

208 RODEO RESTAURANT

OPEN DAILY
BREAKFAST - LUNCH - DINNER

LUNCH

EXECUTIVE CHEF: CURT GLADDEN

SOUP

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

APPETIZER

CAESAR SALAD Baby gems, treviso, crouton, shaved pecorino, garlic-parmesan dressing	14
CRISPY CALAMARI Chipotle aioli & marinara sauce	16
TUNA TARTARE Sashimi grade ahi tuna, citrus ponzu, micro greens, wasabi aioli, sesame crisp	18
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 of imported & local cheeses	Three Cheeses 19 Five Cheeses 28

SANDWICH

Served with market green salad

GOURMET GRILLED CHEESE Triple-cream brie & fontina cheese, caramelized onion, tomato, multi-grain toast With prosciutto or a small tomato soup, add 5	17
208 VEGGIE BURGER Black beans, 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
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

CHICKEN BREAST	7
FLAT IRON STEAK	16
SHRIMP (4)	14
SALMON FILET	13
LOBSTER TAIL (4.5oz)	20
DIVER SCALLOPS (3)	21
MUSHROOM, AVOCADO, BACON, PROSCIUTTO	5
BRIE, BLUE, GOAT, SWISS, OR FONTINA CHEESE	

SALAD

CAESAR Baby gem, treviso, crouton, shaved pecorino, garlic-parmesan dressing with Chicken 22, Steak 28, Shrimp 26	18
SEAFOOD Maine lobster, diver scallop, wild shrimp, blue crab, blood orange, cherry tomato, fennel, market greens, citrus vinaigrette	39
TUSCAN KALE Granny smith apple, dried cranberry, pepitas, red quinoa, breakfast radish, goat cheese, lemon vinaigrette	19
208 COBB SALAD Chopped romaine, treviso, grilled chicken breast, bacon, avocado, egg, cherry tomatoes, blue cheese, scallions, buttermilk dressing	23
ASIAN SALAD Napa cabbage, tuscan kale, carrot, purple cabbage, heart of romaine, scallion, fresno chili, wonton, sesame seeds, asian dressing with Chicken 22, Steak 28, Shrimp 26	18

PASTA & GNOCCHI

Gluten-Free pasta available for an additional \$3

PENNE ARRABBIATA Spicy tomato sauce, caper, Kalamata olive, goat cheese, basil	20
SEAFOOD FETTUCCINE Wild shrimp, calamari, diver scallop, mussel, lemon-herb sauce	39
BOLOGNESE Fire-roasted tomato sauce, lamb, cream, mint, parmesan, pappardelle pasta	29
GNOCCHI ALLA VODKA Potato dumplings, vodka, roasted tomato sauce, cream, cherry tomatoes, ricotta, parmesan, basil	24

ENTREE

FISH & CHIPS Atlantic cod, crispy lemon, french fries, tartar sauce	26
FILET MIGNON Grilled 8oz filet mignon, mashed potato, green bean, roasted garlic, blistered tomatoes, wild mushroom sauce	45
FISH OF THE DAY	m/p
CHICKEN MILANESE Panko breaded free range chicken breast, mashed potatoes, grilled lemon, seasonal vegetable of the day	30
BLACKENED SALMON Pan roasted, corn & fennel salad, breakfast radish, granny smith apple, lemon, EVOO, stinging nettles (contains pine nuts)	30
STEAK FRITES Grilled 8oz flat iron steak, french fries, peppercorn sauce	30

SIDES

BROCCOLINI, preserved lemon, fresno chili	10
MUSHROOMS, shallots, garlic, fresh herbs	
MASHED POTATO, triple creamed	
GREEN BEANS, brown butter, toasted almond	
FRIES	
FRENCH FRIES	10
TRUFFLED FRENCH FRIES	11
SWEET POTATO FRIES	10
TRUFFLED SWEET POTATO FRIES	12
PARMESAN TRUFFLED FRIES	14

