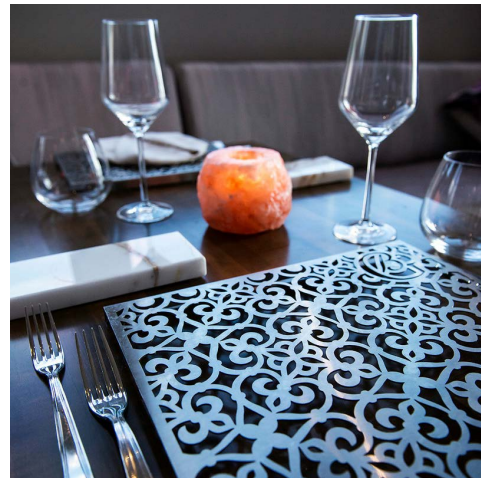
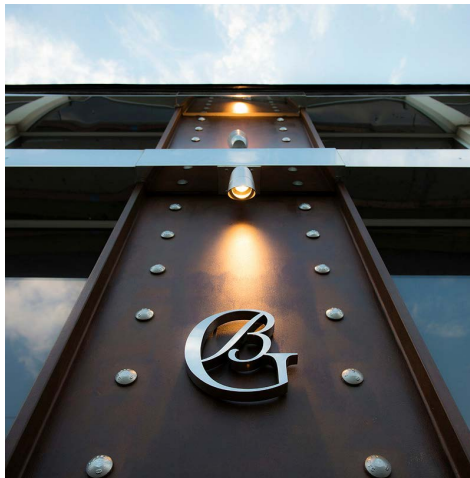




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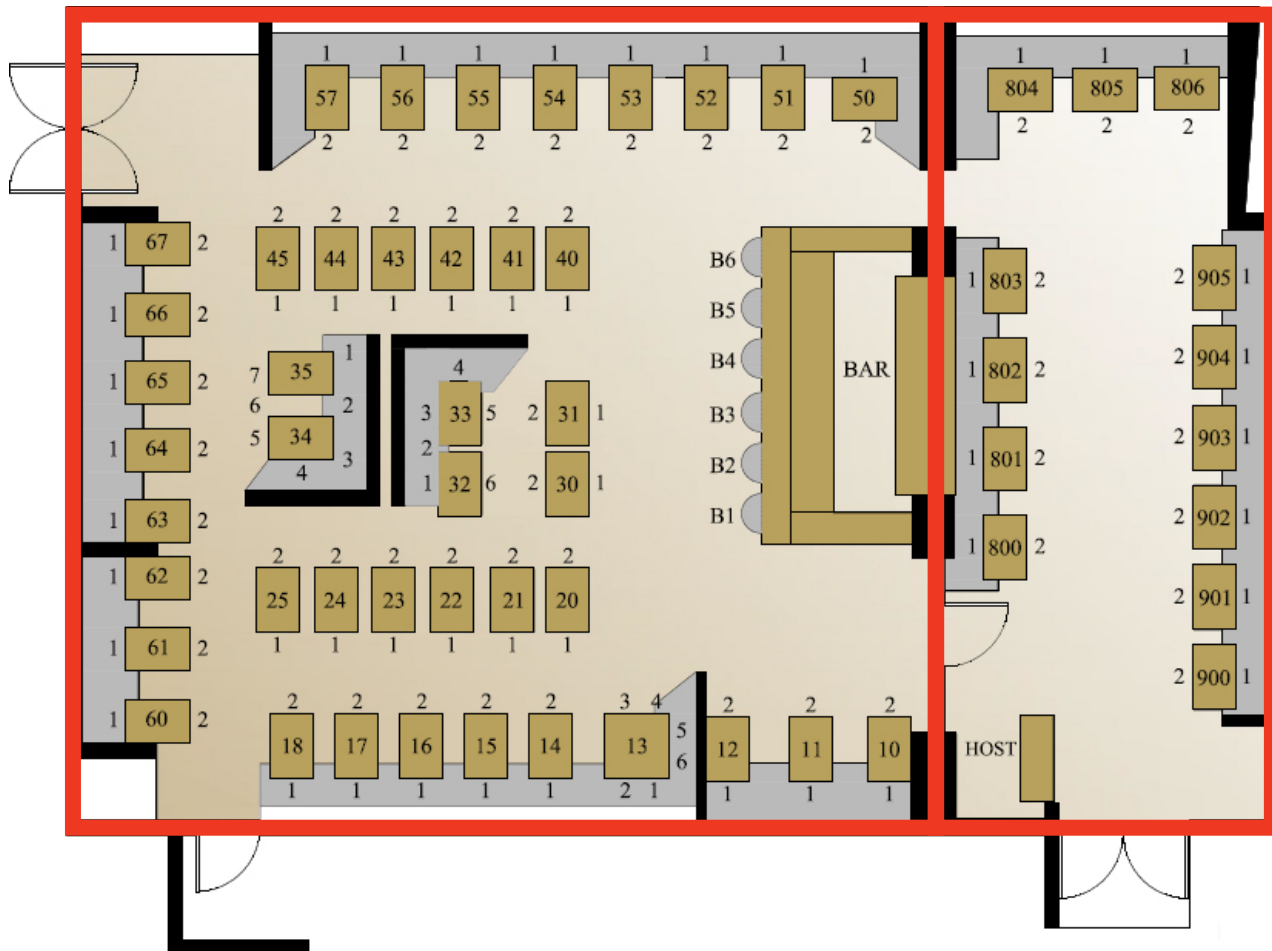
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MAIN DINING ROOM | 100pax

