



# THE UPPER WEST

Private Dining



3321 Pico Blvd. Santa Monica, CA 90405

(310) 586-1111

@theupperwest

[www.theupperwest.com](http://www.theupperwest.com)



## The Restaurant

The fun-loving atmosphere at Upper West welcomes all generations for large and small parties. The restaurant's energetic and modern atmosphere hosts parties for every occasion, whether it is a romantic dinner for two, a casual happy hour gathering at the high top tables, or a private party in the glass-enclosed front room. Each flavorful dish, including the appetizers, entrées, and sandwiches, is served with an innovative presentation. Chef Nick Shipp changes the menu on a weekly basis as he creates fresh dishes with seasonal flavors. Even traditional plates have a modern spin, tantalizing the palate and bringing customers back for more.

The restaurant houses a full service 27-foot bar with a long list of specialty cocktails in addition to a sophisticated wine collection. Upper West lives up to its New York namesake with its high ceilings and urban yet rustic décor. There is never a dull moment at the restaurant, as the art changes every 4 months; featuring contemporary art from local artists. Upper West prides itself on professional yet attentive service and a passion for unique American cuisine that is guaranteed to provide a fresh menu coupled with a stylish ambiance.



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## Private Dining Rooms

### The Front Room

Accommodates 47 people seated

52 people reception style

Minimum spending for food & drink: starting at \*\$1,000 + tax & tip

\*Call for daily pricing

Audio visual equipment in each room, including:

- Projector with 12ft screen
- Cordless microphone accessing speakers in each room
- Remote PowerPoint
- Wifi access



### Main Dining Room

Accommodates 90 people seated

120 people reception style

Minimum spending for food & drink: starting at \*\$5,000

\*Call for daily pricing

Audio visual equipment in each room, including:

- Projector with 12ft screen
- Cordless microphone accessing speakers in each room
- Remote PowerPoint
- Wifi access



### The Entire Restaurant

Accommodates 140 people seated

140 people reception style

Minimum spending for food & drink: starting at \*\$8,000

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Audio visual equipment in each room, including:

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## **Tray Pass Appetizers**

Price dependent on items chosen and number of guests

### **AHI TUNA CRISPY TACO**

sushi grade ahi tuna / crispy plantain shell  
/rice crackers / orange-chipotle vinaigrette /  
mint chili sauce

### **SMOKED SALMON**

cold smoked alaskan salmon /  
lemon crème fraiche / fresh dill / toasted rye

### **UPPER WEST SLIDERS**

custom house ground blend /  
balsamic-onion marmalade/ arugula /  
pasilla-goat cheese spread / brioche bun

### **GRILLED CHEESE**

buttered ciabatta / cheddar / goat cheese /  
smoked blue cheese / caramelized onion

### **BURRATA CAPRESE**

creamy burrata cheese / green apple /  
blackberry / heirloom tomato / basil /  
black chai salt /toasted ciabatta

### **MINI CRAB CAKES**

pan seared gulf coast blue crab cakes  
with smoked tomato aioli

### **FLATBREAD**

(vegetarian option available)  
house-made fennel & lamb sausage /  
caramelized pears / redwood hill farms goat cheese /  
basil /mint / crushed chili

### **FISH & CHIPS**

stout battered local cod / crunchy potato /  
malt vinegar aioli / lemon

### **EMPANADAS**

filled with fennel, apple & chorizo hash  
topped with cotija cheese

### **BRIOCHE BREAD PUDDING**

rye whiskey caramel / crème anglaise / local strawberry



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## **Appetizer Buffet Style**

\$29 per person (plus tax & tip)

### **VEGETABLE FLATBREAD**

grilled eggplant / black olive tomato sauce /  
mozzarella /truffled tomato-arugula salad

### **MINI MAC & CHEESE**

asiago / irish white cheddar / parmesan / tasso ham /  
fresh tarrogon /kalamata / pickled vegetables

### **AHI TUNA CRISP**

sushi grade ahi tuna / crispy homemade wonton /  
rice crackers / orange-chipotle vinaigrette /  
mint chili sauce

### **GRILLED CHEESE**

buttered ciabatta / cheddar / goat cheese /  
smoked blue cheese / caramelized onion

### **BURRATA CAPRESE**

creamy burrata cheese / green apple /  
blackberry / heirloom tomato / basil /  
black chai salt /toasted ciabatta

### **UPPER WEST SLIDERS**

dry aged beef blend / balsamic-onion marmalade /  
arugala / pasilla-goat cheese spread / toasted brioche

### **CHICKEN TAWOOK**

tawook marinated kabobs / chana masala / herbs /  
mango /tomato-red pepper relish



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## **Seated Menu**

\$34 per person (plus tax & tip)

### **SALAD**

#### **Organic Green Salad**

tomato / caramelized onion / honey-balsamic syrup

### **MAIN COURSE (choice of one):**

#### **Blackened Salmon**

israeli couscous "risotto" / tomato / piquillo/  
sweet yellow corn / guajillo sauce

