

STARBUCKS RESERVE® ROASTERY CHICAGO

★ 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

AVAILABLE ON 3RD AND 4TH FLOORS

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

12 6 FL OZ | 100 CAL

COLD BREW TRIO FLIGHT

AVAILABLE ON 3RD AND 4TH FLOORS

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

12 10 FL OZ | 20 CAL

BARREL-AGED COLD BREW COMPARISON FLIGHT

AVAILABLE ON 4TH FLOOR | NOT AVAILABLE TO GO

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

17 3 FL OZ | 130 CAL

1st FLOOR

COFFEE CLASSICS + ROASTERY CREATIONS

BREWED

4-5 12-16 FL OZ | 5-10 CAL

ESPRESSO

4.5 5 CAL

AMERICANO

4.5-5.5 12-16 FL OZ | 10-15 CAL

LATTE

6-6.5 12-16 FL OZ | 170-210 CAL

CAPPUCCINO

6-6.5 12-16 FL OZ | 110-140 CAL

CORTADO

6 4 FL OZ | 50 CAL

DARK CHOCOLATE MOCHA

7-7.5 12-16 FL OZ | 250-300 CAL

HAZELNUT BIANCO LATTE

7-7.5 12-16 FL OZ | 310-380 CAL

DRAFT NITRO + COLD BREW

COLD BREW

5.5 16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

6.5 16 FL OZ | 45 CAL

NITRO COLD BREW

6.5 12 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

7.5 12 FL OZ | 45 CAL

OTHER BEVERAGES

TEAVANA® TEA HOT OR ICED

White, Green, Black, Chai, Herbal.

4.5-5 12-16 FL OZ | 0 CAL

SOYMILK, OATMILK, ALMONDMILK 1

ADD SHOT 1.5 5 CAL

TEAVANA® TEA LATTE HOT OR ICED

Maharaja® Chai Oolong 80-210 CAL

Matcha 150-340 CAL

6-6.5 12-16 FL OZ

HOT CHOCOLATE

6-6.5 12-16 FL OZ | 320-430 CAL

VANILLA CRÈME

6-6.5 12-16 FL OZ | 290-370 CAL

The Roastery is a non-tipping café. Hospitality included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

1st FLOOR

PASTRIES

CLASSIC CORNETTO

4.5

CHOCOLATE CORNETTO

5

CHOCOLATE HAZELNUT CORNETTO

5

RASPBERRY CORNETTO

5

ALMOND CORNETTO

5

CLASSIC BRIOCHE

4.5

CUSTARD BRIOCHE

Classic brioche topped with custard and powdered sugar.

5

RAISIN AND PISTACHIO GIRELLA

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

4.5

CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4.25

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

PRINCI® GRANOLA, GREEK YOGURT AND FRUIT

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

8.25

MIXED FRUIT SALAD

Made with a selection of fresh fruit.

6

SANDWICHES

Available after 11 AM.

SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella 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

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

8.5

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.

1st FLOOR

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.

6.75

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 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

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

**SCROLL DOWN TO SEE
INDIVIDUAL FLOOR MENUS**



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2nd FLOOR

COFFEE CLASSICS + ROASTERY CREATIONS

BREWED

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ESPRESSO

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AMERICANO

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LATTE

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CAPPUCCINO

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CORTADO

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ADD SHOT 1.5 5 CAL

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Matcha 150-340 CAL

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CHOCOLATE CORNETTO

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CHOCOLATE HAZELNUT CORNETTO

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RASPBERRY CORNETTO

5

ALMOND CORNETTO

5

CLASSIC BRIOCHE

4.5

CUSTARD BRIOCHE

Classic brioche topped with custard and powdered sugar.

5

RAISIN AND PISTACHIO GIRELLA

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

4.5

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

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2nd FLOOR

SALAD

Available after 11 AM.

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

Available after 11 AM.

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

Available after 11 AM.

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

Available after 11 AM.

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

2nd FLOOR

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)

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

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)

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

2nd FLOOR

FAMILY MEALS

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

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

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 BOTTLE OF WINE

Rocca delle Macie Rubizzo Red Blend
Acacia Carneros Chardonnay
Fleur de Mer Rosé
Villa Marcello Prosecco
25

SIGNATURE COCKTAILS

Select cocktails are available to go.

