

660 MADISON AVE, 8TH FLOOR

MON-FRI: 10AM - 8PM

SAT: 10AM-7PM

SUN: 11AM - 6PM

T: 212.833.2022

**GENES@BARNEYS**  
CAFE

**MORNINGS AT GENES**

Before 12pm

**HOMEMADE BREAKFAST PASTRIES 5**

Served with Vermont farm butter and FRED'S seasonal jam  
Muffin of the day

**ARETHUSA FARMS DAIRY YOGURT  
WITH GRANOLA & FRESH BERRIES 8**

**CROISSANT 4**

Served with Vermont farm butter and FRED'S seasonal jam

**ALMOND CROISSANT 4**

Served with Vermont farm butter and FRED'S seasonal jam

**JUICE BAR**

8oz/12oz

**ORANGE IS THE NEW BLACK 9.50/10.50**

Orange/Carrot/Ginger/Turmeric

**MORNING MADNESS 9.50/10.50**

Orange/Banana/Carrot/Apple

**GREEN GENES 9.50/10.50**

Apple/Lemon/Kale/Spinach/Parsley/Cucumber/Celery/Romaine/Ginger

**KALE TO THE VEGGIE 9.50/10.50**

Kale/Beet/Carrot/Tomato/Celery/Cucumber/Cilantro/Parsley/Spinach

**FRESH GINGER SHOT 7**

Fresh ginger cut with green apple

\*\*Available in 10oz/16oz/24oz to go\*\*

**DESSERTS**

**INDIVIDUAL COOKIES 3**

Chocolate Chip Cookie  
Granola Cookie (with Oats and Cherries)

**BLACK AND WHITE COOKIE 3**

**MARBEL CHEESECAKE BROWNIE 8**

**PECAN PIE 8.50**

(Served with cranberry glaze, caramel sauce and whipped cream)

**APPLE CINNAMON TURNOVER 8.50**

**ASSORTED BERRY PLATE 10**

BARNEYS  
NEW YORK

# LUNCH AT GENES

After 12pm

## STARTERS

**GENES GUACAMOLE W/ HOMEMADE TORTILLA CHIPS 12**  
**FRESH CHICKPEA HUMMUS W/ HOMEMADE PITA CHIPS 12**

## SOUP & SALADS

**CUP OF SOUP 8**  
**MARKET SALAD 6**

### THE VEGAN SALAD 19

Lentils, white beans, garbanzo beans, wheat berries, quinoa with arugula, avocado and minced raw local vegetables in a spicy turmeric dressing

### GENES SALAD 21

Satur Farms organic field greens, arugula, endive, vine-ripened tomatoes, and artichokes with chunks of Italian tuna, topped with shaved Parmesan cheese

### ASIAN CHICKEN SALAD 21

Sliced breast of grilled chicken, asparagus, peppers, scallions, and sesame seeds with Satur Farms organic field greens, baby kale, baby bok choy with a tangy vinaigrette and crisp wonton noodles

### CAESAR SALAD 19

Classic Caesar salad with parmesan, croutons and homemade caesar dressing  
\*\*\*Add chicken 8

## SANDWICHES

(All sandwiches served with homemade potato chips and Lower East Side pickles)

### ARTISAN GRILLED CHEESE 16

Local cheddar, gruyere, and fontina with Dijon mustard melted between two slices of brioche with Mountain Smokehouse cured bacon or ham 18

### MOUNTAIN SMOKEHOUSE DOUBLE-SMOKED BLT 16

with mayo, tomatoes and romaine lettuce on brioche or artisan whole wheat bread  
Add fresh cooked turkey 8

### HOMEMADE TUNA SALAD ON A TOASTED ONION ARTISAN ROLL 16

### CHICKEN B.L.T 19

Slice breast of chicken, Mountain smoke house bacon, lettuce, tomato and mayo on our 100% whole wheat bread

### 5<sup>TH</sup> STREET CUBAN 19

Baguette with sliced pork, ham, Swiss cheese sliced pickles, mustard and mayo.

### JEWISH BOY FROM QUEENS 18

Sliced fresh turkey, homemade cole slaw and Russian dressing served on rye bread

### PANINI CAPRESE 19

Prosciutto, tomatoes, mozzarella cheese and arugula drizzled with olive oil on homemade Focaccia bread

### THE VEGAN SANDWICH 19

Baked sliced fennel, marinated onions, ripe avocado and Satur Farms organic greens with honey vinaigrette on completely whole wheat bread

## PLATES

### PIZZA "CON" SALAD 17

Chopped salad served on pizza margherita or sausage pizza with roasted peppers

### LOCAL ARTISAN CHEESE TASTING 16/21

Tasting of three or five local handmade cheeses served with fig jam, olives and baguette

### CHARCUTERIE PLATE 18

Thinly sliced artisan dried and cured meats with olives and baguette

### CHARCUTERIE & CHEESE PLATE FOR TWO 26

Thinly sliced artisan dried and cured meats and local handmade cheeses served with olives and baguette

