



SODO RESERVE STORE

★ SEASONAL FAVORITES

This year's **Starbucks Reserve® Christmas** combines three rare, hand-selected coffees: aged Sumatra, Sulawesi and Hacienda Alsacia® from our very own farm in Costa Rica. With its notes of butterscotch and orange marmalade, this blend pairs beautifully with pistachio during the holidays. Savor it now as part of select season-inspired sips.

STARBUCKS RESERVE® CHRISTMAS 2020

Aromatic cedar with notes of orange marmalade, butterscotch and spice.

BREWED COFFEE
CLOVER BREWED®
POUR-OVER
DOPPIO ESPRESSO

PISTACHIO LATTE

The rich, full-bodied taste of our holiday-inspired **Starbucks Reserve® Christmas** coffee blend is complemented by the earthy, nutty flavor of pistachio-infused milk. Finished with a frothy foam and a sprinkle of salty-sweet pistachio topping, this silky latte is the sip of the season.

5.5 16 FL OZ | 560 CAL

PISTACHIO BUTTERED RUM

NOT AVAILABLE TO GO

Sweet and savory, a toasty celebration of the holidays.

Starbucks Reserve® Christmas Coffee, Ron Zacapa 23 Sistema Solera Rum, Disaronno Originale Amaretto, King's Ginger Liqueur, Pistachio Almond Syrup, Marshmallows, Pistachios

12

MAHARAJA® CHAI NOG

NOT AVAILABLE TO GO

Spices of the holidays, inspired by a classic eggnog.

Teavana® Maharaja® Chai Oolong Tea, Coconutmilk, Almondmilk, Aperol, Banks 5 Island Rum, Cream, Ginger, Nutmeg, Star Anise

12

CHOCOLATE CHIP COOKIES (PACKAGE OF 10 MINIS)

Made with milk chocolate and dark chocolate chips.

9

CITRUS SHORTBREAD COOKIES (PACKAGE OF 10 MINIS)

Made with candied orange zest.

9

BREWED + ESPRESSO

BREWED COFFEE

3-4.5 12-16 FL OZ | 10 CAL

CLOVER BREWED® HOT OR ICED

3.9-7 8-16 FL OZ | 10 CAL

POUR-OVER

3.9-7 8-16 FL OZ | 5 CAL

DOPPIO ESPRESSO

3.5 10 CAL

AMERICANO

4-4.5 8-16 FL OZ | 10-15 CAL

LATTE

4-5 8-16 FL OZ | 110-210 CAL

CAPPUCCINO

4-5 8-16 FL OZ | 80-140 CAL

DARK CHOCOLATE MOCHA

4.5-5.5 8-16 FL OZ | 150-300 CAL

BIANCO MOCHA

4.5-5.5 8-16 FL OZ | 160-340 CAL

SHAKERATO BIANCO

4.5 6 FL OZ | 70 CAL

CARDAMOM LONG BLACK

5.5 7 FL OZ | 45 CAL

CARAMEL-INFUSED LATTE

4.5-5.5 8-16 FL OZ | 170-360 CAL

HAZELNUT BIANCO LATTE

4.5-5.5 8-16 FL OZ | 190-380 CAL

★ PISTACHIO LATTE SEASONAL FAVORITE

The rich, full-bodied taste of our holiday-inspired **Starbucks Reserve® Christmas** coffee blend is complemented by the earthy, nutty flavor of pistachio-infused milk. Finished with a frothy foam and a sprinkle of salty-sweet pistachio topping, this silky latte is the sip of the season.

5.5 16 FL OZ | 560 CAL

DRAFT NITRO + COLD BREW

COLD BREW

4–4.5 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

4.5–5 12–16 FL OZ | 45 CAL

SPICED GINGER COLD BREW

4.5–5 12–16 FL OZ | 60–90 CAL

NITRO DIRTY CHAI

5.5–6 12–16 FL OZ | 190–230 CAL

NITRO COLD BREW

5–5.5 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

5.5–6 12–16 FL OZ | 45 CAL

NITRO MOLÉ MOCHA

7 12 FL OZ | 130 CAL

NITRO DRAFT LATTE

5.5–6 12–16 FL OZ | 150–210 CAL

WHISKEY BARREL-AGED COLD BREW

9 8 FL OZ | 50 CAL

NITRO CASCARA CLOUD

5.5–6 12–16 FL OZ | 50–80 CAL

COFFEE + ICE CREAM

COLD BREW MALT

Cold brew, Mora Vanilla ice cream and chocolate bitters—blended into an ultra-thick malted milkshake.

