

# MENU



**BARNABY'S**  
COFFEE & WINE

## breakfast

<b>FIVE GRAIN COCONUT OATMEAL</b>	\$10.00
<b>SUN-DRIED CRANBERRY AND PECANS</b>	\$10.00
<b>BAGEL AND CREAM CHEESE</b> plain, everything, sesame seed and cinnamon raisin	\$8.00
<b>EGG AND CHEESE CROISSANT*</b> sharp cheddar and grain mustard aioli	\$12.00
<b>TURKEY SAUSAGE, EGG AND CHEESE</b> oaxaca cheese and tomatillo salsa on a brioche bun	\$13.00

## sandwiches

<b>ROSEMARY HAM &amp; CHEESE SANDWICH</b> ham, gruyere, oxaca, aged cheddar and dijon alioli on sourdough	\$15.00
<b>PASTRAMI SANDWICH</b> pickles, swiss cheese and thousand island on marble rye	\$16.00
<b>SUPERFOOD CHICKEN SALAD</b> vine tomato and baby kale on toasted wheat	\$16.00

## salads

<b>SOUTHWESTERN BLACK BEAN SALAD</b> romaine and arugula blend, grilled corn, peppers, marinated black beans, ancho chicken, cilantro ranch	\$18.00
<b>SWEET POTATO ARUGULA AND QUINOA BOWL</b> lemon pepper roasted yams, tri color quinoa, red onion, romaine, citrus dressing	\$12.00
<b>POMEGRANATE, PEAR AND PISTACHO BOWL</b> iceberg, asian pears, az pomegranates, sea salt pistachios, olive bread croutons	\$12.00
<b>RAINBOW, FRUIT AND CITRUS SALAD</b> seasonal berries, dragon fruit, star fruit, local citrus, pineapple, honey drizzle	\$8.00

## house-made pastries

<b>CROISSANT</b>	\$5.00
<b>CHOCOLATE CROISSANT</b>	\$6.00
<b>ASSORTED DANISH</b> cheese, apple, cherry, cinnamon roll	\$6.00
<b>ASSORTED JUMBO MUFFINS</b> banana nut, blueberry, chocolate, seasonal	\$5.00

## coffee

	12oz / 16oz
<b>BREWED COFFEE</b>	\$4.25 / \$5.25
<b>COLD BREW</b>	\$4.50 / \$5.50
<b>espresso</b>	12oz / 16oz made with Roc2 Coffee Roaster
<b>ESPRESSO SHOT</b>	\$3.00
<b>DOUBLE SHOT</b>	\$5.00

## hot beverages

	12oz / 16oz
<b>CAPPUCCINO</b>	\$5.00 / \$7.00
<b>LATTE</b>	\$5.00 / \$7.00
<b>MOCHA</b>	\$6.00 / \$8.00
<b>AMERICANO</b>	\$4.00 / \$6.00
<b>CARAMEL MACCHIATO</b>	\$6.00 / \$8.00
<b>HOT CHCOLATE</b>	\$4.00 / \$6.00

## cold beverages

	16oz
<b>LATTE</b>	\$7.00
<b>MOCHA</b>	\$8.00
<b>AMERICANO</b>	\$6.00
<b>CARAMEL MACCHIATO</b>	\$8.00
<b>BREWED ICED TEA</b>	\$5.00
<b>CHAI ICED TEA LATTE</b>	\$6.00

## blended coffee

	iced 16oz
<b>FRAPPE</b>	\$8.00
<b>MOCHA FRAPPE</b>	\$8.00
<b>CARAMEL LATTE FRAPPE</b>	\$8.00

## tea

	12oz / 16oz
<b>BREWED TEA</b>	\$4.00 / \$6.00
<b>CHAI TEA LATTE</b>	\$5.00 / \$7.00