# BEER

## ARTISAN BEER

Beck's Non-Alcoholic 6  
Brooklyn Lager 7  
Saranac Pale Ale 7  
Goose Island India Pale Ale 8  
Ithaca Beer Co. Nut Brown Ale 8  
Peak organic summer session ale 8  
Peak Organic Winter Session Ale 8  
Ramstein 9  
South Hampton Double White 9  
Captain Lawrence Imperial Pale Ale 10

## INTERNATIONAL BEER

Dos Equis Amber 7  
Amstel Light 8  
Guinness Draught 8  
Heineken 8  
Peroni Nastro Azzurro 8  
Pilsner Urquell 8  
Stella Artois 8

## DRAFT BEER

Keegan Ales Mother's Milk 7.50  
Kelso Pilsner 8

## SPIRITS

### SINGLE MALT SCOTCH

Chivas Regal 12-year 14  
Glenfiddich 12-year 14  
Glenlivet 12-year 14  
Macallan 12-year 14  
Oban 14-year 16

## COGNAC

Hennessy VSOP 20

## SPECIAL COCKTAILS

### BARNEYS PINK LEMONADE 16

Absolut Citron/Club Soda/Lime Juice/Grenadine/Muddled Lemon

### GENES MARTINI 17

Bombay Sapphire/St. Germain/Club Soda/Cranberry Juice

### BOY MEETS GIRL 17

Grey Goose/Ginger Beer/Pomegranate Juice/Muddled Lemon

\*\*Other spirits available upon request\*\*

## WINE

### RED WINE GL/BTL

Chianti Classico - San Felice 10/37  
2008/2009 (Tuscany, IT)

Cabernet Sauvignon - Cannonball 11/38  
2009 (Hopland, CA)

Malbec - Desierto 25/5 11/40  
2007 (La Pampa, ARG)

Merlot - Kunde Family estates 14/46  
2006 (Sonoma Valley)

Pinot Noir - Route Stock Cellars 15/58  
2009 (Willamette Valley, OR)

Rose - Whispering Angel 13/44  
2012 France

### WHITE WINE GL/BTL

Jongieux Blanc - Domaine Eugene Carrel 10/38  
2011 (Savoie, FR)

Chardonnay - Estancia 11/42  
2010 (Monterey County, CA)

Pinot Grigio - di Lenardo 11/42  
2010 (Friuli - Venezia Giulia, IT)

Sauvignon Blanc - Borgo Conventi 12/44  
2009 (Friuli - Venezia Giulia, IT)

### SPARKLING WINE

Prosecco - Nino Franco 15/45  
(Veneto, IT)

Champagne - Laurent Perrier Half Bottle 50  
(Champagne, FR)

## BAR

**HOMEMADE PRETZEL WITH MUSTARD 4**  
with cheese fondue 7.50  
with peanut butter 7.50

**ASSORTED OLIVES AND OLIVATA BRUSCHETTA 8.50**

**HOMEMADE WAFFLE CHIPS 3**

## THE ESPRESSO BAR

*ESPRESSO 4.50	*MACCHIATO 5
*LATTE 6.50	*MOCHA 7
*CAPPUCCINO 6	*AMERICANO 5
*CAMEL	*FLAVORED LATTE
MACCHIATO 5.50/	7.50

\*SEASONAL CHAI PUMPKIN PIE LATTE 8.50

\*FONTE COFFEE MICRO ROASTERS  
GENES BLEND 3.50 / 4.50

\*DEBAUVE & GALLAIS HOT CHOCOLATE 6.75

## ICED COFFEE DRINKS

*ESPRESSO 4.50	*MACCHIATO 5
*LATTE 6.50	*MOCHA 7
*CAPPUCCINO 6	*AMERICANO 5
*CAMEL	*FLAVORED LATTE
MACCHIATO 6.50/7.50	7.50

\*\*\*Standard size pricing\*\*\*

\*FONTE COFFEE MICRO ROASTERS  
GENES BLEND 3.50 / 4.50  
\*DEBAUVE & GALLAIS ICED CHOCOLATE 6.75

\*Available with  
Ronnybrook Farm Whole Milk, Skim Milk, Half and Half  
Soy \$1.25

## TEAS

3.50 (cup) 5.50 (pot)

### GREEN / HERBAL

(Organic green, Egyptian Chamomile, Pure Peppermint)

### BLACK

(English Breakfast, Earl Grey, Darjeeling Highlands)

### FLAVORED BLACK TEA

(Infused with currant, caramel and citrus)

## COLD BEVERAGES

### BOYLAN'S SODA 3.50

(Black Cherry, Diet Black Cherry, Cream Soda,  
or Diet Cream Soda)

### Q SODA 4

(Lemon, Orange, Grapefruit, Ginger ale, Tonic and Club)

**DIET COCA COLA 3.50**

**MEXICAN COCA COLA 5**

### SARATOGA SMALL WATER 4

(Still or Sparkling)

### SARATOGA LARGE WATER 7

(Still or Sparkling)

**CRANBERRY JUICE 5**

**TOMATO JUICE 5**

**ORANGE JUICE 6**

**GRAPEFRUIT JUICE 6**

**HARNEY GENES BLEND ICED TEA 4**

**LEMONADE 5**

**ARNOLD PALMER 5**

\*\*\*Standard size pricing\*\*\*