



**BARTON G.**<sup>®</sup>

THE RESTAURANT

**UP TOP**

A PRIVATE EVENT SPACE  
DESIGNED TO SHOCK AND AWE





“

I LIVE TO CREATE  
SHOCKINGLY  
DELICIOUS AND  
AWE-INSPIRING  
DINING AND EVENT  
EXPERIENCES.  
EVERYTHING ELSE  
IS JUST BORING.

BARTON G. WEISS, CEO / OWNER

# ABOUT BARTON G. UP TOP THE PRIVATE EVENT SPACE

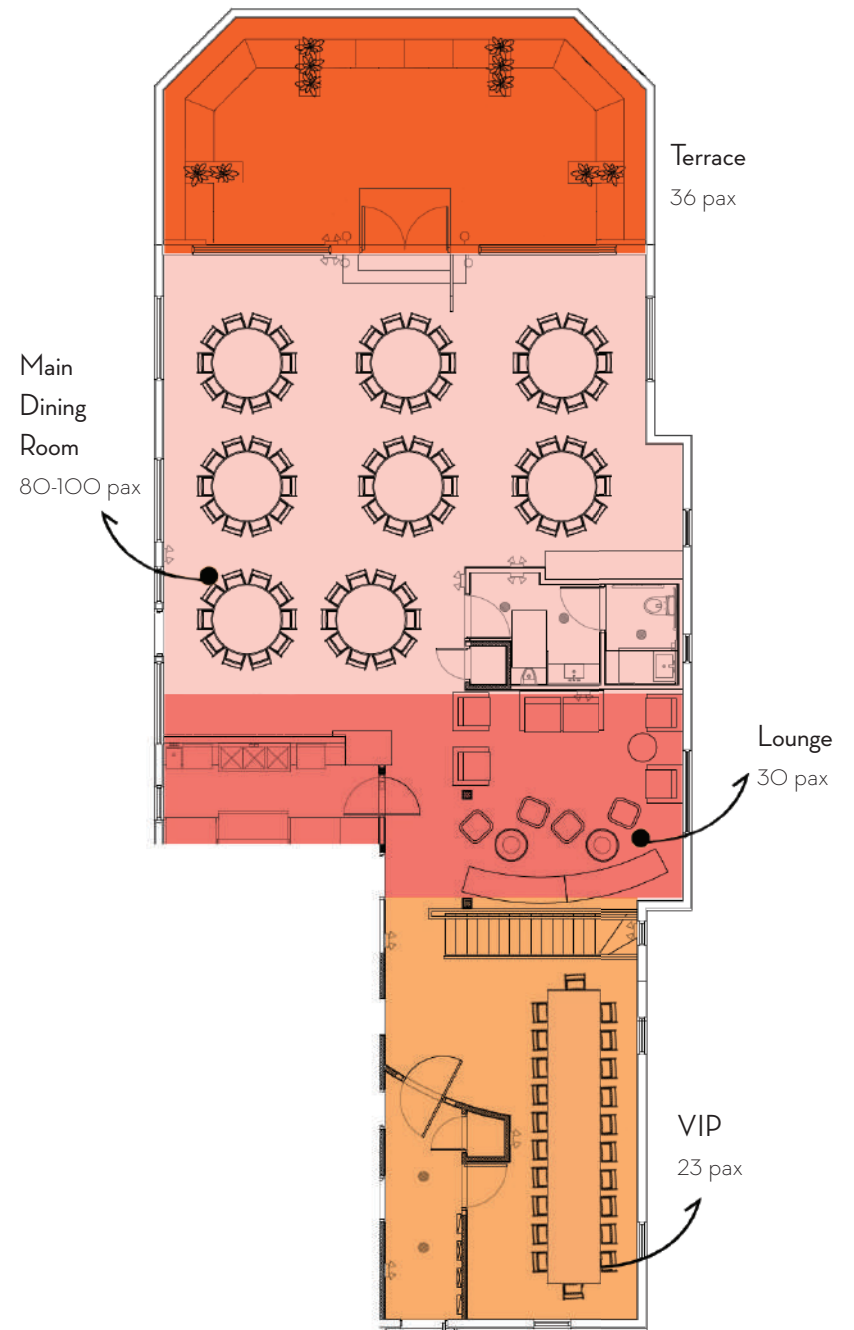
## THE INSIDE SCOOP

- Private Event and Dining Space
- Full Service Bar
- Private Lounge
- VIP Dining Room
- Outdoor Terrace
- Pre-fixe Menu

## UP TOP SEATING CAPACITY

Main Dining Room 80 -100 people max

VIP Room 23 people max



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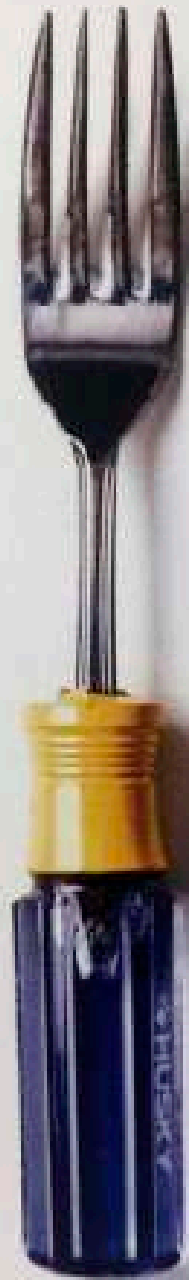
PLAYFUL BUT SERIOUSLY  
GOOD FOOD FOR ADULTS  
WHO WANT TO EXPLORE  
THEIR INNER CHILD IN  
ELEGANT SURROUNDINGS.

GAYOT.COM

## DARE TO DINE DIFFERENTLY.

Incorporating world-class ingredients and culinary techniques every menu item we create is set against a creative backdrop that is designed to be fun. With a philosophy that cooking is a cause for celebration, our team of culinary experts and designers create not only to feed but also to inspire. Our goal is for guests to experience a culinary presentation that pushes the boundaries of the imagination and the senses. And what we do with food presentation creates an experience that is nothing short of jaw-dropping. By redefining what it means to enjoy a high-end, specialized experience, we have forged a new culinary category called “fun-dining” or as we prefer to call it Dinnertainment.™

**THE**



**MENU**



# HORS D'OEUVRES

## HORS D'OEUVRES SERVED BUTLER STYLE

One hour — Select five (5) at \$45.00\* per person

Two hour — Select eight (8) at \$55.00\* per person

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

Portabello and Red Pepper Stack

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

Petite Crab Cakes with Key Lime Sauce

Beef Carpaccio on Focaccia with Arugula and Truffle Oil

Thyme and Duck Confit Tarts with Grain Mustard

Smoked Salmon Butterflies with Caviar Painted Wings

Roasted Peking Duck Mu Shu Rolls with Hoisin Sauce and Marinated Scallions

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

\* Current state sales tax 9%, gratuity 18% and event fee 4% not included.

Menu items are subject to change; restaurant reserves the right to substitute menu items.

Pricing valid February 2020.



## BITES & LAUGHS

\$90.00 PER PERSON

### APPETIZERS | SERVED FAMILY STYLE

#### **LAUGHING BIRD POPCORN SHRIMP**

Crispy Rock Shrimp, Sweet & Spicy Chili Sauce, Popcorn

#### **STRIKE OUT SLIDERS**

Wagyu Beef Mini Burgers, Caramelized Onions, Mac Sauce, Truffle Buns, Half Sour Pickles

#### **SEÑOR CAESAR SALAD**

Crisp Romaine Hearts, Corn Bread Croutons, Caesar Dressing, Parmesan Snow

### ENTRÉES | SERVED FAMILY STYLE

#### **SAMURAI SALMON**

Sweet Soy Glazed Atlantic Salmon, Rice Chips, Togarashi Dust, Pickled Cucumber and Daikon Relish, Japanese Fried Rice

#### **BBQ SPICED HALF CHICKEN**

Whipped Yukon Mashed Potatoes

#### **BOO G. PASTA**

Gulf Shrimp, Caribbean Lobster Meat, Blue Crab, Creamy Parmesan Sauce

#### **SHELL SHOCKED BBQ SHORTRIBS**

Ancho Chile Puree, Maple and Duck Fat Skillet Cornbread, Creamed Corn

### ASSORTED BARTON G. DESSERTS

#### **CHEF'S CHOICE**

Our Desserts Are Designed To Be Shared And Served Family Style

\* Individual Plated Entree Available at \$10 per person

\* Current state sales tax 9%, gratuity 18% and event fee 4% not included.  
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## FUN & FESTIVE

\$125.00 PER PERSON

### APPETIZERS | SERVED FAMILY STYLE

#### ONCE ON A BLUE MOON

Spareribs, Blue Moon Air, Corn Puree, Sticky Korean Glaze

#### LAUGHING BIRD POPCORN SHRIMP

Crispy Rock Shrimp, Sweet & Spicy Chili Sauce, Popcorn

#### PIRI PIRISHOOT CHICKEN SKEWERS

Chicken Skewers Glazed with West African BBQ Sauce,  
Butter Lettuce Cups, Piri Piri Dip

### SALADS | SERVED FAMILY STYLE

#### SEÑOR CAESAR SALAD

Crisp Romaine Hearts, Corn Bread Croutons, Caesar Dressing, Parmesan Snow

#### BARTON G. CHOPPED SALAD

Chopped Curly Lettuce, Romaine, Baby Head Lettuces, Cucumber, Campari Tomatoes,  
Sweet Red Onions, Avocado, Bacon, Green Goddess Dressing

### ENTRÉES | SERVED FAMILY STYLE

#### SAMURAI SALMON

Sweet Soy Glazed Atlantic Salmon, Rice Chips, Togarashi Dust,  
Pickled Cucumber and Daikon Relish, Japanese Fried Rice

#### BBQ SPICED HALF CHICKEN

Whipped Yukon Mashed Potatoes

#### SHELL SHOCKED BBQ SURF AND TURF

Ancho Chile Puree, Colossal Shrimp, Maple and Duck Fat Skillet Cornbread, Creamed Corn

#### THE GREAT AMERICAN FILET

Char Broiled 8oz Filet Mignon, Roasted Asparagus, Whipped Yukon Mashed Potatoes,  
Beef Jus

### ASSORTED BARTON G. DESSERTS

#### CHEF'S CHOICE

Our Desserts Are Designed To Be Shared And Served Family Style

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# THE BLOWOUT

\$145.00 PER PERSON

## APPETIZERS | SERVED FAMILY STYLE

### NITRO TRUFFLE POPCORN

Popcorn Tossed with Truffle Oil, Parmesan Cheese, Bacon, and Fresh Herbs

### ONCE ON A BLUE MOON

Spareribs, Blue Moon Air, Corn Puree, Sticky Korean Glaze

### PIRI PIRISHOOT CHICKEN SKEWERS

Chicken Skewers Glazed with West African BBQ Sauce, Butter Lettuce Cups, Piri Piri Dip

## SALADS | SERVED FAMILY STYLE

### SEÑOR CAESAR SALAD

Crisp Romaine Hearts, Corn Bread Croutons, Caesar Dressing, Parmesan Snow

### BARTON G. CHOPPED SALAD

Chopped Curly Lettuce, Romaine, Baby Head Lettuces, Cucumber, Campari Tomatoes, Sweet Red Onions, Avocado, Bacon, Green Goddess Dressing

## ENTRÉES | SERVED FAMILY STYLE

### SAMURAI SALMON

Sweet Soy Glazed Atlantic Salmon, Rice Chips, Togarashi Dust, Pickled Cucumber and Daikon Relish, Japanese Fried Rice

### SEAFOOD BUBBLEBATH

Old Bay Spiced Snow Crab and Jumbo Shrimp, Andouille Sausage, Confit Marble Potatoes, Corn on the Cobb, Tangy Cajun Butter, Beer Bubbles

### SHELL SHOCKED BBQ SURF AND TURF

Ancho Chile Puree, Colossal Shrimp, Maple and Duck Fat Skillet Cornbread, Creamed Corn

### BONE IN RIBEYE

Char Broiled 16oz Bone In Ribeye, Roasted Asparagus, Whipped Yukon Mashed Potatoes, Beef Jus

### THE GREAT AMERICAN FILET

Char Broiled 8oz Filet Mignon, Roasted Asparagus, Whipped Yukon Mashed Potatoes, Beef Jus

## ASSORTED BARTON G. DESSERTS

**CHEF'S CHOICE** - Our Desserts Are Designed To Be Shared And Served Family Style

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# BAR MENU





# BEVERAGE MENU

## WATER SERVICE

Charged on consumption at \$9 per bottle (San Pellegrino / Acqua Panna)

## BELOW ZERO NITRO-BAR

Liquid Nitrogen, a cryogenic fluid with a temperature of -320°F, is the key element in creating these tantalizing high octane cocktails.

Pricing ..... \$32.00 per cocktail\*

### SABRINA

Our Original Martini

Citrus vodka, watermelon sorbet, St. Germain, champagne nitro popsicle

### BUDDHALICIOUS

Our Signature Martini Grey Goose

La Poire Vodka, lychee purée, cranberry, sage, served with a pear vodka nitrogenized popsicle

### DIAMONDS ARE FOREVER

Grey Goose Citron Vodka, Cointreau, grilled meyer lemon lemonade, citron nitro popsicle

### DEAD OR ALIVE

Tequila Crystal, Blood Orange Purée, Fresh Lemonade and Limeade

## BEER AND WINE

A selection of house beers and house wines

Two hours ..... \$45.00 per person\*

Three hours ..... \$55.00 per person\*

Four hours ..... \$70.00 per person\*

\* Water Service not Included

## PREMIUM BAR

Absolut Vodka, Tanqueray Gin, Bacardi Light Rum, Jack Daniels Sour Mash Whiskey, Jose Cuervo Gold Tequila, Johnny Walker Red Scotch and Jim Bean Bourbon, house wines, Heineken, Corona, Fresh Juice, Soft Drinks and Mineral Water

Two hours ..... \$55.00 per person\*

Three hours ..... \$65.00 per person\*

Four hours ..... \$80.00 per person\*

\* Water Service not Included

## DELUXE BAR

Grey Goose Vodka, Bombay Sapphire Gin, Mount Gay Rum, Seagram's 7 Blended Whiskey, Johnnie Walker Black Scotch, Patron Silver Tequila, Jack Daniels Bourbon, house Sparkling Wine, house wines, Heineken, Corona, Fresh Juice Soft Drinks and Mineral Water

Two hours ..... \$65.00 per person\*

Three hours ..... \$75.00 per person\*

Four hours ..... \$95.00 per person\*

\* Water Service not Included

Upgrade wines will be billed on consumption.

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# WINE LIST

## SPARKLING

	GLASS	BOTTLE
<b>ZARDETTO</b> fragrant and delicate, Prosecco, Italy NV	\$14	\$65
<b>EMMOLO SPARKLING</b> using Méthode Traditionelle obtaining a refreshing yet creamy finish		\$75
<b>HENRIOT BRUT SOUVERAIN</b> The nose is pleasant, made very elegant by the large amount of Chardonnay France NV	\$27	\$120
<b>HENRIOT BRUT ROSE</b> The palate offers almond cake and red berry notes and glimpses of butter, nuts and lemon macaroon, France NV	\$30	\$150
<b>MOET BRUT IMPERIAL</b> seductive palate and elegant maturity, France NV		\$160
<b>LAURENT PERRIER ROSE BRUT</b> 100% pinot noir elegant and fruity, France NV		\$180
<b>MOET ROSE NECTAR IMPERIAL</b> bright fruitiness and elegant maturity, France		\$220
<b>DOM PERIGNON BRUT CHAMPAGNE</b> harmony achieved complex and edgy, France NV		\$495
<b>LOUIS ROEDERER "CRISTAL" BRUT</b> refined symphony with subtle minerality, France		\$680
<b>LOUIS ROEDERER ESTATE ROSE MAGNUM 1.5L</b> velvety rose by the makers of Cristal, France		\$350
<b>TAITTINGER PRESTIGE ROSE JEROBOAM 3L</b> a green certified rose that's lively fruity and fresh		\$1100

## CHARDONNAY

<b>SEA SUN BY CAYMUS</b> brightly round wine with all the flavors & notes seamlessly integrated, Sonoma	\$16	\$ 62
<b>SNITCH</b> another master piece from PRISONER W. Co bright & rich with an unexpected "something special, Sonoma		\$90
<b>DROUHIN POUILLY-FUISSE</b> light and refreshingly pleasant palate, Maconnais France		\$95
<b>STAGS LEAP KARIA</b> delicate ripe fruit with tones of minerality finishing with a mild oakyness		\$108
<b>PATZ &amp; HALL</b> beautiful complex with aromas and subtle layered creamy finish, Sonoma Coast		\$120
<b>AU CONTRAIRE "MIGHTY MOUSE"</b> golden apple and pear nose with a perfect balance of new oak Russian river		\$140

## ROSE

<b>LA GORDONNE FONT FREYE</b> wild strawberry and grapefruit notes, Cote de provence	\$16	\$62
<b>MIRAVAL, PITT&amp;JOLIE WINE</b> over 90 points by R. Parker and W. Spectator, Cote de provence 2016		\$80
<b>"ROCK ANGEL" CHATEAU D'ESCLANS</b> refined, refreshing & ripe Cote De Provence 2016		\$120
<b>"GARRUS" CHATEAU D'ESCLANS</b> full body rose taking it to the next level, Cote De Provence 2015		\$190



# WINE LIST

## WHITES & BLENDS

	GLASS	BOTTLE
<b>STELLA ROSA, MOSCATO</b> lightly sweet with hints of fruit and velvety bubbles ) Italy	\$15	\$58
<b>BERTANI VELANTE, PINOT GRIGIO</b> elegant, mineral yet with a balance acidity ) Italy	\$16	\$62
<b>S.A PRUM ESSENCE, RIESLING</b> apple lemon palate with a textured finish ) Germany	\$16	\$62
<b>DOMAINE WACHAU, GRUNER VETLINER</b> delicate herbal notes with crisp acidity, Austria		\$68
<b>BLINDFOLD BLEND</b> simply another Prisoner wine Co. intriguing success		\$110

## SAUVIGNON BLANC

<b>GLAZEBROOK RESERVE</b> complex layers of tropical fruits with a crisp limey edge, France	\$15	\$58
<b>BRANCOTT ESTATE LETTER SERIES</b> passion fruit nose and citrus crisp finish, New Zeland		\$70
<b>JOLIVET, SANCERRE</b> full bodied with a layered finish, chic & timeless, France		\$86

## MERLOT

<b>MARKHAM</b> nice black cherries slight toasted nuts, Napa		\$65
<b>THORN BY "PRISONER" W.CO</b> earthy aromas with blackberry, cedar and vanilla with a mild toastyness, Napa		\$92
<b>DUCKHORN</b> a classic that never fails to deliver, Napa Valley		\$120
<b>EMMOLO</b> a rich distinctive merlot by the makers of caymus		\$150

## PINOT NOIR

<b>ELOUAN</b> red stone fruits and flower with a delicate spice finish	\$16	\$62
<b>PRISONER</b> Distinct, bold, and fruit-forward. Full of aromas of black cherry and vanilla, Sonoma Coast		\$85
<b>BELLE GLOSS CLARK &amp; TELEPHONE</b> dark fruit with structural deph and supple fine grained tannins ) Mendocino, CA		\$110
<b>FLOWERS</b> medium-bodied with floral and red fruit layers in the mouth adding a lively finish, Sonoma coast		\$142
<b>GEVREY CHAMBERTIN</b> intensely fruity on the nose with tannic elegance) Cote de Nuits		\$195

## CABERNET SAUVIGNON

<b>BONANZA BY CAYMUS</b> dark fruit nuance with toasty oak and silky smooth tannins, Sonoma	\$17	\$66
<b>KITH &amp; KIN</b> perfect balance of fruit, acid and spice, Napa Valley		\$80
<b>STAGS LEAP ARTEMIS</b> dark berries with round tannins and plush mouthfeel, Napa Valley		\$220
<b>CAYMUS CAB 1LT</b> perfection evolved in every new vintage, Napa Valley		\$275



# WINE LIST

## REDS & BLENDS

	GLASS	BOTTLE
<b>CATENA ROTHSCHILD ARUMA, MALBEC</b> mocha spiced nose with soft tannins and silky finish, Argentina	\$16	\$58
<b>BANFI RISERVA, CHIANTI CLASSICO</b> one of Tuscany's best seller, Italy		\$65
<b>DOUBLE T MERITAGE</b> Cab and Petit Verdot are the backbone with Malbec adding the red fruit and cab franc and merlot the finesse with a peppery perfume ) Napa valley	\$17	\$66
<b>BABY BLUE CAB BLEND</b> smooth and well balanced with rich flavor of dark fruit, Northern California		\$75
<b>BOOTLEG, NAPA BLEND</b> opulet yet refined with sweet aromas of berries and baking spices, Napa County		\$80
<b>RED SCHOONER MALBEC BY THE MAKERS OF CAYMUS</b> argentinian grapes made with the sam sublimes technique as Caymus cab, Argentina and CA		\$80
<b>JEAN LUC COLOMBO, SYRAH</b> full body enticing hints of vanilla and dry finish, North France		\$87
<b>SALDO ZIN BLEND</b> another bold blend from the maker of "Prisoner", Northern California		\$88
<b>PENFOLDS 28 SHIRAZ BLEND</b> multi-region and multi-vineyard that finds a vibrant and fresh balance Australia		\$90
<b>FONTANAFREDDA , NEBBIOLO</b> velvety body full in flavor and well balanced, Italy		\$98
<b>CAYMUS SUISUN, PETIT SYRAH</b> velvety dark plums and blueberries with a long and warm finish Suisun Valley		\$100
<b>PRISONER BLEND</b> the one that crossed the line, the unapologetic blend that started all, California		\$110
<b>BANFI CUM LAUDE, SUPER TUSCAN</b> just the right balance, Italy		\$120
<b>JEAN LUC COLOMBO"LES BARTAVELLE", CHATEAUNEUF DU PAPE</b> scents of licore and sweet spices with a full body to make presence, France		\$146
<b>BERTANI VALPANTENA, AMARONE</b> marked with intense aromas of ripe cherries and fruit of the forest with a deep finish, Italy		\$160
<b>CHATEAU LASSEGUE "LES CADRANS" SAINT-EMILION GRAND CRU</b> complex & rich, Bordeaux, France		\$180
<b>PIO CESARE, BAROLO</b> a classic style barolo aprochable with harmony and soft tannins and fruits, Italy		\$210
<b>OPUS ONE</b> a wine that needs no introduction A perfect rendering on its own, Napa Valley		\$740