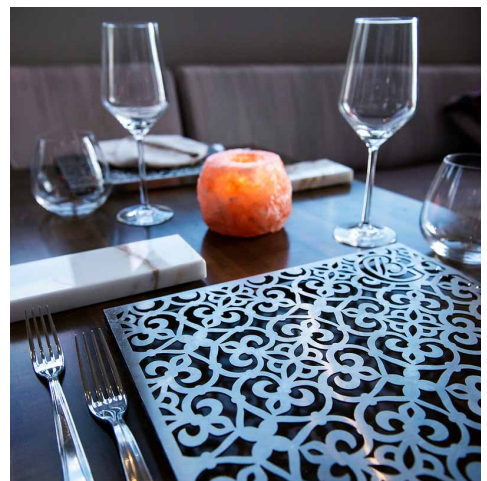
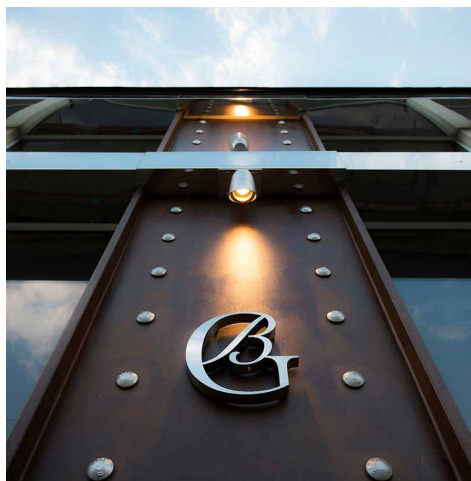
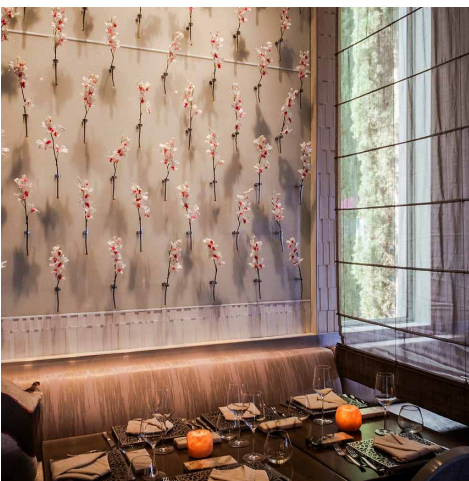
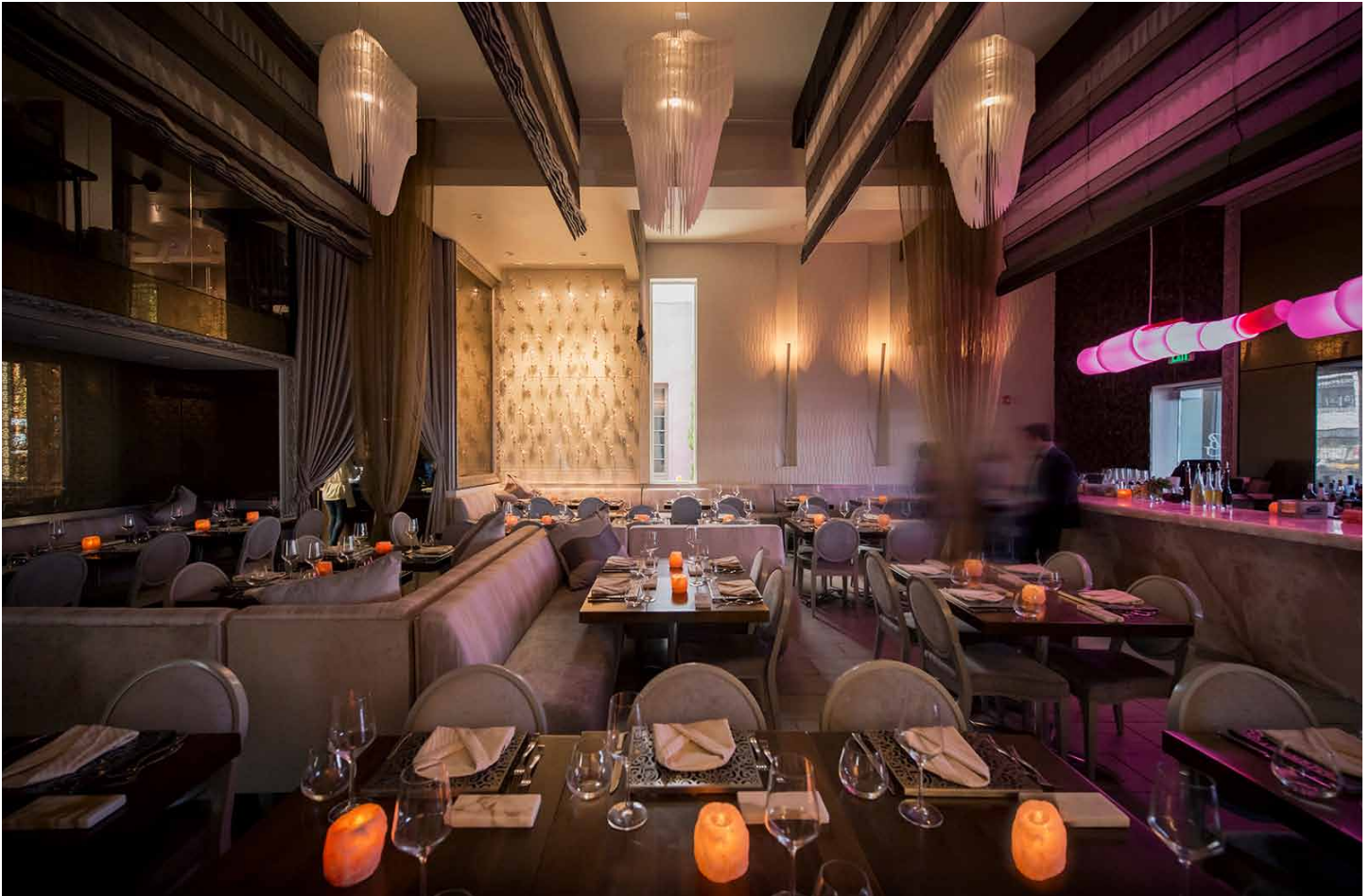
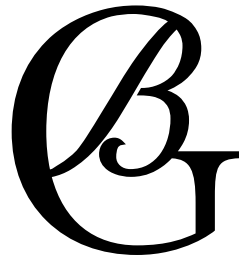


