



BARTON G.
THE RESTAURANT · LOS ANGELES

LOS ANGELES
GROUP RESERVATIONS



P: 310 388 1888 • LosAngeles@bartong.com

861 N La Cienega Blvd. Los Angeles, CA 90069



BartonG • 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 8 or more.

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 LosAngeles@BartonG.com

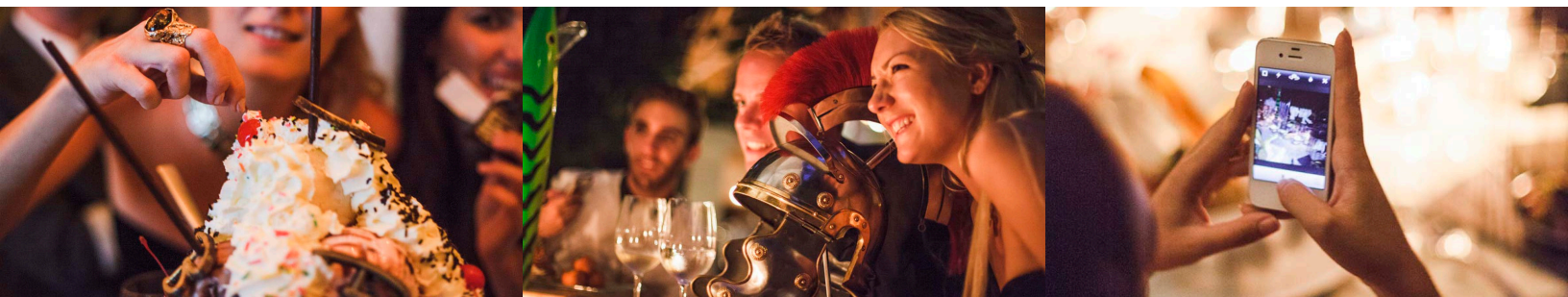
PLEASE NOTE:

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 LosAngeles@BartonG.com

We look forward to having you dine with us.
Barton G. The Restaurant Los Angeles

ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO LOSANGELES@BARTONG.COM OR FAX 305 751 0040



PRESET MENU

BITES & LAUGHS

\$95.00 per person

AMUSE BOUCHE

HOLY SMOKES NITRO POPCORN

White Truffle Popcorn, Grated Parmesan and Fresh Herbs

FIRST COURSE

Served family style

BG'S CAESAR SALAD

Little Gem Lettuce, White Anchovy, Grana Padano,
Grilled Sourdough and Lemony Caesar Dressing

LAUGHING BIRD POPCORN SHRIMP

Crispy Laughing Bird Shrimp, Old Bay Spiced Popcorn,
Sriracha Aioli, and Sweet Chile Sesame Dipping Sauces

BUCKET OF BONES

Slow and Low Cooked Pork Spareribs and Pasture Raised
Whole Chicken Wings. BG BBQ Sauce,
Smoked Cornbread Croutons with Bread & Butter Chips

ENTREES

Choice of:

BG'S AZTEC CHICKEN

Heritage Whole Chicken, Dirty Rice and Beans,
Cured Tomato, Chicken Chorizo, Mole

SAMURAI SALMON

Kimchee Fried Rice, Shaved Winter Vegetable Salad,
Sesame Caramel

THE GREAT AMERICAN STEAK

8 oz Angus Filet Mignon
Chargrilled Steak, Asparagus, Compound Butter,
Black Pepper Bordelaise

ASSORTED DESSERTS

Chef's choice, assorted desserts

Desserts are meant to be shared and are 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.

Current state sales tax 9.5% and gratuity 20% not included. Menu items are subject to change; restaurant reserves the right to substitute menu items. Pricing valid until December 31, 2024.



