



**BARTON G.**  
THE RESTAURANT · LOS ANGELES

LOS ANGELES  
GROUP RESERVATIONS



P: (310) 388 1888 • [losangelesreservations@bartong.com](mailto:losangelesreservations@bartong.com)

861 N La Cienega Blvd. Los Angeles, CA 90069   BartonGLA • [www.BartonG.com](http://www.BartonG.com)

## **THE BARTON G. THE RESTAURANT LOS ANGELES LARGE PARTY CHECKLIST**

Barton G. The Restaurant, Los Angeles, requires pre-set menus for groups of 12 or more Monday through Thursday, and 8 or more Friday through Sunday.

### **HOW TO REQUEST A RESERVATION**

To secure your reservation please:

#### **COMPLETE THE CREDIT CARD AUTHORIZATION FORM AND BE SURE TO:**

- Confirm your reservation date, time, and size of your party
- Select the pre-set menu of your choice from the three attached
- A photo copy of both sides of the credit card listed
- A photo copy of the photo I.D. of the cardholder
- Fax all required documents to **305 751 0040**
- Or e-mail all to [LosAngelesReservations@BartonG.com](mailto:LosAngelesReservations@BartonG.com)

#### **PLEASE NOTE:**

All prices listed are per person; beverages, gratuities and taxes are not included. Group reservations are not confirmed until all paperwork is completed and received by either fax or e-mail. All group reservations are subject to availability at the time the paperwork is received. Per company policy, we do not allow outside cakes, alcohol, decorations or flowers to be brought into the restaurant.

If you have any additional questions, please call us at **310 388 1888** or e-mail us at [LosAngelesReservations@BartonG.com](mailto:LosAngelesReservations@BartonG.com)

We look forward to having you dine with us.

Barton G. The Restaurant Los Angeles



PRESET MENU

**BITES & LAUGHS**

\$80.00 pp

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN GF\***

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

**FIRST COURSE**

Served family style

**CAESAR A LA "B" V\***

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

**BARTON'S CHOPPED SALAD GF/VG\***

Chopped curly lettuce, candied pecans, shaved Asian pear and roasted squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

**ENTREES**

Choice of:

**DON'T BE A JERK CHICKEN GF\***

Jerk rubbed chicken, roasted and glazed with Caribbean rum. Pickled peach chutney, crushed avocado, spinach fritters

**LURED BY SALMON GF\***

Pan roasted Atlantic salmon with saffron shellfish broth, black mussels and clams. Preserved garlic, glazed vegetables, country bread, rouille

**VOLCANO LAMB SHANK GF\***

Moroccan braised lamb shank, rutabaga-brown butter puree, delicata squash, dukkah crumble. Vadouvan curry spice, roasted hazelnuts, sunflower & sesame seeds

**ASSORTED DESSERTS**

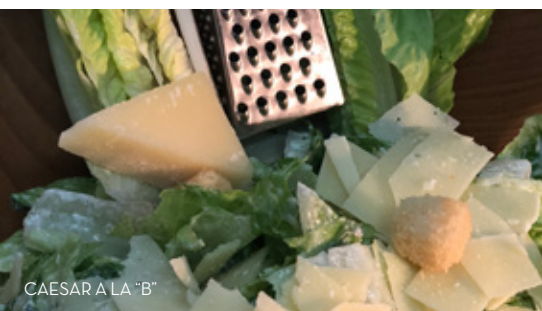
Our desserts are designed to be shared and served family style

For parties of 20 or more, all courses will be served family style

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

**GF:** Gluten Free **GF\*:** Gluten Free Upon Request **V:** Vegetarian **V\*:** Vegetarian Upon Request **VG:** Vegan **VG\*:** Vegan Upon Request

Current state sales tax 9% and gratuity 20% not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2018.