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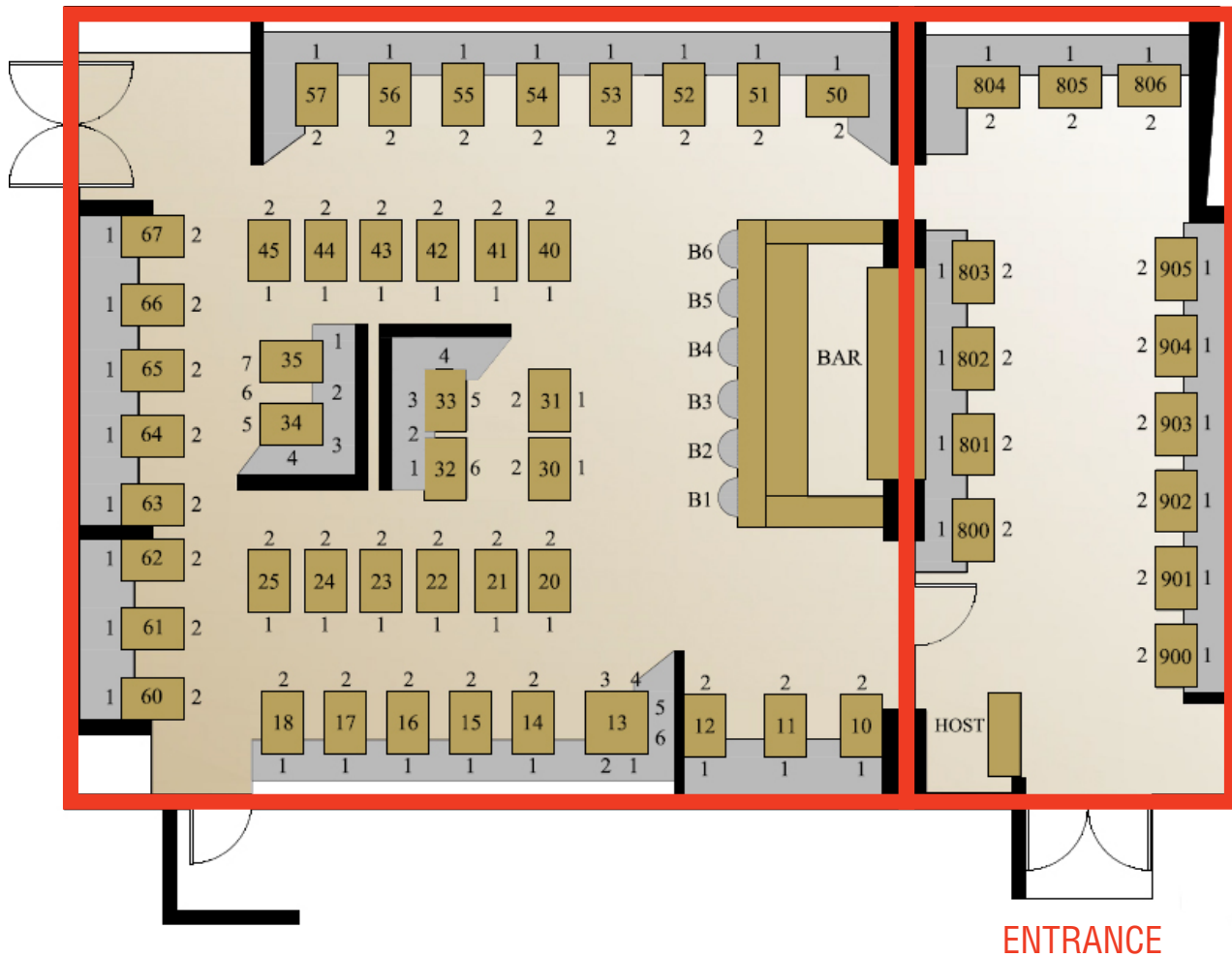
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MAIN DINING ROOM | 100pax