STARBUCKS RESERVE® ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak
Single Malt Vodka, Vanilla Bean Syrup,
Dark Chocolate
15

SPARKLING SAKURA ALLURE

Teavana® Sakura Allure Green Tea,
Suntory Toki Whisky, Prosecco, Vanilla
Bean Syrup, Lemon
15

ROASTERY OLD FASHIONED

Starbucks Reserve® Cold Brew, Iwai
Tradition Whisky, Amaro del Capo, New
York Maple Syrup, Balsamic Vinegar,
Orange Expression
15

COLD BREW SPICED RUM

Teavana® Dosha Chai Rooibos Tea,
Starbucks Reserve® Cold Brew, Banks 5
Island White Rum, Lime Juice, Simple Syrup,
Scrappy's Black Lemon Bitters, Cinnamon
15

2nd FLOOR

APERITIVO + CLASSIC COCKTAILS

Available to go.

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water,
Orange Slice

14

NEGRONI SBAGLIATO

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

14

MILANO TORINO

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

14

MARTINI

Gin or Vodka, Dry Vermouth

14

FRENCH 75

Gin, Prosecco, Lemon Juice

14

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

14

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters,
Orange Bitters

14

WINE BY THE GLASS AND BOTTLE

Wine bottles are available to go.

ROCCA DELLE MACIÈ RUBIZZO RED BLEND

10 | 40

FLEUR DE MER ROSÉ

10 | 40

VILLA MARCELLO PROSECCO (SPARKLING)

10 | 40

MINER FAMILY SAUVIGNON BLANC (WHITE)

12 | 48

BEER

Bottled and canned beer are available to go. Draft beer growlers are available to go on the 4th floor.

ANGELO PORETTI ORIGINALE CHIARA 4 LUPPOLI (BOTTLE)

7

FERRO FARMS HARD CIDER (CAN)

7

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IRISH CON CREMA

AVAILABLE ON 3RD AND 4TH FLOORS

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

12 6 FL OZ | 100 CAL

COLD BREW TRIO FLIGHT

AVAILABLE ON 3RD AND 4TH FLOORS

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

12 10 FL OZ | 20 CAL

BARREL-AGED COLD BREW COMPARISON FLIGHT

AVAILABLE ON 4TH FLOOR | NOT AVAILABLE TO GO

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

17 3 FL OZ | 130 CAL

3rd FLOOR

COFFEE CLASSICS + ROASTERY CREATIONS

CLOVER BREWED® HOT OR ICED

4.9–8.5 8–16 FL OZ | 10 CAL

POUR-OVER HOT OR ICED

5–8.5 12–16 FL OZ | 5 CAL

ESPRESSO

4.5 5 CAL

AMERICANO

4.5–5.5 12–16 FL OZ | 10–15 CAL

LATTE

6–6.5 12–16 FL OZ | 170–210 CAL

DARK CHOCOLATE MOCHA

7–7.5 12–16 FL OZ | 250–300 CAL

SPARKLING CITRUS ESPRESSO

7.5 10 FL OZ | 40 CAL

UNDERTOW

6 4 FL OZ | 80 CAL

SHAKERATO BIANCO

Our classic Shakerato served with a shot of fior di latte (sweet cream).

7 6 FL OZ | 70 CAL

CARDAMOM LONG BLACK

Ristretto espresso poured over hot water and cardamom syrup, finished with a cardamom-sugar rim.

8 7 FL OZ | 45 CAL

PISTACHIO LATTE

8 16 FL OZ | 560 CAL

DRAFT NITRO + COLD BREW

COLD BREW

5.5 16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

6.5 16 FL OZ | 45 CAL

NITRO COLD BREW

6.5 12 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

7.5 12 FL OZ | 45 CAL

NITRO MOLÉ MOCHA

Starbucks Reserve® espresso and dark chocolate mocha shaken with almondmilk and topped with nitrogen-infused cold brew.

8 12 FL OZ | 130 CAL

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3rd FLOOR

BARREL-AGED COFFEE

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

★IRISH CON CREMA

SEASONAL FAVORITE

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

12 6 FL OZ | 100 CAL

★COLD BREW TRIO FLIGHT

SEASONAL FAVORITE

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12 10 FL OZ | 20 CAL

COFFEE + NITRO GELATO

AFFOGATO

Two shots of espresso poured over our nitrogen-infused fior di latte (sweet cream) gelato, creating the best expression of a velvety treat.

