

**GENES @ BARNEYS**  
**C A F E**

**MON - FRI: 10AM - 8PM**

**SAT: 10AM - 7PM, SUN: 11AM - 7PM**

**T: 212.833.2022**

**GENES@BARNEYS.COM**

**660 MADISON AVENUE, EIGHTH FLOOR**

# MORNINGS AT GENES

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Before 12 PM

**Dairy Yogurt Granola & Fresh Berries \$9**

**Granola, Sliced Bananas & Honey \$9**

**Breakfast Wrap \$11**

Bacon, scrambled eggs, and guacamole rolled in flour tortilla

# LUNCH AT GENES

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After 12 PM

## STARTERS

**Homemade Pretzel with Mustard \$5**

With cheese fondue \$7.50 | With peanut butter \$7.50

**Genes Homemade Nachos \$19**

Homemade crispy tortilla chips covered with green and red peppers, diced tomatoes, onions, cilantro and melted gruyere cheese

**Avocado Toast \$19**

Mashed avocado, sunflower sprouts, garlic, pico de gallo (tomatoes, red onions, and cilantro)

\*\*\*Add Smoked Salmon 5

**Genes Guacamole \$15**

With homemade corn tortilla chips

**Fresh Chickpea Hummus W/Homemade Pita Chips \$13**

## SOUP & SALADS

**Cup of Soup \$8**

**Genes Salad \$24**

Mixed greens, arugula, vine-ripened tomatoes, and artichokes with chunks of Italian tuna, topped with shaved Parmesan cheese

**Asian Chicken Salad \$25**

Sliced breast of grilled chicken, asparagus, peppers, scallions, and sesame seeds with mixed greens, kale, and tangy soy based vinaigrette and crispy wonton noodles

**The Vegan Salad \$22**

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

## SEASONAL OFFERINGS

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Medium (Choice of 3) \$16 | Large (Choice of 5) \$19

\*\*\*Add Chicken \$8 | Add Salmon \$10\*\*\*

**Wild Rice Salad Quinoa and Ancient Grains Salad**

**Roasted Beets with Green beans, Chick peas and Lentils Heirloom Bean Salad**

**Roasted Sweet Potatoes with Rosemary and Garlic Turmeric  
Roasted Cauliflower Charred Brussels Sprouts with Pesto**

**Carrot Salad with Golden Raisin and Feta cheese  
Raw Shaved Root Vegetable and Kale Salad Mesclun Greens**

## SANDWICHES

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**Genes Salad \$24**

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

\*Chips are fried in peanut oil\*

**Homemade Tuna Salad \$18**

Served on a toasted onion artisan roll with lettuce and tomato

**Chicken B.L.T \$24**

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

**Jewish Boy From Queens \$21**

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

## DESSERTS

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**Grains Salad**

**Individual Homemade cookies**

**Granola Cookie (with Oats and Cherries) \$4.50**

**Chocolate Chip Cookie \$4.50**

## THE ESPRESSO BAR

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|                           |                      |
|---------------------------|----------------------|
| *Espresso \$4.50          | *Macchiato \$5       |
| *Latte \$6.50             | *Mocha \$7           |
| *Cappucino \$6.50         | *Americano \$5       |
| *Caramel Macchiato \$5.50 | *Matcha Latte \$8.50 |

\*Flavored Latte \$7.50

\*La Colombe Genes Blend Coffee \$3.50 / \$4.50  
Valrhona Hot Chocolate \$7.00

Add Soy or Almond Milk \$1.50

## ICED COFFEE DRINKS

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|                           |                      |
|---------------------------|----------------------|
| *Espresso \$4.50          | *Macchiato \$5       |
| *Latte \$7.50             | *Mocha \$8           |
| *Cappucino \$7.50         | *Americano \$5       |
| *Caramel Macchiato \$6.50 | *Matcha Latte \$9.50 |

