

Menu
-
11AM-CLOSE

BARNES & NOBLE kitchen

CAFÉ
RESTAURANT
BAR

Wine

BY THE GLASS | BOTTLE

BUBBLES

SCHRAMSBERG *Mirabelle*
Brut Rosé *California*

10 | 38

WHITE

HOGWASH

Rosé '16 *California*

8 TAP

MINER FAMILY

Viognier '15 *California*

9 34

PIGHIN

Pinot Grigio '16 *Friuli, Italy*

8 32

ROUND POND

Sauvignon Blanc '15 *Napa Valley*

9 TAP

Z.D.

Chardonnay '16 *California*

12 42

CONUNDRUM

White blend '15 *California*

9 34

RED

BAILEYANA *Firepeak*

Pinot Noir '14 *Edna Valley, CA*

10 TAP

FLORA SPRINGS

Cabernet Blend '13 *Napa Valley*

12 42

SEVENTY FIVE WINE CO.

Cabernet Sauvignon '15 *California*

11 TAP

ANGELS & COWBOYS *Proprietary Red*

Zin / Malbec / Cabernet '15 *Sonoma County*

10 38

WHITEHALL LANE

Merlot '14 *Napa Valley*

11 40

TERRAZAS *Reserva*

Malbec '15 *Mendoza, Argentina*

9 34

Beer & Cider

ON DRAFT

AUSTIN EASTCIDERS | TX

Blood Orange Cider

5% abv | 6

SHINER | TX

Shiner Bock

4.4% abv | 6

ARMADILLO ALEWORKS | TX

Honey Please! Blonde Ale

5.3% abv | 6

FOUR CORNERS | TX

Heart O'Texas Red Ale

6.3% abv | 7

LAKWOOD | TX

Hop Trapp IPA

6.4% abv | 7

REVOLVER | TX

Blood & Honey Wheat Ale

7% abv | 7