



# SODO RESERVE STORE

## ★ SEASONAL FAVORITES

Starbucks Reserve® Whiskey Barrel-Aged Guatemala is the pinnacle of coffee craft: a powerhouse combination of the revered traditions of coffee roasting and barrel-aging. Explore the art of barrel-aging with a spirit-free, barrel-aged coffee creation today.

### IRISH CON CREMA

Pour-over coffee topped with aromatic, velvety cold foam.

11 6 FL OZ | 100 CAL

### COLD BREW TRIO FLIGHT

Three cold brews, three different flavors: Starbucks Reserve® Cold Brew, Nitro and Whiskey Barrel-Aged Cold Brew.

10 10 FL OZ | 20 CAL

### BARREL-AGED COLD BREW COMPARISON FLIGHT

*NOT AVAILABLE TO GO*

Taste the coffee, then taste the inspiration. Savor our spirit-free cold brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

11

## 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

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

### NITRO CASCARA CLOUD

5.5-6 12-16 FL OZ | 50-80 CAL

## BARREL-AGED COFFEE

Spirit-free coffee creations featuring Starbucks Reserve® Whiskey Barrel-Aged Guatemala beans

### WHISKEY BARREL-AGED COLD BREW

9 8 FL OZ | 50 CAL

### ★IRISH CON CREMA

SEASONAL FAVORITE

Pour-over coffee topped with aromatic, velvety cold foam.

11 6 FL OZ | 100 CAL

### ★COLD BREW TRIO FLIGHT

SEASONAL FAVORITE

Three cold brews, three different flavors: Starbucks Reserve® Cold Brew, Nitro and Whiskey Barrel-Aged Cold Brew.

10 10 FL OZ | 20 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

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### 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

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### 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

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### 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

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### 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

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### 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

## SANDWICHES

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### 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

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### 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

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### 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

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### 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)

### 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)

Made with milk chocolate and dark chocolate chips.

9

### CITRUS SHORTBREAD COOKIES (PACKAGE OF 10 MINIS)

Made with candied orange zest.

9

### CHOCOLATE CHIP COOKIE

3.5

## BREAD

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### 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.

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### MEAT AND CHEESE BOARD: CLASSIC

22 (SERVES 2-3)

### MEAT AND CHEESE BOARD: LARGE

A selection of 5 Italian meats and cheeses.

22

### MEAT AND CHEESE BOARD: SMALL

A selection of 3 Italian meats and cheeses.

14

## FAMILY MEALS

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

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### BREAKFAST (SERVES 4 TO 6)

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

45

### BREAKFAST - MEAT-FREE (SERVES 4 TO 6)

2 Classic Cornetti  
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.

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### 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

### COLD BREW SPICED RUM

Teavana® Doshia 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

### ★ BARREL-AGED COLD BREW COMPARISON FLIGHT

*SEASONAL FAVORITE | NOT AVAILABLE TO GO*

Taste the coffee, then taste the inspiration. Savor our spirit-free cold brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

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### 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.

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### 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.

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### 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.

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### TWO BEERS BREWING CO. PILCHUCK PILSNER

7 | 22

### PERONI NASTRO AZZURRO (BOTTLE)

7

### GEORGETOWN BREWING COMPANY MANNY'S PALE ALE

7 | 22

### SEATTLE CIDER CO. SEMI SWEET HARD CIDER (CAN)

7

### BALE BREAKER BREWING COMPANY TOPCUTTER IPA

7 | 22