roasted salmon, celeriac, salsify, swiss chard, beluga lentils, radicchio, blood orange	33
STEAK FRITES Grilled 8oz flat iron steak, french fries, peppercorn sauce	32

SIDES

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

FRIES

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

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

SERVICE CHARGE IS SUBJECT TO SALES TAX, AS REQUIRED BY THE CALIFORNIA STATE BOARD OF EQUALIZATION

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

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



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208 Rodeo Beverly Hills



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HOUSE WHITE	Gl / Btl
	14
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, California	15 / 54
Whispering Angel, 2016, Cote De Provence, France	17 / 64

RIESLING	
Bex, 2016, Nahe, Germany	14 / 52

PINOT GRIGIO	
Pinot Grigio, Santa Margherita, 2016, Italy	17 / 64

SAUVIGNON BLANC	
Craggy Range, 2017, Martinborough, New Zealand	54
Groth, 2016, Napa Valley	16 / 60
Frog's Leap, 2017, 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, 2015 Reserve, By Caymus, Santa Lucia	18 / 68
Jordan, 2015, Russian River	20 / 76
Cakebread Cellars, 2015, Napa Valley	90

OTHER WHITES	
Blindfold, Chardonnay Blend, Oakville	20 / 70
Moscato, Nivole, Asti, Italy 375ml	44
Champagne, Veuve Clicquot, Brut, France 375ml	78

HOUSE RED	Gl / Btl
	14
PINOT NOIR	
SLH Hahn, 2016, Santa Lucia Highlands	16 / 60
Sonoma-Cutrer, 2015, Russian River Valley	84
Belle Glos, 2016, Santa Lucia Highlands	22 / 84
Paul Hobbs, 2013, Russian River	175

MERLOT	
Joseph Carr, 2014, Napa Valley	15 / 56
Frog's Leap, 2014, Rutherford, Napa Valley	64
Emmolo, 2015, by Caymus, Napa Valley	20 / 76

CABERNET SAUVIGNON	
Avalon, 2015, California	15 / 54
The Calling, 2014, Alexander Valley	18 / 68
Silverado, 2013, Napa Valley	80
Jordan, 2013, Alexander Valley	30 / 105
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

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	
Xicarú 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	Pale Lager	9
BLUE MOON	Belgian White	9
ALLAGASH TRIPEL	Belgian-style Ale	11
BOTTLED		
AMSTEL LIGHT	Pale Lager	9
CORONA	Pale Lager	9
NEWCASTLE	Brown Ale	9
STELLA ARTOIS	Pilsner	9
GINGER BEER	Non-Alcoholic	9

ITALIAN SODA	9	JUICE	7
Made in-house			
MANGO, PASSION FRUIT		ORANGE, GRAPEFRUIT	
STRAWBERRY, LYCHEE		APPLE, CRANBERRY	
WHITE PEACH		PINEAPPLE	

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

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