PATIO | 30pax



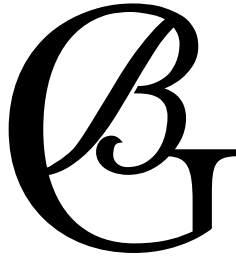
ENTRANCE

BUYOUT INFORMATION

Monday-Wednesday: \$20,000 plus service & tax
 Thursday & Sunday: \$23,000 plus service & tax
 Friday: \$27,000 plus service & tax
 Saturday: \$30,000 plus service & tax

PAYMENTS & REFUNDS

- A 50% deposit of the food & beverage minimum is needed to confirm the date. Dates will not be confirmed without a deposit. Deposit is refundable up to 30 days before event.
- Deposit will be applied to balance due.
- Full payment will be due at time of event.



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HORS D'OEUVRES

Please select five different hors d'oeuvres for an hour long reception and eight different hors d'oeuvres for a two-hour reception

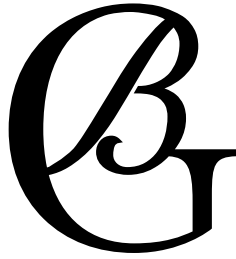
Crisp Julienne Vegetables in Rice Paper with Creamy Wasabi Sauce
Montrachet Crostini with Pepper Crusted Honey Bacon
Nicoise Olive and Mozzarella Skewers
Chicken Satay with Indonesian Peanut Dipping Sauce
Creamy Hummus on Toasted Pita Triangle with Nicoise Olives
Goat Cheese and Sun-Dried Tomato on Focaccia with Herb Pesto
Spinach and Feta Cheese in Phyllo Tarts with Olive
Roasted Pepper Crostini with Boccocini and Thyme
Smoked Salmon Butterflies with Caviar Painted Wings
Pistachio Crusted Brie Tartlettes with Sun-Dried Cranberry
Salmon Tartare with Egg and Caper Emulsion
Tuna Tartare on Wonton Crisp with Tobiko
Beef Carpaccio Wrapped Breadstick with Boursin and Fresh Herbs
Kobe Beef Sliders with Truffle Cheese and Scallion
Poached Shrimp with Basil Laced Cocktail Sauce
Crisp Plantain Topped with Pan Seared Scallop and Candied Shallots
Herb Crusted Baby Lamb Chops with Grain Mustard
Mini Cheeseburgers on Homemade Buns with Spicy Ketchup and Crisp Onions

