

BARNES & NOBLE kitchen

Menu

10 AM - CLOSE

CAFÉ
RESTAURANT
BAR

Breakfast – Served All Day

Avocado Toast / 12
soft scrambled egg

Breakfast Sandwich / 9

served on a croissant with scrambled eggs, white cheddar, chipotle spread, caramelized peppers and onions, side of seasonal fruit
*add bacon or avocado / 3

For the Table

Artisan Cheese Board / 15 • V

featured imported and locally sourced cheeses (Manchengo, Chevre Goat Cheese, aged Blue Cheese, Camembert), dates, dried cherries, fried string onions, and fresh pineapple cilantro relish

Bruschetta / 10 • V

toasted sourdough bread, vine ripened tomatoes, fresh garlic, basil, balsamic vinegar, shaved Parmesan cheese

Mac & Cheese / 8

smoked bacon crumble

Guacamole / 11 • GF V

salsa and warm tortilla chips

Hummus / 11 • V

za'atar, market vegetables & lavash toast

Burrata / 12 • V

pistou, tomato confit, toast

Soup & Salad

Tomato Soup / 6.5 • GF V

Chicken Escarole Soup / 6.5

Soup & ½ Salad or ½ Sandwich Combo / 13

Available with either soup and Kale or Caesar Salad
Available with BLTA, Turkey Club or Portobella

Chopped Vegetable Salad / 15 • V

carrots, green beans, hardboiled egg, roasted beets, cauliflower, feta, pepitas and herbs, served with green goddess dressing

Caesar Salad / 12

crisp romaine, croutons, Parmesan & roasted garlic dressing

Kale Salad / 13 • GF V

apple, raisins, almonds, Cotija cheese, and apple cider vinaigrette

*add Chicken to any salad / 4

*add Salmon to any salad / 7

Sandwiches & Entrées

BLTA / 15

applewood smoked bacon, tomato confit, avocado, mayo, arugula, pickled red onion, served with crispy potatoes

Turkey Club / 14

applewood smoked bacon, avocado smash, chipotle mayo, tomato confit, butter lettuce on toasted country white bread, served with crispy potatoes

Grilled Cheese / 14 • V

aged cheddar & Havarti, served with tomato soup
*add bacon or avocado / 3

Roasted Portabella Sandwich / 14 • V

spinach, tomato confit, roasted bell peppers, chipotle mayo served on sourdough and a side spring salad

French Dip / 14

thinly sliced tri-tip served on a ciabatta roll with Havarti cheese, light mayo, fried string onions, and a side of au jus, served with crispy potatoes

Brisket Burger* / 16

cheddar, lettuce, onion, mayo, Dijon mustard, ketchup, pickles, served with crispy potatoes
*add bacon or avocado / 3

Ultimate Backyard Burger* / 17

cheddar, house BBQ sauce, fried string onions, guacamole, butter lettuce, served with crispy potatoes
*add bacon or avocado / 3

Pasta Jardinière / 13 • V

spaghetti, heirloom cherry tomatoes, fresh peas, and asparagus tossed in a citrus cream sauce topped with fresh arugula

Brick-Cooked Chicken / 17 • GF

potato purée, tarragon butter & watercress

Plancha-Cooked Salmon / 22

whole grain tabbouleh salad & pistou

• all burgers and sandwiches available as a lettuce wrap upon request •

Sides

Sautéed Broccoli / 6 • GF V

Grilled Asparagus / 6 • GF V

Potato Purée / 5 • GF V

Crispy Potatoes / 5 • GF V

Whole Grain Tabbouleh Salad / 4 • V

Spring Salad / 7 • GF V

orange slices, avocado, candied walnuts, blue cheese crumbles, balsamic vinaigrette

Barnes & Noble Members receive a 10% discount! • Proudly present membership card to your server

(excludes beer & wine)

Gluten-Friendly • GF

Vegetarian Option • V

Please notify your server of any allergies.

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

Wine
BY THE GLASS | BOTTLE

SPARKLING		RED	
BOCELLI Prosecco, Veneto, Italy	10 32	KENDALL JACKSON Pinot Noir, Sonoma Coast	13 45
BRIDAY CREMANT DE BOURGOGNE Rosé, Burgundy, France	13 46	SIDURI Pinot Noir, Willamette Valley	15 53
WHITE		SILVER PALM Cabernet Sauvignon, North Coast	10 35
KENDALL JACKSON Rosé, Monterey	9 31	ARWOOD Cabernet Sauvignon, Sonoma County	15 53
CARL GRAFF Riesling, Mosel, Germany	11 38	MURPHY-GOODE Zinfandel, Sonoma County	11 38
CAPTURE Sauvignon Blanc, Sonoma County	12 42	KENDALL JACKSON Zinfandel, Mendocino County	9 31
CAMBRIA Viognier, Santa Maria Valley	11 38	KENDALL JACKSON Merlot, Sonoma County	9 31
JACKSON ESTATE Chardonnay, Santa Maria Valley	12 42	PATELIN DE TABLAS Rhone Red Blend, Paso Robles	13 45
HARTFORD COURT Chardonnay, Russian River Valley	15 53	ERNESTO CATENA Malbec, Mendoza, Argentina	9 31
LA CREMA Pinot Gris, Monterey	10 35		

**Beer
ON DRAFT**

PIZZA PORT Chronic Ale San Diego, CA 4.9% abv 6	OUT OF BOUNDS Blurred Vision NE Hazy IPA Rocklin, CA 6% abv 6	DUST BOWL Taco Truck Amber Lager Turlock, CA 4.7% abv 6	SIERRA NEVADA Seasonal Rotation Chico, CA abv varies 6	KONA Big Wave Golden Ale Kailua-Kona, HI 4.4% abv 6
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Cans & Bottles

SPRIZZERI Lime & Elderflower OR Secco Rose Veneto, Italy 5.5% abv 7	TRACK 7 Left Eye Right Eye Double IPA Sacramento, CA 9.5% abv 6	PIZZA PORT Swami's IPA 6.8% abv California Honey Blonde Ale 4.8% abv San Diego, CA 6	DEVICE Curious Haze NE Hazy IPA Sacramento, CA 7% abv 7	2 TOWNS CIDERHOUSE Brightcider Corvallis, OR 6% abv 5
SCARPETTA Frico Frizzante Italy 10% abv 7	ACE CIDER Pineapple Sebastopol, CA 5% abv 5		LOOMIS BASIN Alohawk Strong Ale Loomis, CA 8% abv 6	BELCHING BEAVER Peanut Butter Milk Stout San Diego, CA 5.3% abv 5

HOT

Drinks

COLD

Espresso Doppio / 2 ³⁵	Hot Tea / 2 ⁴⁵
Latté / 3 ⁹⁵	- English Breakfast - Herbal Peppermint
Cappuccino / 3 ⁹⁵	- Earl Grey - Green
Mocha / 4 ⁵⁵	- Hot Cinnamon Spice
Caramel Macchiato / 4 ⁸⁵	
Coffee / 2 ⁴⁵	



Cold Brew Coffee / 3 ⁷⁵	Iced Tea / 3 ³⁵ Black, Green, Passion, White
Coca-Cola / 3	Orange Juice / 3
Diet Coke / 3	Lemonade / 4
Sprite / 3	Ginger Beer / 3
Root Beer / 3	