

MENU



BARNABY'S
COFFEE & WINE

breakfast

FIVE GRAIN COCONUT OATMEAL \$10.00

SUN-DRIED CRANBERRY AND PECANS \$10.00

BAGEL AND CREAM CHEESE \$8.00
plain, everything, sesame seed and cinnamon raisin

EGG AND CHEESE CROISSANT* \$12.00
sharp cheddar and grain mustard aioli

TURKEY SAUSAGE, EGG AND CHEESE \$13.00
oaxaca cheese and tomatillo salsa on a brioche bun

sandwiches

ROSEMARY HAM & CHEESE SANDWICH \$15.00
ham, gruyere, oxaca, aged cheddar and dijon alioli on sourdough

PASTRAMI SANDWICH \$16.00
pickles, swiss cheese and thousand island on marble rye

SUPERFOOD CHICKEN SALAD \$16.00
vine tomato and baby kale on toasted wheat

salads

SOUTHWESTERN BLACK BEAN SALAD \$18.00
romaine and arugula blend, grilled corn, peppers, marinated black beans, ancho chicken, cilantro ranch

SWEET POTATO ARUGULA AND QUINOA BOWL \$12.00
lemon pepper roasted yams, tri color quinoa, red onion, romaine, citrus dressing

POMEGRANATE, PEAR AND PISTACHO BOWL \$12.00
iceberg, asian pears, az pomegranates, sea salt pistachios, olive bread croutons

RAINBOW, FRUIT AND CITRUS SALAD \$8.00
seasonal berries, dragon fruit, star fruit, local citrus, pineapple, honey drizzle

house-made pastries

CROISSANT \$5.00

CHOCOLATE CROISSANT \$6.00

ASSORTED DANISH \$6.00
cheese, apple, cherry, cinnamon roll

ASSORTED JUMBO MUFFINS \$5.00
banana nut, blueberry, chocolate, seasonal

coffee 12oz / 16oz

BREWED COFFEE \$4.25 / \$5.25

COLD BREW \$4.50 / \$5.50

espresso 12oz / 16oz
made with Roc2 Coffee Roaster

ESPRESSO SHOT \$3.00

DOUBLE SHOT \$5.00

hot beverages 12oz / 16oz

CAPPUCCINO \$5.00 / \$7.00

LATTE \$5.00 / \$7.00

MOCHA \$6.00 / \$8.00

AMERICANO \$4.00 / \$6.00

CARAMEL MACCHIATO \$6.00 / \$8.00

HOT CHOCOLATE \$4.00 / \$6.00

cold beverages 16oz

LATTE \$7.00

MOCHA \$8.00

AMERICANO \$6.00

CARAMEL MACCHIATO \$8.00

BREWED ICED TEA \$5.00

CHAI ICED TEA LATTE \$6.00

blended coffee iced 16oz

FRAPPE \$8.00

MOCHA FRAPPE \$8.00

CARAMEL LATTE FRAPPE \$8.00

tea 12oz / 16oz

BREWED TEA \$4.00 / \$6.00

CHAI TEA LATTE \$5.00 / \$7.00

to sip

CUVEE MIMOSA \$14.00

IRISH COFFEE \$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
COFFEE & WINE

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