#### **Flatiron Steak**

McDaniel smoked bacon & gorgonzola slaw/  
bourbon balsamic demi

#### **Chicken Tawook**

tawook marinated kabobs / chana masala / herbs /  
mango /tomato-red pepper relish

#### **Root Vegetable Risotto**

braised root vegetables / carnaroli rice / tomato

### **DESSERT**

#### **Brioche Bread Pudding**

rye whiskey caramel / crème anglaise /  
local strawberry



## Seated Menu

\$42 per person (plus tax & tip)

### APPETIZER ASSORTMENT

#### **Ahi Tuna Crispy Tacos**

sushi grade ahi tuna loin / plantain shell / rice cracker / orange-chipotle vinaigrette / jicama-cucumber salsa

#### **Pan Seared Crab Cake**

smoked tomato aioli

#### **Burrata Caprese**

green apple / blackberry / heirloom tomato / baby basil / black chai / toasted ciabatta



### MAIN COURSE (choice of one):

#### **Blackened Salmon**

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce

#### **Flatiron Steak**

McDaniel smoked bacon & gorgonzola slaw / bourbon balsamic demi

#### **Chicken Tawook**

tawook marinated kabobs / chana masala / herbs / mango / tomato-red pepper relish

#### **Root Vegetable Risotto**

braised root vegetables / carnaroli rice / tomato



### DESSERT

#### **Brioche Bread Pudding**

rye whiskey caramel / crème anglaise / local strawberry

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## **Buffet Menu**

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### **FIELD GREENS**

baby mixed greens / basil-balsamic vinaigrette  
blistered tomato / shaved carrot

### **PESTO RIGATONI**

tarragon pesto / dried tomato / crunchy garlic / truffle

### **PRIME CHARGRILLED SKIRT STEAK**

napa cabbage / smoked bacon / gorgonzola slaw /  
bourbon-balsamic demi

### **BLACKENED SALMON**

israeli couscous "risotto" / tomato / piquillo/  
sweet yellow corn / guajillo sauce

### **CHICKEN TAWOOK**

tawook marinated kabobs / chana masala / herbs /  
mango /tomato-red pepper relish

### **GREEN BEANS**

sauteed blue lake green beans / roasted  
shallots citrus zest

### **ASSORTMENT OF MINIATURE PASTRIES**



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## Seated Menu

\$46 per person (plus tax & tip)

### Appetizer Assortment

**AHI TUNA CRISPY TACOS** sushi grade ahi tuna loin / plantain shell / rice cracker / orange-chipotle vinaigrette / jicama-cucumber salsa

**PAN SEARED CRAB CAKE**  
smoked tomato aioli

### **BURRATA CAPRESE**

green apple / blackberry / heirloom tomato / baby basil / black chai / toasted ciabatta

### Main Course (choice of one)

#### **BLACKENED SALMON**

israeli couscous "risotto" / tomato / piquillo / sweet yellow corn / guajillo sauce

#### **FLATIRON STEAK**

(medium) McDaniel smoked bacon & gorgonzola slaw / bourbon balsamic demi

#### **CHICKEN TAWOOK**

tomato & yogurt marinated chicken / chana masala / herbs / mango / tomato-raisin chutney

#### **ROOT VEGETABLE RISOTTO**

braised root vegetables / carnaroli rice / tomato

### VEGGIES (served family style)

fried sweet potato / chimichurri / pomegranate / queso panela

wild mushrooms / garlic / leeks / farro / fig

roasted sweet corn / avocado butter / cotija cheese / smoked paprika

### Dessert

#### **BRIOCHE BREAD PUDDING**

rye whiskey caramel / crème anglaise / local strawberry



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## The Chef

To make it as a chef in the City of Angels, a city known for its rich and diverse cuisine is not an easy task. However, 37-year-old Nicholas Shipp is quietly earning his keep among the ranks.

Using a

wealth of culinary experience, Shipp has brought an enticing, well-blended mix of flavors, aromas and taste to the Santa Monica restaurant, “Upper West.” As Executive Chef, Shipp’s menu offers a discriminating palate with innovative twists to the contemporary American cuisine.

Hailing from Forth Worth, Texas, the “Funkytown” native began his cooking career at the early age of 15. Shipp eventually ventured west to broaden his cooking endeavors where he soon became immersed in Los Angeles’s famed Wolfgang Puck franchise. Perfecting his craft for the next couple of years, he strengthened his cooking abilities working for the governor’s ball, various award shows, weddings and private celebrity parties.

Nicholas Shipp’s passion for food has granted him the ability to assemble an expert staff that shares his vision and taste. That same passion has allowed him to create an always-changing superb menu that will exceed every customer’s expectation. As a result, Shipp’s culinary peers have chosen him to be in the inaugural edition of the Best Chefs of America 2013. Nicholas Shipp’s biggest supporters can be found on the home front as well in the form of his wife Ivette and children Giselle and Ethan.



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