9 4 FL OZ | 180 CAL

COLD BREW MALT

Cold brew, nitrogen-infused fior di latte (sweet cream) gelato and chocolate bitters—spindle-blended into an ultra-thick malted milkshake.

13 12 FL OZ | 420 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of nitrogen-infused fior di latte (sweet cream) gelato.

10 12 FL OZ | 180 CAL

COFFEE FLIGHTS

ORIGIN FLIGHT

Three distinct 8 fl oz Starbucks Reserve® coffees prepared on the Clover® brewer.

17 24 FL OZ | 15 CAL

CHEMEX® BREWED COFFEE FOR TWO

This distinctive, hourglass-shaped brewer prepares coffee that's unparalleled in its smooth, crisp clarity—thanks to a dense conical filter and the precise, skillful extraction of our baristas.

14–16 24 FL OZ | 15 CAL

COLD BREW FLIGHT

Starbucks Reserve® cold brew served two ways—one traditional, one infused with nitrogen.

8 4.5 FL OZ EACH | 5 CAL

BREW COMPARISON FLIGHT

The same coffee brewed two different ways is an eye-opening, palate-expanding experience for any aspiring aficionado.

Espresso, Clover Brewed®, Pour-Over, Press

16 10 CAL

SIPHON FLIGHT

The science and theater—not to mention flavor—of the siphon brewer here at the Experiential Coffee Bar are unmatched. Witness one of coffee's most dynamic moments in this dazzling sensory experience.

TWO PAIRINGS

22 24 FL OZ | 10 CAL

THREE PAIRINGS

30 36 FL OZ | 15 CAL

ADD TRUFFLES BY CHOCOLAT UZMA

Enhance the coffee flavors with a curated selection of locally made chocolate truffles.

TWO-CUP PAIRING

9 180–400 CAL

THREE-CUP PAIRING

13.5 300–540 CAL

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3rd FLOOR

PASTRIES

CLASSIC CORNETTO

4.5

CHOCOLATE CORNETTO

5

CHOCOLATE HAZELNUT CORNETTO

5

RASPBERRY CORNETTO

5

ALMOND CORNETTO

5

CLASSIC BRIOCHE

4.5

CUSTARD BRIOCHE

Classic brioche topped with custard and powdered sugar.

5

RAISIN AND PISTACHIO GIRELLA

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

4.5

CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4.25

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

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)

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

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BARREL-AGED COLD BREW COMPARISON FLIGHT

AVAILABLE ON 4TH FLOOR | NOT AVAILABLE TO GO

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

17 3 FL OZ | 130 CAL

4th FLOOR

BARREL-AGED COFFEE

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

SMOKED COLD FASHIONED

Cold brew, simple syrup and aromatic bitters, applewood smoked a la minute. Garnished with orange peel and Luxardo cherry.

14 2 FL OZ | 35 CAL

★ 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.

17 3 FL OZ | 130 CAL

IRISH CON CREMA COMPARISON FLIGHT

NOT AVAILABLE TO GO

Our Irish Con Crema gets its kick not from whiskey but from barrel-aged beans. Try it alongside Knob Creek® Kentucky Straight Bourbon Whiskey to discover the source of its complex flavors.

20 7 FL OZ | 200 CAL

BARREL-AGED GUATEMALA TASTING JOURNEY

Curated bites from Princi® Bakery & Café showcase the unique flavors in our signature Whiskey Barrel-Aged Cold Brew. Tasting includes Gorgonzola Dolce, nduja, apricot marmalade and a chocolate truffle.

16 8 FL OZ | 70 CAL (BEVERAGE)

★ COLD BREW TRIO FLIGHT

SEASONAL FAVORITE

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

12 10 FL OZ | 20 CAL

WHISKEY BARREL-AGED COLD BREW

Cold brew delicately sweetened with vanilla bean syrup.

10 8 FL OZ | 50 CAL

COLD FASHIONED

Cold brew, simple syrup, aromatic bitters, garnished with orange peel and Luxardo cherry.