ONE HOUR HORS D'OEUVRES PASSED BUTLER STYLE

\$ 40.00 Per Person++ (Plus Tax and Gratuity)

TWO HOUR HORS D'OEUVRES PASSED BUTLER STYLE

\$52.00 Per Person++ (Plus Tax and Gratuity)



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MENU ONE \$80 per person++

First Course

Choice of:

CAESAR A LA "B"

*Little gem lettuce, grilled garlicky country toast, Moroccan anchovy,
Grana Padano, cured egg yolk*

BARTON'S FALL CHOPPED SALAD

*Chopped curly lettuce, candied pecans, Fuji apples, and roasted butternut squash,
with Grana Padano, maple-balsamic vinaigrette, and bacon crumble*

Entrées

Choice of:

BIRD'S EYE VIEW

*'Peking' chicken, Nantes carrot puree, Chinese scallion pancake,
house hoisin, pickled persimmons*

LURED BY SALMON

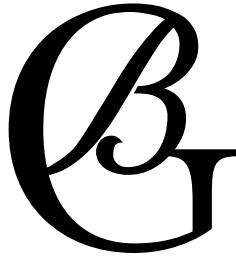
*Pan roasted Atlantic salmon, braised baby turnips, crispy kale,
local citrus gems, tamarind-mustard vinaigrette*

VOLCANO LAMB SHANK

*Redeye braised lamb shank, black eyed peas,
peanuts, scallion, crispy pickles*

Assorted Barton G. Desserts

Served Family Style



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MENU TWO \$90 per person++

Amuse Bouche

HOLY SMOKES NITRO POPCORN

Bacon & White Truffle Nitro Popcorn, Grated Parmesan & Fresh Herbs

First Course

Choice of:

BARTON'S FALL CHOPPED SALAD

Chopped curly lettuce, candied pecans, Fuji apples, and roasted butternut squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

LAUGHING BIRD POPCORN SHRIMP

Crispy laughing bird shrimp, old bay spiced popcorn, Sriracha aioli and sweet chile sesame dipping sauces

BUCKET OF BONES

Barbecued 12 hour baby back ribs, beef rib bones, lamb chop lollipops, chicken drumstick, house made pickles, BBQ kettle chips, honey gorgonzola dipping sauce

Entrées

Choice of:

SAMURAI SWORDFISH

Char grilled longline California swordfish steak with sake-ginger glaze, sprouting broccoli, heirloom squash puree, basil, country ham fizz

THE GREAT AMERICAN STEAK

16oz BONELESS RIBEYE

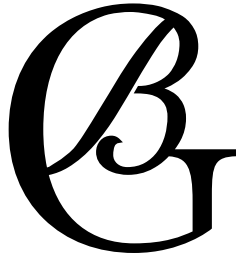
Char broiled steak, truffled steak fries, butter blanched mustard greens and roasted radish, bone marrow butter, black pepper bordelaise

BIRD'S EYE VIEW

'Peking' chicken, Nantes carrot puree, Chinese scallion pancake, house hoisin, pickled persimmons

Assorted Barton G. Desserts

Served Family Style



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MENU THREE \$110 per person++

Amuse Bouche
HOLY SMOKES NITRO POPCORN

Bacon & White Truffle Nitro Popcorn, Grated Parmesan & Fresh Herbs

Appetizers

Served Family Style

THE DEVIL'S EGG

Foie gras flan, black truffle reduction, crispy applewood-smoked bacon

VOODOO SHRIMP ROLLS

*Sesame crusted crispy crab stuffed jumbo gulf shrimp served over a smoking brew,
Cajun remoulade, homemade hot pepper sauce*

LOBSTER POP TARTS

*Maine lobster, gruyere and Pernod mornay sauce baked in flakey phyllo
pastry, Tabasco hollandaise, tarragon aioli*

First Course

Choice of:

CAESAR A LA "B"

*Little gem lettuce, grilled garlicky country toast, Moroccan anchovy,
Grana Padano, cured egg yolk*

BARTON'S FALL CHOPPED SALAD

*Chopped curly lettuce, candied pecans, Fuji apples, and roasted butternut squash,
with Grana Padano, maple-balsamic vinaigrette, and bacon crumble*