9 12 FL OZ | 450 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of Mora Vanilla ice cream.

8–9.5 12–16 FL OZ | 190 CAL

CLASSIC AFFOGATO

Two shots of our espresso poured over Mora Vanilla ice cream.

6.5 5.5 FL OZ | 240 CAL

FLIGHTS & EXPERIENCES

ORIGIN FLIGHT

Three distinct Starbucks Reserve® coffees prepared on the Clover® brewer.

12 8 FL OZ EA | 15 CAL

ADD FRAN'S CHOCOLATE TRUFFLES FOR PAIRING

13.5 270 CAL

BREW COMPARISON FLIGHT

Two cups of the same Starbucks Reserve® coffee—one prepared on the Clover® brewer and the other as a pour-over.

8.5 12 FL OZ EA | 10 CAL

OTHER BEVERAGES

TEAVANA® TEA HOT OR ICED

Green, Black or Herbal.

3–4 8–16 FL OZ | 0 CAL

SOYMILK, OATMILK, ALMONDMILK 1

ADD SHOT 1 | 5 CAL

TEAVANA® TEA LATTE HOT OR ICED

Chai 80–190 CAL

Matcha 130–270 CAL

Rooibos 130–260 CAL

Black 130–270 CAL

3.9–4.75 8–16 FL OZ

HOT CHOCOLATE

4–5 8–16 FL OZ | 210–430 CAL

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, peanuts, wheat and others) as we use shared equipment to store, prepare and serve them.

PASTRIES

CLASSIC CORNETTO

4.5

CHOCOLATE CORNETTO

5

CHOCOLATE HAZELNUT CORNETTO

5

RASPBERRY CORNETTO

5

ALMOND CORNETTO

5

RAISIN AND PISTACHIO GIRELLA

Light and flaky roll with layers of raisins and pistachio cream.

4.5

CLASSIC BRIOCHE

4.5

CUSTARD BRIOCHE

Classic brioche topped with custard and powdered sugar.

5

CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4.25

TOAST

AVOCADO TOAST

Avocado atop our signature sourdough.

7

AVOCADO TOAST WITH EGG

Avocado atop our signature sourdough with hardboiled egg.

8

AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough with smoked salmon.

8.5

PANE DI PRINCI TOAST WITH MARMALADE AND BUTTER

Toasted sourdough with seasonal marmalade and butter.

3.75

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.

8.5

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Dry-cured prosciutto with Parmigiano-Reggiano.

8.5

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.

8.5

OTHER BREAKFAST

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA

Made with milk and topped with house-made granola, berries and marmalade.

7

MIXED FRUIT SALAD

Made with a selection of fresh fruit.

6

PRINCI® GRANOLA, GREEK YOGURT AND FRUIT

Creamy yogurt topped with fresh fruit and house-made granola.

8.25

FRITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO

Frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

8

EGGS IN PURGATORY

Two eggs baked in savory tomato and garlic sauce. Finished with fresh basil and toasted crostini.

10

SALAD

CAPRESE

Bufala mozzarella, cherry tomatoes and arugula.

9.75

CHICKEN, FENNEL AND ORANGE

Fennel and chicken salad with walnuts, orange and Picholine olives.

10.5

CASARECCE PASTA WITH PESTO

Pasta salad with pesto, Taggiasche olives, tomatoes and shavings of Parmigiano-Reggiano.

9.75

CAESAR

Gem lettuce with classic Caesar and anchovy dressing, finished with Parmigiano-Reggiano and house-made croutons.

9.75

PRIMAVERA

Radicchio, caperberries and lemon vinaigrette.

6.5

SANDWICHES

SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella on focaccia.

8.5

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

8.5

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

6

PECORINO ROMANO ON RAISIN SFILATINO

Thinly sliced pecorino Romano on baton-shaped raisin bread.

6

PIZZA

MARGHERITA

Housemade tomato sauce, mozzarella and oregano.

8 SLICE | 60 WHOLE (SERVES 10)

SALAME PICCANTE

Spicy salami and mozzarella cheese.

