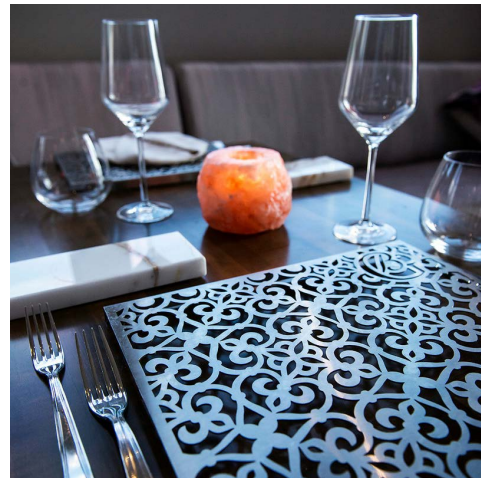
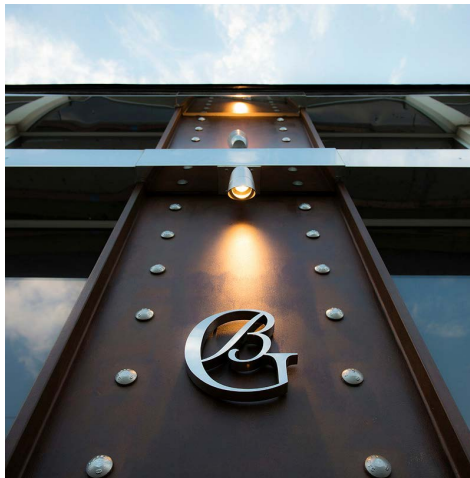




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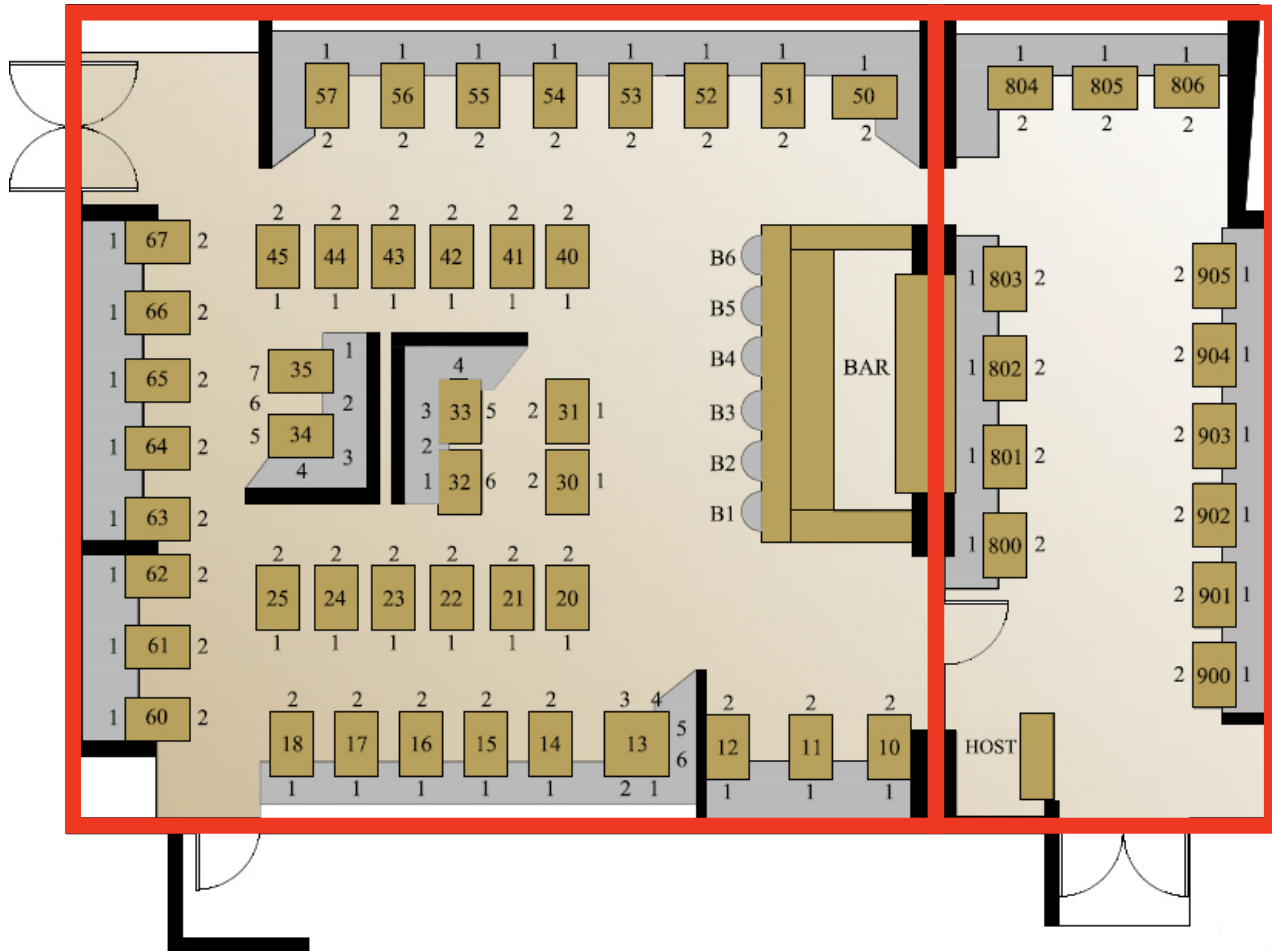
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MAIN DINING ROOM | 100pax