PRESET MENU

FUN & FESTIVE

\$115.00 per person

AMUSE BOUCHE

HOLY SMOKES NITRO POPCORN

White Truffle Popcorn, Grated Parmesan and Fresh Herbs

APPETIZERS

Served family style

CITRUS + BURRATA

Somu Citrus, Cara Cara, Grapefruit, Sour Dough,
Lemon Vinaigrette, Baby Kale

LAUGHING BIRD POPCORN SHRIMP

Crispy Laughing Bird Shrimp, Old Bay Spiced Popcorn,
Sriracha Aioli, and Sweet Chile Sesame Dipping Sauces

BUCKET OF BONES

Slow and Low Cooked Pork Spareribs and Pasture Raised
Whole Chicken Wings. BG BBQ Sauce,
Smoked Cornbread Croutons with Bread & Butter Chips

FIRST COURSE

Served family style

TRUFFLED LOBSTER MAC AND CHEESE

Spiral Pasta, Three Cheese Lobster Sauce,
Preserved Truffles

ENTREES

Choice of:

SAMURAI SALMON

Kimchee Fried Rice, Shaved Winter Vegetable Salad,
Sesame Caramel

THE GREAT AMERICAN STEAK

14 oz Prime NY Strip
Chargrilled Steak, Asparagus, Compound Butter,
Black Pepper Bordelaise

BG'S AZTEC CHICKEN

Heritage Whole Chicken, Dirty Rice and Beans,
Cured Tomato, Chicken Chorizo, Mole

ASSORTED DESSERTS

Chef's choice, assorted desserts

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PRESET MENU

THE BLOWOUT

\$145.00 per person

AMUSE BOUCHE

HOLY SMOKES NITRO POPCORN

White Truffle Popcorn, Grated Parmesan and Fresh Herbs

APPETIZERS

Served family style

BUCKET OF BONES

Slow and Low Cooked Pork Spareribs and Pasture Raised Whole Chicken Wings. BG BBQ Sauce, Smoked Cornbread Croutons with Bread & Butter Chips

LAUGHING BIRD POPCORN SHRIMP

Crispy Laughing Bird Popcorn Shrimp, Old Bay Spiced Popcorn, Sriracha Mayo, and Sweet Chile Sesame Dipping Sauces

BIG MOUTH TUNA

Blue Fin Tuna, Heirloom Carrots, Avocado, Pickled Beech Mushrooms, Radish, Sushi Rice, Soy Ginger Vinaigrette

FIRST COURSE

Served family style

LIGHT EM UP LOBSTER MAC

2 1/4 Lb Whole Maine Lobster Stuffed with Spiral Pasta, Three Cheese Lobster Mornay, Burgundy Truffles, Chives

ENTREES

Served family style

FLYING FISH

Pan Seared Fresh Catch, Winter Squash Risotto, Sage, Pepitas, Parmesan

PLATINUM RANCH WAGYU TOMAHAWK

Australian Wagyu Tomahawk with Whipped Yukon Gold Potato Puree, Herbed Butter, Charred Asparagus and Natural Jus

BG'S AZTEC CHICKEN

Heritage Whole Chicken, Dirty Rice and Beans, Cured Tomato, Chicken Chorizo, Mole

ASSORTED DESSERTS

Chef's choice, assorted desserts

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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 LosAngeles@BartonG.com

Today's date: _____

Reservation name: _____

Reservation day & date: _____ Reservation time: _____

Menu Price (Pick One) \$95 _____ \$115 _____ \$145 _____ Guaranteed number of guests: _____

Custom menu notes: _____

E-mail Address: _____

Credit card #: _____ Expiration date: _____

Card holder name: _____ Security code: _____

Billing address (Must Include Zip Code) _____

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.

ALL CANCELLATIONS AND CHANGES MUST BE RECEIVED AT LEAST 24 HOURS PRIOR TO THE RESERVATION VIA E-MAIL TO LOSANGELES@BARTONG.COM OR FAX 305 751 0040

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 LOSANGELES@BARTONG.COM OR FAX TO 305 751 0040