9 SLICE | 70 WHOLE (SERVES 10)

FUNGHI

A blend of fresh mushrooms topped with fontina and oregano.

8.5 SLICE | 65 WHOLE (SERVES 10)

PANCETTA WITH POTATO

Thinly sliced pancetta cotta and potatoes, finished with parsley.

8.5 SLICE | 65 WHOLE (SERVES 10)

4 STAGIONI

Prosciutto, mushrooms, tomatoes, artichokes, olives and mozzarella.

8.5 SLICE | 65 WHOLE (SERVES 10)

ENTREES + SOUP

LASAGNA BOLOGNESE

Fresh pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

10

CHICKEN CACCIATORE

Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

10

TOMATO BASIL

6.25

DESSERTS

PRINCINA

Our signature tart. A chocolate hazelnut shortbread crust, filled with rich ganache and dusted with cocoa powder.

11

CHOCOLATE AND CANDIED HAZELNUT TART

Dark chocolate cake covered with ganache and sprinkled with candied hazelnuts.

8.5

APRICOT TART

Shortbread crust with apricot marmalade topped with a golden brown lattice.

8.5

FRESH RASPBERRY TART

Shortbread crust with custard filling and jam, topped with fresh raspberries and a dusting of powdered sugar.

11

TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

9 SLICE | 70 WHOLE (SERVES 12)

RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.

9 SLICE | 70 WHOLE (SERVES 12)

CHOCOLATE HAZELNUT AND PISTACHIO TORTE

Layers of dark chocolate and pistachio cream on a crisp hazelnut crust.

9

CHOCOLATE PROFITEROLE

Cream-filled puff pastry topped with chocolate sauce.

6.5

CANNOLI SICILIANI

Filled with creamy ricotta, chocolate chips and garnished with candied orange.

6.5

★ CHOCOLATE CHIP COOKIES (PACKAGE OF 10 MINIS)

SEASONAL FAVORITE

Made with milk chocolate and dark chocolate chips.

9

★ CITRUS SHORTBREAD COOKIES (PACKAGE OF 10 MINIS)

SEASONAL FAVORITE

Made with candied orange zest.

9

CHOCOLATE CHIP COOKIE

3.5

BREAD

PANE DI PRINCI

Signature sourdough, 500 g

7

MINI PANE DI PRINCI

Signature sourdough, 100 g

3

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

SCHIACCIATINE

Thin sheets of flatbread dusted with salt.

6

MEAT AND CHEESE

A curated selection of Italian meats and cheeses, perfect for snacking and sharing. All boards are served with Cerignola olives, marmalade and Schiacciatine bread with olive oil and rosemary.

MEAT AND CHEESE BOARD: CLASSIC

22 (SERVES 2-3)

FAMILY MEALS

Bundle and save on the regular price of food. No substitutions.

BREAKFAST (SERVES 4 TO 6)

2 Classic Cornetto
Chocolate Cornetto
Raspberry Cornetto
Avocado Toast
Avocado Toast with Salmon
Prosciutto and Fontina Sandwich

45

BREAKFAST - MEAT-FREE (SERVES 4 TO 6)

2 Classic Cornetto
Chocolate Cornetto
Raspberry Cornetto
Avocado Toast
2 Avocado Toasts with Egg

45

ADD-ON: ONE COFFEE TRAVELER

Princi™ Blend
Decaf Costa Rica Hacienda Alsacia®
20 96 FL OZ

LUNCH & DINNER (SERVES UP TO 4)

Margherita Pizza Slice
Funghi Pizza Slice
4 Stagioni Pizza Slice
Salame Piccante Pizza Slice
Caprese Salad
Casarecce Pasta with Pesto Salad
4 Chocolate Chip Cookies

60

LUNCH & DINNER - MEAT-FREE (SERVES UP TO 4)

2 Margherita Pizza Slices
2 Funghi Pizza Slices
Caprese Salad
Casarecce Pasta with Pesto Salad
4 Chocolate Chip Cookies

60

ADD-ON: ONE BOTTLE OF WINE

Rocca delle Macie Rubizzo Red Blend
William Hill North Coast Chardonnay
Charles & Charles (Rosé)
Bisol Desiderio Jeio Prosecco

25

SIGNATURE TREATS

Principina Tart
Tiramisu Slice
Apricot Tart
2 Chocolate Chip Cookies

30

BREAD BUNDLE

Pane di Princi Loaf
Olive Sfilatino
Raisin Sfilatino
Schiacciatine

15

ADD-ON: ONE BEER GROWLER

Please choose a draft beer from the Beer section of this menu.