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++

Amuse Bouche

HOLY SMOKES NITRO POPCORN

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

First Course

Served Family Style

CAESAR A LA "B"

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

BARTON'S CHOPPED SALAD

*Chopped curly lettuce, candied pecans, shaved local strawberries, and fresh English peas,
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 vegetables*

LURED BY SALMON

*Pan roasted Atlantic salmon, buttered "Frenchy" peas, applewood bacon,
house-made yogurt, shaved spring radish*

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 CHOPPED SALAD

Chopped curly lettuce, candied pecans, shaved local strawberries, and fresh English peas, 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

12 hour baby back ribs, beef ribs, lamb lollipops, chicken drumettes, kettle chips & honey gorgonzola dip

Entrées

Choice of:

SAMURAI SWORDFISH

Char grilled longline California swordfish steak with sake-ginger glaze, sprouting broccoli, sweet onion soubise, charred scallion, 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 vegetables

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

BUCKET OF BONES

*12 hour baby back ribs, beef ribs, lamb lollipops,
chicken drumettes, kettle chips & honey gorgonzola dip*

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

Served Family Style

CAESAR A LA "B"

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

BARTON'S CHOPPED SALAD

*Chopped curly lettuce, candied pecans, shaved local strawberries, and fresh English peas,
with Grana Padano, maple-balsamic vinaigrette, and bacon crumble*

Entrées

Choice of:

GONE AZTEC FISHIN'

*Pan seared sea bass, marinated in garlic and pimenton. Candied plantains, shallots,
spiced cilantro slaw, and roasted Serrano - lime aioli*

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,
sweet onion soubise, charred scallion, 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", Italy