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



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208 Rodeo Beverly Hills



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WHITE WINE	Glass	Bottle	SIGNATURE COCKTAIL	16
HOUSE WHITE	14	n/a	SALT N' PEPPER The Botanist gin, lime, muddled cucumber, salt & pepper	
CHAMPAGNE & SPARKLING			GIPSY JUNGLE Absolut pear vodka, Creme de banana, lime	
Lamarca, Prosecco D.O.C. Italy	14	52		
Nicolas Feuillatte, Brut, France		74	LA ROSE Patron silver tequila, combier liqueur de rose, lime, agave, orange bitters	
Piper-Heidsieck, Red Label, Reims, France	20	95		
Nicolas Feuillatte, Rosé, France	26	120	LA DOLCE VITA Avion espresso tequila, grey goose vodka, lemon twist	
Veuve Clicquot, Brut, Yellow Label, Reims, France		144	KILL BILL Campari, tanqueray gin, passion fruit, lemon juice	
ROSÉ			MAVERICK Bummer & Lazarus gin, aperol, grapefruit juice	
Ballard Lane, 2016, Central Coast, California	14	52		
Whispering Angel, 2016, Cote De Provence, France	17	64	SPICY M. Avion Silver Tequila, sweet & sour, jalapeño, mango	
SAUVIGNON BLANC			EL GUAPO Xicaru silver mezcal, Canton ginger liqueur, maraschino cherry, lemon	
Groth, 2016, Napa Valley	16	60		
Frog's Leap, 2016, Rutherford, Napa Valley	18	68		
La Poussie, Sancerre, 2016, Loire, France	21	80		
CHARDONNAY			CLASSIC COCKTAIL	15
The Calling, 2015, Dutton Ranch, Russian River Valley		54	AMERICAN MULE Tito's vodka, ginger beer, lime	
Sonoma-Cutrer, 2016, Russian River	15	56	LYCHEE MARTINI Tito's vodka, soho lychee liquor, sweet & sour	
Mer Soleil, 2015 Reserve, By Caymus, Santa Lucia	18	68	OLD FASHIONED Premium bourbon, bitters, muddled orange, maraschino cherry	
Jordan, 2015, Russian River	20	76	APEROL SPRITZ Champagne, aperol, orange wheel	
Cakebread Cellars, 2015, Napa Valley		86	MARGARITAS House silver tequila, lime juice, sweet & sour FLAVORS: Classic, Mango, Pomegranate, Pineapple, Passion Fruit, Strawberry, Lychee	
PINOT GRIGIO			MOJITOS Castillo rum, fresh lime, cane sugar, mint FLAVORS: Classic, Mango, Pomegranate, Pineapple, Passion Fruit, Strawberry, Lychee	
Santa Margherita, 2016, Italy	17	64		
RIESLING			B E E R	
Bex, 2016, Nahe, Germany	14	52	ON TAP	
RED WINE	Glass	Bottle	SCULPIN I.P.A.	9
HOUSE RED	14	n/a	PERONI Pale Lager	9
MERLOT			BLUE MOON Belgian White	9
Joseph Carr, 2014, Napa Valley	15	56	ALLAGASH BLACK Belgian stout	9
Frog's Leap, 2014, Rutherford, Napa Valley		64	BOTTLED	
Emmolo, 2015, By Caymus, Napa Valley	20	76	AMSTEL LIGHT Pale Lager	9
PINOT NOIR			CHIMAY GOLD Pale Ale Trappist Beer	16
Laetitia, 2015, Arroyo Grande Valley	16	54	CHIMAY RED Dark Ale Trappist Beer	16
Au Bon Climat, 2012, Santa Maria		68	CORONA Pale Lager	9
Sonoma-Cutrer, 2015, Russian River Valley		72	NEWCASTLE Brown Ale	9
Etude, 2014, Grace Benoist Ranch, Carneros		76	STELLA ARTOIS Pilsner	9
Belle Glos, 2016, Santa Lucia Highlands	22	84	ITALIAN SODA 9	J U I C E 7
Cherry Pie, 2013, Stanly Ranch, Napa Valley		100	(all natural, house made)	
CABERNET SAUVIGNON			MANGO	ORANGE
Avalon, 2015, California.	14	52	PASSION FRUIT	GRAPEFRUIT
The Calling, 2014, Alexander Valley	18	68	STRAWBERRY	APPLE
Silverado, 2013, Napa Valley		80	LYCHEE	CRANBERRY
Jordan, 2013, Alexander Valley	30	120	WHITE PEACH	PINEAPPLE
Caymus, 2014, Napa Valley		180	BLENDED JUICE	10
Far Niente, 2013, Oakville, Napa Valley		300	LIMONANA Fresh mint, lemon, lemonade, ice	
Dominus, 2012, Napa Valley		325	WILD Pineapple, mango, green tea, mint leaves	
Quintessa, 2014, Rutherford, Napa Valley		350	BANANA BERRY Banana, mix berry, coconut ice cream, milk	
Opus One, 2013, Oakville, Napa Valley		450	BOTTLED WATER	Small Large
ITALY			EVIAN MINERAL WATER	6 9
Chianti Classico, Terrabianca, Scassino 2012, Italy	16	60	BADOIT SPARKLING WATER	6 9
Barbaresco, Reversanti, 2012, Piedmont		70		
Brunello, La Gerla, 2012, Tuscany		100		
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According to the surgeon general, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects				