

SPECIALTY DRINKS

Barton G. Classics

Sabrinatini

Our Signature Martini

A refreshing martini with Orange Vodka, Watermelon Liqueur
Adorned with a Nitro-Champagne Swizzle Stick and a Chocolate Chimp
\$19

"B" Breeze

Coconut Rum, Island Blue Liqueur over Ice with Pineapple Juice
\$17

Cody's Mojito

Bacardi Light, Lime, Sugar and Fresh Mint Leaves
\$17
Bacardi 8 Year Old Rum
\$19

JJ's Electric Pink Lemonade

Tall Refreshing Blend of Citrus Vodka and Fresh Pink Lemonade
\$17

The Alternatives

Courtney's Spritzer

A Twist on the Classic - Cranberry Juice, Strawberry and Sprite
\$9

South Beach Refresher

A Blend of Citrus Juices - Lemon, Lime and Orange
\$9

Soft Drinks

Juices

Tea

\$4

Bottled Mineral Water
Bottled Sparkling Water
\$7



THE RESTAURANT

1427 West Avenue
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Below Zero Nitro-Bar

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

Fresh Cucumber Nitro-tini

Freshly Muddled Cucumber, Lime and Sugar
Shaken with Gin
Served with a Cucumber and Gin Nitrogen Popsicle
\$28

Zen-tini

Raspberry Vodka, Triple Sec,
Fresh Raspberries, and a Vodka Popsicle
\$31

Bubbles & Berries

Chilled Sparkling Wine Served with Your Choice of Nitrogenized Berries
Raspberry * Strawberry * Blueberry
\$24

Pink Elephant Nitro-tini

Ruby Red Vodka Pop
with Ruby Red Grapefruit Juice and Fresh Grapefruit Segments
\$28

Cooper's Margarita

Don Julio Silver Tequila, Triple Sec and Sweet and Sour
with a Grand Marnier Popsicle
\$28

Diamonds Are Forever

Citrus Vodka, Triple Sec and Lemonade
with a Citrus Vodka Popsicle and a Sugar Stick
\$31

French Martini

Vodka & Black Raspberry with Fresh Pineapple Juice
Served with a Pineapple, Vodka and Nitrogenized Chambord Pop
\$32

Buddhalicious

Pear infused Vodka, Lychee and Cranberry Juice
Served with a Nitrogenized Pop of Pear Vodka
\$31

Sin-sation

Nitrogenized Vanilla Vodka and Rose Petal Nectar
Topped with Champagne
Served with a Vanilla Vodka and Rose Petal Nectar Pop
\$33



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APPETIZERS

Bucket of Bones

Beef and Pork Ribs, Baby Lamb Chops and Chicken Wings
Cucumber Cole Slaw, Onion BBQ Sauce, Onion Straws
\$19

"G" Fries Quartet

Cottage, Shoestring, Sweet Potato and Tater Tots with Specialty Dips
\$17

Spiced Up Sashimi

Salmon and Tuna Sashimi, Tequila Lime Chili Vinaigrette,
Tomato, Cucumber, Avocado
\$24

Chicken And The Egg

Crispy Lollipop Chicken Wings, Classic Homemade Deviled Eggs
Crispy Celery Sticks
\$14

Popcorn Shrimp

Crispy Rock Shrimp with a Sweet Chili Dipping Sauce
\$16

Coconut Crusted Voodoo Shrimp

Stuffed with Crabmeat and Japanese Seaweed Salad
Served Over Smoking Brew with Charred Pineapple Mango Chutney
\$24

Lobster Pop-Tarts

Lobster and Gruyere in a Flaky Crust
Trio of Sauces: Hollandaise, Brandy Tarragon and Lemon Caper
\$28

Get Smart Scallops

Pan Seared Scallops, Brussel Sprouts, Sherry Wine Vinaigrette
\$19

Zen Tuna Trio

Achieve Perfect Balance. Tuna Tataki, Tuna Carpaccio,
Tuna Tartare Taco and a Peaceful Ponzu Waterfall
\$21

Above Board Beef

Eggplant Baba Ghanoush, Black Fig Jam, Lemon-Onion Confit,
Olives, Cotija Cheese, Arugula
\$24



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SOUPS & SALADS

Caramelized Four Onion Soup

Topped with Gruyere Cheese

\$11

Caesar a la "B"

Crisp Romaine Hearts, Parmigiano-Reggiano Cheese Tuile
Kalamata Olives and Lemon-Anchovy Dressing

\$14

Barton G. Chopped Salad

Roasted Golden Beets, Chick Peas, Cucumbers,
Cauliflower, Avocado, Egg,
Gruyere Cheese and Crisp Tortilla Strips
Trio of 1000 Island, Creamy Greek and Honey Mustard Dressings

\$15

Blue Plate Special

Blue Cheese Stuffed Waffles, Mixed Baby Greens,
Sundried Cranberries, Candied Walnuts
Honey Cider Vinaigrette

\$16

Salt and Pepper Calamari

Crispy Calamari, Asian Greens, Sprouts, Spicy Peanuts,
Lime-Ginger Dressing

\$18

Burrata and Heirloom Tomato Salad

Creamy Imported Italian Burrata Cheese, Seasonal Heirloom Tomatoes,
Crispy Baguette Crouton, Chopped Red Onion Relish,
Dressed with Roasted Garlic Oil and Balsamic Reduction

\$24

VEGETARIAN ENTREES

Garden of Eatin

Daikon Noodles, Carrots, Bean Sprouts, Cilantro, Peanut Lime Sauce

\$22

Mouse Trap Mac & Cheese

Everyone's Cheesy Favorite

\$23



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FISH ENTREES

Blooming Sea Bass

Sea Bass Baked Papillote Style with Ginger, Tomatoes, Leeks, Carrots
Served with Home Fries and Blistered Asparagus
\$37

One Potato, Two Potato Salmon*

Seared Salmon, Buttermilk Mash Potato, Broccolini,
Sour Cream and Chives,
Garnished with Crispy Baked Potato Skins
\$29

Lighthouse Lobster

Butter Poached Lobster Tail, Lobster Cream Corn,
Lobster Fritters, Asparagus
Market Price

Cheeky Monkey Mahi*

Roasted Florida Mahi rubbed with Aji Pancha Pepper Paste
Tostones and Mojo with White Yam Cilantro Puree
\$34

Mama B's Shrimp

Jumbo Shrimp, Tomatoes, Peppers,
Kalamata Olives, Mushrooms, and Onions
With Pasta Shells in Parmesan Cream Sauce
\$38

Tokyo Tuna*

Sesame Seared Tuna, Chopped Peanuts
Vegetable Lo Mein and House Made Kimchi
\$32

Touche Swordfish

Classic Grilled Swordfish
Grilled Seasonal Local Vegetables, Baby Bliss Potatoes
Lemon Beurre Blanc
\$29

Lured by Grouper*

Pan Seared Florida Grouper
Lobster Tater Tots and Succotash
\$34

Mussel Beach

Saffron Steamed Mussels in a King Crab Broth, Toasted Focaccia
\$31

*These fish can be prepared simply grilled



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MEAT ENTREES

Good Ol' Southern Fried Chicken

Creamed Corn and Cowboy Mashed

\$24

Grillicious Chicken

Grilled Double Breast of Chicken Rubbed in Tuscan Herbs

Sauteed Sweet Corn, Sweeter Than Sweet Potatoes

\$27

Chinese Duck Decoy

Duck Confit and Veggie Spring Roll

With Hoisin Dipping Sauce and Stir Fried Veggies

\$29

Saucy Short Ribs

BBQ Braised Short Ribs, Crispy Onions, English Peas and Carrots

Oversize Fries

\$27

Tango Time Skirt Steak

Grilled Skirt Steak, Chimichurri Potatoes, Chimichurri Sauce, Queso Blanco,

Vegetables Off the Grill

\$29

Bark-Ton G. Lamb Shank

Braised Bone In Lamb Shank,

Wild Mushrooms and Barley, Root Vegetables

\$38

10 oz. Char Broiled Filet Mignon

Garlic Cheddar Mash, "B" Style Mixed Vegetables, Demi-Glace

\$44

16 oz. American Wagyu Strip Steak

Garlic Cheddar Mash, , "B" Style Mixed Vegetables, Demi-Glace

\$53

SIDES

Home-Style Cole Slaw

Roasted Garlic Cheddar Mashed

Creamed Corn

Roasted Sweet Potatoes

Crispy Onions

\$9

Blistered Asparagus

Cauliflower Polonaise

\$9

Lobster Creamed Corn

Lobster Tater Tots

\$15

Prices Subject to Change Without Notice

Visa, Master Card, American Express, Discover and Diners Club accepted
with a valid photo ID. A 20% gratuity will be added to parties of six or more.



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

DESSERTS

For Two or More to Share

Big Top Cotton Candy
and Over-the-Top Popcorn Surprise
\$29

Carnival Fun Cakes
Golden Funnel Cakes with Fun Dipping Sauces of Chocolate,
Strawberry, Caramel Spiced Powdered Sugar
And Fresh Whipped Cream
\$36

The Sabrina Sundae
Barton "G"iant Martini
Filled with a Variety of House-Made Ice Creams
and Outrageous Toppings
\$43

Ticket Tasket Cobbler In A Basket
Classic Apple Cobbler,
House Made Vanilla Ice Cream, Salted Caramel Sauce
\$29

Chocolate Treasure
Rich Chocolate Cake, Chocolate Buttercream,
Toasted Coconut Ice Cream
\$39

Give Me S'Mores
Colossal Marshmallow, House-Made Graham Crackers,
Dark Chocolate Ganache
\$58

Hop To It
Grasshopper Pie with Layers of Chocolate Brownie,
Dark Chocolate Ganache and Mint Mousse
\$42

Dark Night-ro
Dark Chocolate & White Chocolate Panna Cottas
Chocolate Shavings, Candied Pistachios & Nitro Berries
\$33

Say It's Your Birthday
White Cake with Passion Fruit Buttercream
Vanilla Ice Cream Rainbow Sprinkles
Assorted Candies and Lollipops
\$48

The Chocolate Fun-Do
An Overflowing Fountain with 4lbs of Belgian Dark Chocolate
with an Abundance of Treats for Your Dipping Pleasure
\$145



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