

Menu
-
9AM-10PM

BARNES & NOBLE kitchen

CAFÉ
RESTAURANT
BAR

Wine

BY THE GLASS | BOTTLE

BUBBLES		RED			
SCHRAMSBERG <i>Brut Rosé '13</i> North Coast, CA	12	56	GUY BRETON <i>Régnié</i> Gamay '14 <i>Beaujolais, France</i>	11	40
BILLECART-SALMON <i>Brut Reserve</i> Champagne <i>Reims, France</i>	16	68	ST. INNOCENT <i>Montazi</i> Pinot Noir '13 <i>Willamette Valley, OR</i>	14	52
WHITE		TESTAROSSA Pinot Noir '14 <i>Santa Lucia Highlands, CA</i>	16	56	
SCHNEIDER & BIELER <i>Le Breton</i> Rosé '15 <i>Finger Lakes, NY</i>	9	34	RED HOOK <i>Seneca Lake</i> Cabernet Franc '13 <i>Finger Lakes, NY</i>	12	42
ELSA BIANCHI Torrontés '15 <i>San Rafael, Argentina</i>	8	30	BONNY DOON <i>A Proper Claret</i> Bordeaux Blend '14 <i>California</i>	11	40
BODEGAS NISIA Verdejo '15 <i>Rueda, Spain</i>	9	32	Z.D. Cabernet Sauvignon '12 <i>Napa Valley, CA</i>	19	78
PAVI Pinot Grigio '13 <i>Napa Valley, CA</i>	9	32	FLORA SPRINGS Merlot '14 <i>Napa Valley, CA</i>	11	40
ROUND POND <i>Rutherford</i> Sauvignon Blanc '15 <i>Napa Valley, CA</i>	10	36	BODEGAS MUGA <i>Reserva</i> Tempranillo '12 <i>Rioja, Spain</i>	12	44
PIERRE MARTIN <i>Les Monts Dames</i> Sancerre '15 <i>Loire, France</i>	14	52	ARUMA Malbec '14 <i>Mendoza, Argentina</i>	9	32
BOUCHARD <i>Père & Fils</i> Pouilly-Fuissé '14 <i>Mâconnais, France</i>	10	36	FRANK FAMILY Zinfandel '13 <i>Napa Valley, CA</i>	14	48
MER SOLEIL Chardonnay '14 <i>Santa Lucia Highlands, CA</i>	14	52	CIACCI PICCOLOMINI <i>Fabius</i> Syrah '13 <i>Tuscany, Italy</i>	10	36
HERMANN J. WIEMER <i>Kabinett</i> Riesling '15 <i>Finger Lakes, NY</i>	10	36	LA SERENA Brunello di Montalcino '11 <i>Tuscany, Italy</i>	16	62

Beer

ON DRAFT

VICTORY PA Prima Pilsner 5.3% abv 6	BROOKLYN BREWERY NY Brooklyn Lager 5.2% abv 6	THIRD RAIL BREWING NY Bodega Pale Ale 5.6% abv 7
OMMEGANG NY Hop State NY Amber Ale 5.6% abv 7	RUSHING DUCK BREWERY NY Baby Elephant IPA 4.4% abv 7	DOGFISH HEAD DE 60 Minute IPA 6.0% abv 7