## to sip

<b>CUVEE MIMOSA</b>	\$14.00
<b>IRISH COFFEE</b>	\$14.00

# BRUNCH MENU

7 am to 3 pm Saturday & Sunday. DJ on Saturdays from 10 am to 2 pm



## WEEKEND AÇAI BOWL \$10.00

açai, coconut milk yogurt, topped with fresh berries and Laura's Gourmet granola

## AVOCADO TOAST\* \$14.00

whole grain toast topped with mashed avocado, red onion, capers, eggs your way, tomatoes, arugula and a sprinkle of fresh herbs

extra: cold smoked salmon lox \$7.00

## SPRING VEGETABLE FRITTATA \$16.00

frittata filled with seasonal vegetables, topped with fresh herbs

extra: ham, sausage, bacon, smoked salmon \$7.00

## CAPRESE SALAD \$13.00

cherry tomatoes, fresh mozzarella, basil, crispy ancient grains, drizzled with aged balsamic glaze

## OUR CAESAR SALAD\* \$14.00

crisp romaine, manchego cheese, crispy ancient grains, poached egg, white anchovy dressing

extra: salmon, chicken or steak \$10.00

## STRAWBERRY & ARUGULA SALAD \$16.00

arugula, fresh strawberries, candied pecans, crisp bacon, noble crostini and white chocolate vinaigrette

extra: salmon, chicken or steak \$10.00

## LEMON RICOTTA PANCAKE \$13.00

chantilly cream and seasonal fruit compote

## NOBLE BREAD FRENCH TOAST \$14.00

artisan bread with cinnamon, nutmeg and citrus with a sweet and slightly spiced pecan dust

## BREAKFAST B.L.T.\* \$14.00

fried egg, bacon, grilled tomato, smoked cheese, arugula, sambal aioli on a brioche bun with breakfast potatoes

extra: avocado \$4.00

## BREAKFAST PIZZA \$16.00

roasted tomato sauce, mozzarella, chorizo scrambled eggs, pico de gallo

## CHILAQUILES\* \$18.00

black beans, blue corn tortilla, cotija cheese, avocado crema, salsa verde, pico de gallo, and eggs your way

extra: brisket, oxtail or pork belly \$10.00

## CRAB CAKE BENEDICT\* \$26.00

hand formed crab cake, poached egg, crispy roasted potatoes seasoned with fresh herbs with smoked jalapeño hollandaise

## BIG BRUNCH BURGER\* \$18.00

half pound angus beef patty, fried egg, bacon, lettuce, tomato, spiced aioli, croissant roll

## FORK & KNIFE BREAKFAST BURRITO \$21.00

ham, bacon, sausage, egg, cheese, potato, grilled jalapeno, smothered in ajo sauce, served with fire roasted tomato salsa

## STEAK AND EGGS\* \$36.00

new york strip, black garlic butter, chimichurri, house potatoes, fried egg

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# WINE MENU



**BARNABY'S**  
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## flights

WHITE	\$10.00
RED	\$10.00

## by the glass - white

STOLLER CHARDONNAY 14	\$56.00
SEVEN HILLS SAUVIGNON BLANC 14	\$56.00
BOTTEGA VINAIA PINOT GRIGIO 14	\$56.00
TERRE BRÛLÉE CHENIN BLANC 14	\$56.00

## by the glass - red

EXCELSIOR CABERNET 14	\$56.00
ALEXANDER VALLEY MERLOT 14	\$56.00
ANCIENT PEAKS ZINFANDEL	\$56.00
GRIGNANO CHIANTI 14	\$56.00

## by the bottle - white

EMMOLO SAUVIGNON BLANC	\$60.00
AUSTIN HOPE CHARDONNAY	\$60.00
FRANCISCAN ESTATE CHARDONNAY	\$60.00
CASTELLO BANFI PINOT GRIGIO	\$60.00
WHISPERING ANGEL ROSE	\$60.00
WHITEHAVEN SAUVIGNON BLANC	\$60.00

## by the bottle - red

BONANZA CABERNET	\$60.00
PIZZELLA MALBEC	\$60.00
HAHN PINOT NOIR	\$60.00
R.HALL PASO ROBLES CABERNET	\$60.00
GUN BUN PINOT NOIR	\$60.00
LAN RIOJA BODEGAS	\$60.00