



THE UPPER WEST

Private Dining

3321 Pico Blvd. Santa Monica, CA 90405

(310) 586-1111

@theupperwest

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 lunch 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 3 months; featuring contemporary portraits 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

Private Room

Accommodates 42 people seated

50 people reception style

Minimum spending for food & drink: starting at *\$1,200

*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 96 people seated

110 people reception style

Minimum spending for food & drink: starting at *\$4,000

*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 *\$6,000

*Call for daily pricing

Audio visual equipment in each room, including:

- Projector with 12ft screen
- Cordless microphone accessing speakers in each room
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Seated Menu

\$52 per person (plus tax & tip)

Appetizer Assortment

SPICY AHI TUNA CRUNCHY RICE

tomato / caramelized onion / honey-balsamic syrup
wasabi tobiko / avocado puree / jalapeno /
sweet chili sauce / freeze dried soy sauce

GRILLED ARTICHOKE HEARTS

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

BURRATA

green apple - blackberry panzanella / baby tomato / black
chai salt / thai basil / dill

MAIN COURSE (choice of one)

MISO SALMON

miso sauce / brown rice / carrot / shitake mushroom /
edamame / gochujang aioli

FLATIRON STEAK (medium)

McDaniel smoked bacon & gorgonzola slaw/
bourbon balsamic demi

PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean
& tomato stew / mango / lebneh

VEGGIE CURRY (vegan)

served with black forbidden rice

DESSERT

Brioche Bread Pudding

rye whiskey caramel / crème anglaise /
local strawberry



Seated Menu

\$60 per person (plus tax & tip)

APPETIZER ASSORTMENT

SPICY AHI TUNA CRUNCHY RICE

wasabi tobiko / avocado puree / jalapeno /
sweet chili sauce / freeze dried soy sauce

GRILLED ARTICHOKE HEARTS

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

BURRATA

green apple - blackberry panzanella / baby tomato / black
chai salt / thai basil / dill



MAIN COURSE (choice of one)

MISO SALMON

miso sauce / brown rice / carrot / shitake mushroom
/ edamame / gochujang aioli

FLATIRON STEAK (medium)

McDaniel smoked bacon & gorgonzola slaw/
bourbon balsamic demi

PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean
& tomato stew / mango / lebneh

COFFEE CRUSTED KUROBUTA PORK TENDERLOIN

goat cheese mashed potatoes / citrus demi /
truffle / roasted jalapeno applesauce



VEGGIE CURRY (vegan)

served with black forbidden rice

VEGGIES (served family style)

GARLICKY GREEN BEANS

beech mushrooms / leeks / mustard seed / pedro vinegar

ROASTED CAULIFLOWER

cauliflower - chimichurri / barberries / tahini

ROASTED SWEET CORN

avocado butter / cotija cheese / smoked paprika

DESSERT

Brioche Bread Pudding

rye whiskey caramel / crème anglaise / local strawberry



Passed Appetizers / Seated

\$80 per person plus tax & tip

Passed Appetizers

SPICY AHI TUNA CRUNCHY RICE

BURRATA TOAST

UPPER WEST SLIDERS

LAMB & FENNEL SAUSAGE FLATBREAD



Salad

CHOPPED SALAD

grilled red pepper / fennel / celery / apple / feta cheese /
strawberry / quinoa / champs vinaigrette

Main Course (choice of one)

MISO SALMON

miso sauce / brown rice / carrot / shitake mushroom /
edamame / gochujang aioli

BRAISED SHORT RIB

mashed potato / tarragon pesto / fresno

PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean &
tomato stew / mango / lebneh / warm pita bread

SPICY VEGGIE CURRY (vegan)

served with black forbidden rice

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

ASSORTMENT OF MINIATURE DESSERTS



Buffet Style

\$52 per person (plus tax & tip)

CHOPPED SALAD

grilled red pepper / fennel / celery / apple / feta cheese / red onion / bulgur / champs vinaigrette

VEGETABLE FLATBREAD

fresh mozzarella / roasted peppers / arugula / truffle oil / fennel seed

MAC & CHEESE

mozzarella / asiago / white cheddar / roasted pasilla pepper

SPICY AHI TUNA CRUNCHY RICE

wasabi tobiko / avocado puree / jalapeno / sweet chili sauce / freeze dried soy sauce