22

SIGNATURE COCKTAILS

Select cocktails are available to go with meal purchase.

STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Woodinville Straight Bourbon Whiskey, Campari, Carpano Antica Sweet Vermouth, Vanilla Bean Syrup, Scrappy's Lavender Bitters

12

STARBUCKS RESERVE® ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate

11

SPARKLING SAKURA ALLURE

Teavana® Sakura Allure Green Tea, Suntory Toki Whisky, Prosecco, Vanilla Bean Syrup, Lemon

11

THE WHISKEY CLOUD

NOT AVAILABLE TO GO

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange-Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg

12

★ PISTACHIO BUTTERED RUM

SEASONAL FAVORITE | NOT AVAILABLE TO GO

Starbucks Reserve® Christmas Coffee, Ron Zacapa 23 Sistema Solera Rum, Disaronno Originale Amaretto, King's Ginger Liqueur, Pistachio Almond Syrup, Marshmallows, Pistachios

12

COLD BREW SPICED RUM

Teavana® Doshai Chai Rooibos Tea, Starbucks Reserve® Cold Brew, Banks 5 Island White Rum, Lime Juice, Simple Syrup, Scrappy's Black Lemon Bitters, Cinnamon

11

THE GIN MATCHA

Big Gin, Matcha, Yuzu Juice, Coconutmilk, Mint, Nutmeg

11

★ MAHARAJA® CHAI NOG

SEASONAL FAVORITE | NOT AVAILABLE TO GO

Teavana® Maharaja® Chai Oolong Tea, Coconutmilk, Almondmilk, Aperol, Banks 5 Island Rum, Cream, Ginger, Nutmeg, Star Anise

12

CASCARA LEMON SOUR

SPIRITFREE

Starbucks Reserve® Cold Brew, Maple Syrup, Lemon Juice, Cascara Sugar, Lemon

8

CITRUS MINT TONIC

SPIRITFREE

Citrus Lavender Sage Concentrate, Demerara Sugar, Sparkling Water, Lemon, Mint

7.5

APERITIVO + CLASSIC COCKTAILS

Available to go with meal purchase.

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water,
Orange Slice

10

NEGRONI SBAGLIATO

Campari, Carpano Antica Formula Sweet
Vermouth, Prosecco, Orange Slice

10

MILANO TORINO

Campari, Carpano Antica Formula Sweet
Vermouth, Zucca, Orange Peel

10

MARTINI

Gin or Vodka, Dry Vermouth

10

FRENCH 75

Gin, Prosecco, Lemon Juice

10

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

10

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters,
Orange Bitters

10

WINE BY THE GLASS AND BOTTLE

Wine bottles are available to go.

ROCCA DELLE MACIÈ RUBIZZO RED BLEND

9 | 36

FEUDO MACCARI NERO D'AVOLA (RED)

11 | 44

PRIMARIUS PINOT NOIR (RED)

11 | 44

CASA SMITH BARBERA CERVO (RED)

12 | 48

ANTINORI GUADO AL TASSO VERMENTINO (WHITE)

11 | 44

WILLIAM HILL NORTH COAST CHARDONNAY (WHITE)

11 | 44

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)

12 | 48

CHARLES & CHARLES (ROSÉ)

8 | 32

BISOL DESIDERIO JEIO PROSECCO (SPARKLING)

8 | 32

GRUET SAUVAGE SPARKLING ROSÉ (SPARKLING)

11 | 44

JC BOISSET BRUT 21 CREMANT (SPARKLING)

11 | 44

BEER

Growlers, bottled and canned beer are available to go with any food purchase.

TWO BEERS BREWING CO. PILCHUCK PILSNER

7 | 22

BALE BREAKER BREWING COMPANY TOPCUTTER IPA

7 | 22

GEORGETOWN BREWING COMPANY MANNY'S PALE ALE

7 | 22

ANGELO PORETTI ORIGINALE CHIARA 4 LUPPOLI (BOTTLE)

7

SEATTLE CIDER CO. SEMI SWEET HARD CIDER (CAN)

7