Entrées

Choice of:

BLOOMING SCALLOPS

*Pan seared diver scallops, roasted parsnip, concentrated red grape verjus,
"Maillard" crumble*

THE GREAT AMERICAN STEAK

8oz ANGUS FILET MIGNON

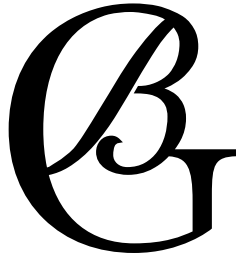
*Char broiled steak, truffled steak fries, butter blanched mustard greens and roasted radish,
bone marrow butter, black pepper bordelaise*

SAMURAI SWORDFISH

*Char grilled longline California swordfish steak with sake-ginger glaze, sprouting broccoli,
heirloom squash puree, basil, country ham fizz*

Assorted Barton G. Desserts

Served Family Style



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HOSTED BAR MENU

Premium Bar

*Smirnoff, Tanqueray Gin, Bacardi Light Rum, Jack Daniels Sour Mash Whiskey,
El Jimador, Johnny Walker Red Scotch and George Dickel,
House wines, Weinstephaner, Stone Ipa, Fresh Juice, Soft Drinks and Mineral Water*

Two hours @ \$ 42 per person++

Three hours @ \$ 54 per person++

Four hours @ \$ 66 per person++

Deluxe Bar

*Grey Goose Vodka, Bombay Sapphire Gin, Baccard, Crown Royal,
Johnnie Walker Black Scotch, Patron Silver Tequila, Jack Daniels Bourbon,
House Sparkling Wine, House wines, Weinstephaner, Stone Ipa, Fresh Juice
Soft Drinks and Mineral Water*

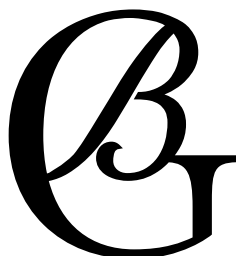
Two hours @ \$ 60 per person++

Three hours @ \$ 75 per person++

Four hours @ \$ 90 per person++

Fee waived if upgrade wine selected from wine list.

Upgrade wines will be billed on consumption.



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WINE LIST

WINE BY THE GLASS

BUBBLES

Sweet ORGANIC Sparkling Moscato

“Honey Bubbles”, New Mexico

A portion of proceeds from this delicious bubbling wine will help save the Honeybee population

Prosecco Stellina Di Notte, Italy NV

Champagne Jean Philippe, Brut FR 2013

Sparkling Rose Huber “Hugo” AUT NV

ROSE & WHITE

Rose Chateau Minuty, Provence FR 2015

Gruener Veltliner Huber, AUT 2015

Sauvignon Blanc Whitehaven, Marlborough NZ 2016

Chardonnay Landmark Vineyards, Sonoma Coast, CA 2014

Viognier Inception, Santa Barbara CA 2013

Riesling Dr. Hermann, Mosel Germany 2015

RED

Gainey Estate Merlot, Santa Ynez Valley CA 2013

Pinot Noir Old Soul, Lodi, CA 2015

Pinot Noir Miura, Monterey County CA 2015

Malbec Belasco De Baquedano “Ilama”, Argentina 2015

Cabernet/Zinfandel Blend Old Soul, Lodi, CA 2015

Cabernet Sauvignon Justin, Paso Robles CA 2014

Chianti Farnese Fantini, Italy 2015

BUBBLES

NEW MEXICO

Sweet ORGANIC Sparkling Moscato

“Honey Bubbles”, New Mexico

A portion of proceeds from this delicious bubbling wine will help save the Honeybee population