UPPER WEST SLIDERS

house ground blend / arugula / worcestershire-onion marmalade / pasilla-goat cheese spread / toasted brioche

PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean & tomato stew / mango / lebneh / warm pita bread

ROASTED CAULIFLOWER

chimichurri spice / barberries / tahini / pine nuts



Buffet Style

\$63 per person (plus tax & tip)

CHOPPED SALAD

grilled red pepper / fennel / celery / apple /
feta cheese / red onion / bulgur / champs vinaigrette

VEGETABLE FLATBREAD

fresh mozzarella / roasted peppers / arugula /
truffle oil / fennel seed

MAC & CHEESE

mozzarella / asiago / white cheddar / roasted pasilla pepper

SPICY AHI TUNA CRUNCHY RICE

wasabi tobiko / avocado puree / jalapeno / sweet chili sauce
/ freeze dried soy sauce

UPPER WEST SLIDERS

house ground blend / arugula /
Worcestershire-onion marmalade
/ pasilla-goat cheese spread / toasted brioche

PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean &
tomato stew / mango

STEAK & SHRIMP TACOS

fresh guac / salsa verde / queso fresco / black bean /

ROASTED CAULIFLOWER

chimichurri spice / barberries / tahini / pine nuts



Buffet Menu

\$74 per person plus tax & tip

CHOPPED SALAD

grilled red pepper / fennel / celery / apple / feta cheese /
red onion / bulgur / champs vinaigrette

SPICY AHI TUNA CRUNCHY RICE

wasabi tobiko / avocado puree / jalapeno / sweet chili sauce /
freeze dried soy sauce

MINI MAC & CHEESE

roasted poblano pepper / mozzarella /
irish white cheddar / asiago

MISO SALMON

miso sauce / brown rice / carrot / shitake mushroom
/ edamame / gochujang aioli

CHICKEN TAWOOK

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

MARINATED FLATIRON STEAK

napa cabbage / red onion / smoked bacon / gorgonzola sauce

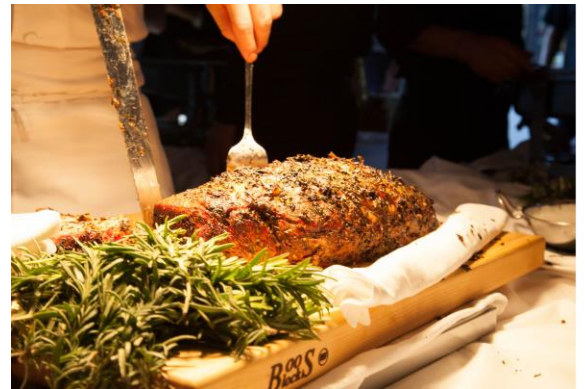
ROASTED CAULIFLOWER

chimichurri spice / barberries / tahini / pine nuts / toasted panko

GRILLED ARTICHOKE HEARTS

citrus aioli / fennel pollen / parmigiano-reggiano / herbs

ASSORTMENT OF MINI DESSERTS & BEERIES



Passed Appetizers / Seated Menu

\$82 per person plus tax & tip



Passed Appetizer

MINI BURGERS

MINI VEGGIE BURGERS

SPICY AHI TUNA CRUNCHY RICE

VEGETARIAN FLAT BREAD

Buffet Menu

CURRIED CHICKEN SALAD

field greens / napa cabbage / bell pepper / basmati rice /
marinated cucumber / goma dressing / crispy wonton

MAC & CHEESE

mozzarella / asiago / white cheddar / roasted pasilla pepper

MARINATED FLATIRON STEAK

napa cabbage / red onion / smoked bacon / gorgonzola sauce

MISO SALMON

miso sauce / brown rice / carrot / shitake mushroom /
edamame / gochujang aioli

PAN ROASTED PITTMAN FARMS CHICKEN

tomato & yogurt marinade / garbanzo bean
& tomato stew / mango / lebneh / warm pita bread

ROASTED CAULIFLOWER

chimichurri spice / barberries / tahini /
pine nuts / toasted panko

GARLICKY GREEN BEANS

beech mushrooms / leeks / mustard seed /
pedro vinegar



ASSORTMENT OF MINIATURE DESSERTS & BERRIES

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, 47-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.