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 2014

Sparkling Rose Huber "Hugo" AUT NV

ROSE & WHITE

Rose Chateau Minuty Cote en Provence FR 2014

Gruener Veltliner Huber, AUT 2015

Sauvignon Blanc Whitehaven, Marlborough NZ 2016

Chardonnay Chloe, Sonoma Valley CA 2015

Chardonnay Landmark Vineyards, Sonoma Coast, CA 2014

Viognier Inception, Santa Barbara CA 2012

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 2015

Chianti Farnese Fantini, Italy 2016

BUBBLES

ITALY

Sweet ORGANIC Sparkling Moscato
"Honey Bubbles", Italy

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

bottle

52

ITALY

Prosecco Stellina Di Notte, NV

52

AUSTRIA

Sparkling Rose Huber "Hugo" NV

72

FRANCE

Champagne Jean Philippe, Brut 2014

68

Mumm, Cordon Rouge, Brut NV

115

Veuve Cliquot, Ponsardin, Yellow Label NV

146

Moet & Chandon Rose Imperial NV

165

Dom Perignon 2006

450

Krug, Grand Cuvee NV

470

Louis Roederer, "Cristal" 2006

550

Ace of Spades, Armand de Brignac NV

750

ROSE

bottle

FRANCE

Rose Chateau Minuty Cote en Provence FR 2014

68

Rose Chateau La Coste, Cote en Provence 2014

68

Domaine Ott, "Selle Claire" Cotes en Provence 2013

96

SAUVIGNON BLANC

bottle

CALIFORNIA

Heitz, Napa Valley 2014

58

FRANCE

Chateau Ducasse, Graves, 2012

46

Reverdy-Ducroux, 'Beau Roy', Sancerre 2014

60

NEW ZEALAND

Sauvignon Blanc, Whitehaven, Marlborough 2016

58



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WINE LIST

CHARDONNAY

CALIFORNIA

Chloe, Sonoma Valley 2014	48
Chardonnay Landmark Vineyards, Sonoma Coast, 2014	64
Gogi, "Goldie", Santa Rita Hills 2012	95
Cakebread, Napa Valley 2014	99

FRANCE

Joseph Drouhin, Vaudon, Chablis 2014	63
Puligny-Montrachet, F&L Pillot 2015	150

OTHER WHITES

CALIFORNIA

Viognier Inception "Camp 4," Santa Barbara 2013	68
Grenache/Roussanne Blend Daou, Paso Robles 2012	85

GERMANY

Riesling Dr. Hermann, Mosel 2015	52
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AUSTRIA

Gruener Veltliner Huber, 2015	56
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PINOT NOIR

CALIFORNIA

Old Soul, Lodi, 2015	56
Miura, Monterey County 2015	68
Inception, Santa Barbara County 2012	76
MacPhail, Sonoma Coast 2013	120

bottle	OREGON	
	Argyle, Willamette Valley 2013	75
	FRANCE	
	Nuit St. George 2007	110
	Joseph Drouhin, Cote de Beaune 2011	115
	Aurelien Verdet, Gevrey Chambertin 2010	150

CABERNET SAUVIGNON & BORDEAUX VARIETALS

bottle	CALIFORNIA	
	Louis Martini, Sonoma County, 2014	58
	Old Soul, Lodi 2015	60
	Justin, Paso Robles 2014	76
	Mount Veeder, Napa Valley 2014	84
	Chateau Montelena, Napa Valley 2014	125
	Heitz, Napa Valley 2012	132
	Caymus, Napa Valley 2014	196
	Miner, The Oracle, Napa Valley 2010	220
	Quintessa, Napa Valley 2010	325
	Opus One, Napa Valley 2013	596

WASHINGTON

	Chester Kidder, Walla Walla 2010	120
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FRANCE

	Chateau De Pez, St Estephe 2012	175
	Chateau Pichon Baron Les Tourelles de Longueville, Pauillac 2009	220



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WINE LIST

MERLOT

CALIFORNIA

Gainey Estate Merlot, Santa Ynez Valley 2014
Stag's Leap Vinery, Napa Valley 2012

bottle

68
78

OTHER REDS

FRANCE

Chateauf-neuf-du-Pape, Domaine de Cristia 2014

bottle

118

ITALY

Chianti Farnese Fantini, 2015
Amarone della Valpolicella, Classico, Luigi Righetti 2012
Barolo Pio Cesare 2010

69
129
195

ARGENTINA

Malbec Belasco De Baquedano "Ilama", Mendoza 2015

64

SPAIN

Tempranillo Marques de Murrieta Rioja Reserva,
Spain 2011

76

STICKY'

375ml glass bottle

FRANCE

Chateau d' Exindre VDN, Muscat 2012

18 86

CALIFORNIA

Dolce "Late Harvest" 2009

28 195

ITALY

Felsina VIN SANTO, Chianti Classico 2004

22 115

AUSTRIA

Kracher, Trockenbeerenauslese, Chardonnay 2011

225