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 pears, and roasted 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 vegetables

* LURED BY SALMON

Pan roasted Atlantic salmon, carrot gnocchi, wilted dandelion greens, salsify, Riesling soaked raisins

VOLCANO LAMB SHANK

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

Assorted Barton G. Desserts

Served Family Style

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



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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

Served Family Style

BARTON'S CHOPPED SALAD

Chopped curly lettuce, candied pecans, shaved local pears, and roasted 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

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 pears, and roasted squash,
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*

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

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 2015

Sparkling Rose Huber “Hugo” AUT NV

ROSE & WHITE

Rose Chateau Minuty Cote en Provence FR 2016

Gruener Veltliner Huber, AUT 2016

Sauvignon Blanc Whitehaven, Marlborough NZ 2016

Chardonnay Chloe, Sonoma Valley CA 2015

Chardonnay Landmark Vineyards, Sonoma Coast, CA 2015

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 2016

Cabernet/Zinfandel Blend Old Soul, Lodi, CA 2016

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

ITALY
Prosecco Stellina Di Notte, NV 52

AUSTRIA
Sparkling Rose Huber “Hugo” NV 72

FRANCE
Champagne Jean Philippe, Brut 2015 68
Mumm, Cordon Rouge, Brut NV 115
Perrier-Jouet Grand Brut 138
Veuve Cliquot, Ponsardin, Yellow Label NV 146
Moet & Chandon Rose Imperial NV 165
Dom Perignon 2006 475
Krug, Grand Cuvee NV 500
Louis Roederer, “Cristal” 2009 575
Ace of Spades, Armand de Brignac NV 750

ROSE bottle

FRANCE
Rose Chateau Minuty Cote en Provence FR 2016 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 2016 58

FRANCE
Chateau Ducasse, Graves, 2012 46
Reverdy-Ducroux, ‘Beau Roy’, Sancerre 2016 60

NEW ZEALAND
Sauvignon Blanc, Whitehaven, Marlborough 2016 58

bottle

52



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WINE LIST

CHARDONNAY

CALIFORNIA

Chloe, Sonoma Valley 2014	48
Chardonnay Landmark Vineyards, Sonoma Coast, 2015	64
Gogi, "Goldie", Santa Rita Hills 2012	95
Cakebread, Napa Valley 2014	99

FRANCE

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

OTHER WHITES

CALIFORNIA

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

GERMANY

Riesling Dr. Hermann, Mosel 2015	52
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AUSTRIA

Gruener Veltliner Huber, 2016	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 2015	75
	FRANCE	
	Nuit St. George 2007	110
	Joseph Drouhin, Cote de Beaune 2013	115
	Louis Latour, Vosne Romanee 2013	165

CABERNET SAUVIGNON & BORDEAUX VARIETALS

bottle	CALIFORNIA	
	Louis Martini, Sonoma County, 2014	58
	Old Soul, Lodi 2016	60
	Justin, Paso Robles 2015	76
	Mount Veeder, Napa Valley 2014	84
	Chateau Montelena, Napa Valley 2014	125
	Heitz, Napa Valley 2012	132
	Caymus, Napa Valley 2015	196
	Miner, The Oracle, Napa Valley 2012	220
	Quintessa, Napa Valley 2010	325
	Opus One, Napa Valley 2014	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 2017

bottle

68
84

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 2015

118

ITALY

Felsina VIN SANTO, Chianti Classico 2004

22 115

ITALY

Chianti Farnese Fantini, 2016
Amarone della Valpolicella, Classico, Luigi Righetti 2012
Barolo Pio Cesare 2012

69
129
195

AUSTRIA

Kracher, Trockenbeerenauslese, Chardonnay 2011

225

ARGENTINA

Malbec Belasco De Baquedano "Ilama", Mendoza 2016

64

SPAIN

Tempranillo Marques de Murrieta Rioja Reserva,
Spain 2012

76