

208 RODEO

DAILY SPECIALS

CHAMPAGNE AND CAVIAR \$215

Bottle of Jacquart Brut Rosé & 1 oz. Osetra caviar

WILD MUSHROOM SOUP 18

Foraged mushroom, creme fraiche, black truffle, chive

BURRATA 24

(ADD PROSCIUTTO \$10)

Roasted tomato, baby arugula, red onion, pistachio pesto, evoo, saba, toasted crostini

WAGYU BEEF CARPACCIO 28

Truffle aioli, grainy mustard, pecorino, arugula

CALAMARI & SHRIMP 32

Crispy calamari, shrimp, chipotle aioli, marinara sauce, lemon

GRILLED PRAWNS 39

Fresh water prawns, garlic, drawn butter, lemon

OSETRA CAVIAR 1oz M / P

Potato blini, egg, shallot, caper, chive, crème fraîche

Add Fresh Black Winter Truffle to any dish \$55

DUNGENESS CRAB RAVIOLI 42

Crab & ricotta ravioli, saffron cream, soft herbs, butter poached crab

LAMB CHOPS 59

New Zealand lamb chops, potato puree, baby carrot, red wine jus, rosemary, salsa verde

BLACK TRUFFLE PASTA M / P

Pappardelle pasta, white wine, parmesan cream, black winter truffle

AUSTRALIAN WAGYU RIBEYE M / P

20oz Australian Wagyu Score 9 Ribeye, mashed potato, broccolini, arugula salad, aged balsamic

TWIN MAINE LOBSTER TAILS M / P

Two 1/2 lb tails, arugula salad, mashed potato, drawn butter

SURF & TURF M / P

20oz Ribeye & Two 1/2 lb Maine lobster tails, arugula salad, mashed potato, drawn butter

20% FOR PARTIES OF 6 OR LARGER

\$5 split charge - Modified and well done meats cannot be returned. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Allergy-free preparation cannot be guaranteed. Our food may contain dairy, egg, wheat, soybean, peanuts, tree nuts, coconut, fish and shellfish

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DRINK SPECIALS

KOMOS TEQUILA FLIGHT \$65 (\$120 for Two)

Komos Reposado Rosa, Anejo Cristalino, and Anejo Reserva

FINE AND RARE COCKTAILS

THE APPLE OF MY RYE 25

Beverly High Rye, Homemade Apple Pie Cordial, Amaro Averna, Fino Sherry

FINAL WORD 28

Clase Azul Plata, Green Chartreuse, Maraschino, Lemon, Jacquart Champagne

JALISCAN FIGHTER PILOT 40

Clase Azul Reposado, Amaro Nonino, Aperol, Lemon, Egg White

GOLD FASHIONED 60

Clase Azul Gold, Coffee-Orange Macerated Bitters, Maple Infused Espresso

SERGIO LEONE 70

Clase Azul "San Luis Potosi" Mezcal, Mole-Chocolate, Ancho Reyes, Campari

COCKTAILS

WHITE SANGRIA

Riesling, Rose, Brandy, White Peach Purée, Orange Liqueur, Citrus, Seasonal Fruit

Glass 22
Carafe 75

LYCHEE MARTINI 22

Meili vodka, lychee purée, simple

SOMMELIER SELECTION

CAYMUS

Cabernet Sauvignon, 2022, Napa Valley, CA

Gl 30

BELLE GLOS LAS ALTURAS

Pinot Noir, 2022, Santa Lucia Highlands, CA

Gl 25

TIGNANELLO (375ml)

Red IGT, 2020, Tuscany, Italy

Btl 130

LINGUA FRANCA "Sisters"

Chardonnay, 2021, Eola-Amity Hills, OR

Btl 105

PATZ & HALL "Dutton Ranch"

Chardonnay, 2019, Russian River Valley, Sonoma, CA

Btl 78

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