CAESAR A LA "B"



LAUGHING BIRD POPCORN SHRIMP



DON'T BE A JERK CHICKEN

PRESET MENU

**FUN & FESTIVE**

\$90.00 pp

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN** GF\*

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

**FIRST COURSE**

Served family style

**BARTON'S CHOPPED SALAD** GF/VG\*

Chopped curly lettuce, candied pecans, shaved Asian pear and roasted squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

**LAUGHING BIRD POPCORN SHRIMP** GF\*

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

**BUCKET OF BONES** GF\*

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

**ENTREES**

Choice of:

**SAMURAI MOONFISH** GF

Pacific moonfish broiled with black garlic marinade. Salt crusted Dutch potatoes, blistered shishito, perilla, miso-scallion aioli

**THE GREAT AMERICAN STEAK** GF

**16oz. BONELESS RIBEYE**

Char broiled steak, truffled steak fries, roasted Brussels sprouts, radishes, bone marrow butter, black pepper bordelaise

**DON'T BE A JERK CHICKEN** GF\*

Jerk rubbed chicken, roasted and glazed with Caribbean rum. Pickled peach chutney, crushed avocado, spinach fritters

**ASSORTED DESSERTS**

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BUCKET OF BONES



SAMURAI MOONFISH



THE GREAT AMERICAN STEAK

PRESET MENU

**THE BLOWOUT**

\$110.00 pp

**AMUSE BOUCHE**

**HOLY SMOKES NITRO POPCORN GF\***

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

**APPETIZERS**

Served family style

**BUCKET OF BONES GF\***

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

**VOODOO SHRIMP ROLLS GF\***

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" V\***

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

**BARTON'S CHOPPED SALAD GF/VG\***

Chopped curly lettuce, candied pecans, shaved Asian pear and roasted squash, with Grana Padano, maple-balsamic vinaigrette, and bacon crumble

**ENTREES**

Choice of:

**MISS THAI-GONE GF\***

Pan roasted Thai snapper, flash marinated kimchi bok choy, pad thai noodle salad, curried cilantro – lime tartar

**THE GREAT AMERICAN STEAK GF**

**8oz. FILET MIGNON**

Char broiled steak, truffled steak fries, roasted Brussels sprouts, radishes, bone marrow butter, black pepper bordelaise

**SAMURAI MOONFISH GF**

Pacific moonfish broiled with black garlic marinade. Salt crusted Dutch potatoes blistered shishito, perilla, miso-scallion aioli

**ASSORTED DESSERTS**

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LOBSTER POP TARTS



VOODOO SHRIMPS ROLLS



MISS THAI-GONE

**BARTON G. THE RESTAURANT LOS ANGELES LARGE PARTY GUARANTEE AND CREDIT CARD AUTHORIZATION FORM.**

Cancellation and Changes Policy: Large parties must be guaranteed by a credit card. Customer's credit card will be charged for the guaranteed number of guests at the pre-set menu price unless customer cancels or changes the guarantee. All cancellations and changes must be received at least 24 hours prior to the time of reservation, must be put in writing and be sent by fax to 305.751.0040 or by e-mail to LosAngelesReservations@BartonG.com

Today's date: \_\_\_\_\_

Reservation name: \_\_\_\_\_

Reservation date: \_\_\_\_\_ Reservation time: \_\_\_\_\_

Menu Price \$80 \_\_\_\_\_ \$90 \_\_\_\_\_ \$110 \_\_\_\_\_ Guaranteed number of guests: \_\_\_\_\_

Custom menu notes: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

Credit card #: \_\_\_\_\_ Expiration date: \_\_\_\_\_

Card holder name: \_\_\_\_\_ Security code: \_\_\_\_\_

Billing address: \_\_\_\_\_

Phone: \_\_\_\_\_ Picture State I.D.: \_\_\_\_\_

I have read the above Cancellation and Changes Policy. I hereby authorize Barton G. The Restaurant to charge my credit card for the guaranteed number of guests at the food and beverage minimum unless I cancel or change the guarantee according to the policy.

Cardholder's Signature: \_\_\_\_\_

Visa, MasterCard, American Express, Diners & Discover accepted

**IMPORTANT: A CLEAR COPY OF THE CREDIT CARD, BOTH FRONT AND BACK MUST BE ATTACHED, ALONG WITH A COPY OF PHOTO I.D.**

**PLEASE SEND THIS COMPLETED FORM BACK TO BARTON G. THE RESTAURANT  
E-MAIL TO LOSANGELESRESERVATIONS@BARTONG.COM OR FAX TO 305.751.0040**