	ITALY	
	Prosecco Stellina Di Notte, Italy NV	49
	AUSTRIA	
13	Sparkling Rose Huber “Hugo” AUT NV	68
	FRANCE	
13	Champagne Jean Philippe, Brut FR 2013	62
17	Mumm, Cordon Rouge Brut NV	115
18	Perrier Jouet NV	132
	Veuve Cliquot, Ponsardin, Yellow Label NV	146
15	Moet & Chandon Rose Imperial NV	165
14	Dom Perignon 2006	450
15	Krug, Grand Cuvee NV	470
16	Louis Roederer, “Cristal” 2006	550
17	Ace of Spades, Armand de Brignac NV	750
18		
	ROSE	bottle
	FRANCE	
17	Chateau Minuty, Cotes de Provence 2015	56
14	Chateau La Coste, Cotes de Provence 2014	68
17	Domaine Ott, “Selle Claire”, Cotes de Provence 2013	96
16		
	SAUVIGNON BLANC	bottle
	CALIFORNIA	
bottle	Heitz, Napa Valley 2014	58
	FRANCE	
47	Chateau Ducasse, Graves, France 2012	46
	Reverdy-Ducroux, ‘Beau Roy’, Sancerre France 2014	60
	NEW ZEALAND	
	Sauvignon Blanc, Whitehaven, Marlborough 2015	58



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WINE LIST

CHARDONNAY

CALIFORNIA

Chloe, Sonoma Valley 2014
Landmark Vineyards, Sonoma Coast, CA 2014
Gogi, "Goldie", Santa Rita Hills 2012
Cakebread, Napa Valley 2014

FRANCE

La Baboure-Roi, Les Sangliers 2010
Joseph Drouhin, Vaudon, Chablis 2014
Chassagne-Montrachet, F&L Pillot 2015

OTHER WHITES

CALIFORNIA

Viognier Inception "Camp 4," Santa Barbara 2013
Grenache/Roussanne Blend Daou, Paso Robles 2012

GERMANY

Riesling Dr. Hermann, Mosel Germany 2015

AUSTRIA

Gruener Veltliner Huber, AUT 2015

PINOT NOIR

CALIFORNIA

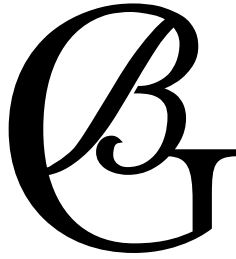
Old Soul, Lodi, 2015
Miura, Monterey County 2015
Inception, Santa Barbara County 2012
MacPhail, Sonoma Coast 2013

bottle	OREGON	
	Argyle, Willamette Valley 2013	75
	FRANCE	
48	Domaine Jean Grivot, "Les Charmois",	
56	Nuit St. George 2007	110
95	Joseph Drouhin, Cote de Beaune 2011	115
99	Aurelien Verdet, Gevrey Chambertin 2010	150

CABERNET SAUVIGNON & BORDEAUX VARIETALS

		bottle
	CALIFORNIA	
bottle	Louis Martini, Sonoma County, CA 2014	58
	Old Soul, Lodi 2015	60
	Justin, Paso Robles 2014	72
	Mount Veeder, Napa Valley CA 2013	84
	Chateau Montelena, Napa Valley 2013	125
	Heitz, Napa Valley 2012	132
	Silver Oak, Alexander Valley 2011	168
	Caymus, Napa Valley 2014	196
	Miner, The Oracle, Napa Valley 2010	220
	Quintessa, Napa Valley 2010	325
	Opus One, Napa Valley 2013	560

bottle	WASHINGTON	
	Chester Kidder, Walla Walla 2010	120
	FRANCE	
57	Chateau De Pez, St Estephe 2011	175
64	Chateau Pichon Baron Les Tourelles de Longueville,	
76	Pauillac 2009	220
120	Chateau Talbot, St. Julien 2010	245



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WINE LIST

MERLOT

CALIFORNIA

Gainey Estate Merlot, Santa Ynez Valley CA 2014
Stag's Leap Vinery, Napa Valley 2013

bottle

68
78

STICKY'

375ml glass bottle

FRANCE

Chateau d' Exindre VDN, Muscat 2012

18 86

CALIFORNIA

Dolce "Late Harvest" 2009

28 195

OTHER REDS

bottle

FRANCE

Chateauneuf-du-Pape, Domaine de Cristia 2014

118

ITALY

Felsina VIN SANTO, Chianti Classico 2004

22 115

ITALY

Chianti Farnese Fantini, Italy 2015

69

Amarone della Valpolicella, Classico, Luigi Righetti 2012

129

Barolo Pio Cesare 2010

195

AUSTRIA

Kracher, Trockenbeerenauslese, Chardonnay 2011

225

ARGENTINA

Malbec Belasco De Baquedano "Ilama", Argentina 2015

64

SPAIN

Tempranillo Marques de Murrieta Rioja Reserva,
Spain 2011

76