\*Flavored Latte \$8.50

\*La Colombe Genes Blend Coffee \$3.50 / \$4.50  
Valrhona Hot Chocolate \$7.00

Add Soy or Almond Milk \$1.50

## TEAS

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\$3.50 (cup)

### **Green / Herbal**

(Organic green, Egyptian Chamomile, Pure Peppermint, Raspberry, Chai)

### **Black**

(English breakfast, Earl Grey, Darjeeling Highlands)

### **Flavored Paris Black Tea**

(Infused with currant, caramel and citrus)

## JUICE BAR

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**Orange Is The New Black \$10**  
Orange/Carrot/Ginger/Tumeric

**Morning Madness \$10**  
Orange/Banana/Carrot/Apple

**Green Genes \$10**  
Apple/ Kale/Spinach/Cucumber/Celery/Romaine/Ginger

**Fresh Ginger Shot \$7**  
Fresh ginger cut with apple

## SMOOTHIE BAR

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**Bursting Green \$12**  
Kale/Spinach/Banana/Mango/Parsley/Celery/Orange Juice

**Berry Goodness \$12**  
Blueberry/Strawberry/Raspberry/Banana/Organic Soy Milk

**Tropical Destiny \$12**  
Mango/Pineapple/Banana/Organic Yogurt

## SODAS, JUICES & WATER

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**Housemade Sparkling Berry Soda \$6**

**Belvoir Organic Elderflower \$4**

**Health-Ade Kombucha \$4.50**  
(Ginger Lemon or Pink Lady Apple)

**Found Water \$4.50**  
(Cucumber Mint or Elderflower)

**Harmless Harvest Coconut Water \$6**

**Diet Coca Cola \$3.50 / Mexican Coca Cola \$5 / Sprite \$3.50**

**Orange Juice/ Grapefruit Juice/ Cranberry Juice / Tomato Juice \$5**

**Boylan's Soda Black Cherry \$3.50 Gus Soda Dry Valencia Orange \$3.50**

**Lemonade \$5 Arnold Palmer \$5**

## SPECIAL COCKTAILS

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### **Genes Martini \$17**

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

### **Barneys Pink Lemonade \$16**

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

### **Boy Meets Girl \$17**

Grey Goose/Ginger Ale/Pomegranate Juice/Muddled Lemon

## WINES

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### **RED WINE**

GL/BTL

#### **Chianti Classico – Rocca Delle Macie \$12/39**

2014 (Italy)

#### **Cabernet Sauvignon – HIP “La Mode” \$14/44**

2015 (Washington)

#### **Malbec – Achaval Ferrer - \$18/60**

2013 (Argentina)

#### **Pinot Noir – Mouton Noir “Opp” \$16/58**

2014 (Oregon)

#### **Sancerre Rose - Domaine Roblin Matthias & Emile \$16/60**

2015 (France)

### **WHITE WINE**

GL/BTL

#### **Riesling – Schloss Johannisberg \$15/50**

2015 (Germany)

#### **Chardonnay - Hedges \$12/42**

2013 (Washington)

#### **Pinot Grigio – Prendo \$12/42**

2016 (Italy)

#### **Sauvignon Blanc - Tagent \$14/44**

2013 (California)

#### **Sancerre – Paul Prieur et Fils \$16/60**

2015 (France)

## **S P A R K L I N G   W I N E**

**Prosecco - Nino Franco \$21/55**  
(Italy)

**Champagne – Moët & Chandon Brut Imperial**  
**Half Bottle \$56**  
(France)

**Rose Champagne – Mumm Nappa Brut Rose \$18/54**  
(California)

**Champagne – Nicolas Feuillatte Brut Reserve**  
**Quarter bottle \$32**  
(France)

## **B E E R**

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### **I N T E R N A T I O N A L   B E E R**

**Dos Equis Amber \$7**

**Amstel Light \$8**

**Peroni Nastro Azzurro \$8**

**Stella Artois \$8**