10 2 FL OZ | 35 CAL

MINTED COLD BREW

Cold brew shaken with mint syrup, garnished with fresh mint.

12 5 FL OZ | 70 CAL

★ IRISH CON CREMA

SEASONAL FAVORITE

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

12 6 FL OZ | 100 CAL

MULLED SPICED COFFEE

Warm chai spices and barrel-aged coffee, garnished with fresh citrus and star anise.

10 6 FL OZ | 80 CAL

The Roastery is a non-tipping café. Hospitality included.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.
Additional nutrition information available upon request.

4th FLOOR

SANDWICHES

Available after 11 AM.

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

Available after 11 AM.

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)

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

CHOCOLATE CHIP COOKIE

3.5

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

BREAD

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

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)

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

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.

4th FLOOR

CHICAGO-EXCLUSIVE COCKTAILS

Select cocktails are available to go.

UNION STOCK

Starbucks Reserve® Whiskey Barrel-Aged Cold Brew, Cappelletti Rabarbaro Sfumato, Luxardo Amaro Abano, Rhine Hall Grappa, Lemon Peel

17

LAKE SHORE

NOT AVAILABLE TO GO

Teavana® Zen Clouds Oolong, El Tesoro Añejo Tequila, Mango Yogurt Syrup, Mango Popsicle, Lime Juice, Lime Zest, Sea Salt Tincture

17

ROASTERY BOILERMAKER

NOT AVAILABLE TO GO

Starbucks Reserve® Cold Brew, Koval Four Grain Whiskey, Malört, Combier Pamplemousse, Honey Syrup, Fever Tree Club Soda, Bittermens Hopped Grapefruit Bitters, Pink Grapefruit Juice, Lemon Juice, Grapefruit Wheel, Salt Tincture, Rhine Hall Bierschnaps

17

POUR-OVER BIJOU

Starbucks Reserve® Coffee, Nikka Coffey Gin, Carpano Bianco Vermouth, Green Chartreuse, Liqueur Strega

17

ALL DAY SPRITZ

SPIRITFREE

Teavana® Mandarin Mimosa Tea, Shrub&Co Strawberry Shrub, Shrub&Co Yucatan Honey Shrub, Fever Tree Elderflower Tonic, Orange Peel

11

SIGNATURE COCKTAILS

Select cocktails are available to go.

STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

NOT AVAILABLE TO GO

Enjoy our signature Starbucks Reserve® Espresso Martini fused with delicious global liqueurs that pair perfectly with coffee.

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

ORANGE CACAO

Tempus Fugit Crème de Cacao, Gonzalez Byass Alfonso Oloroso Seco Sherry, Scrappy's Orange Bitters, Dried Orange Wheel

MOLÉ SPICE

Henriques & Henriques Saveiro Madeira, Ancho Reyes Ancho Chile Liqueur, Black Sesame Seeds

CHERRY LIMONE

Luxardo Liqueur Cherry Sangue Morlacco, Limoncino dell'Isola, Lemon Peel

22

STARBUCKS RESERVE® ESPRESSO MARTINI

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

15

SPARKLING SAKURA ALLURE

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

15

STARBUCKS RESERVE® BOULEVARDIER

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

17

ROASTERY OLD FASHIONED

Starbucks Reserve® Cold Brew, Iwai Tradition Whisky, Amaro del Capo, New York Maple Syrup, Balsamic Vinegar, Orange Expression

15

FINAL SAY

Matcha, El Tesoro Blanco Tequila, Liqueur Strega, Verino Mastiha Antica, Royal Combier, Lime, Coffee-Infused Amarena Cherry

15

COLD BREW SPICED RUM

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

15

BLACK & WHITE MANHATTAN

Starbucks Reserve® Coffee, Basil Hayden's Bourbon, Cynar Amaro, Carpano Bianco Vermouth

15

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

17

BRANDY CORRETTO

NOT AVAILABLE TO GO

Starbucks Reserve® Espresso, Laird's Straight Apple Brandy (Bottled in Bond), Luxardo Amaretto di Saschira, Vanilla Bean Syrup, Cream, Cinnamon

15

ROSSO BIANCO

Earl Grey White Teavana® Tea, Ron Zacapa 23 Sistema Solera Rum, Cocchi Americano Rosa, Tempus Fugit Crème de Cacao, Crème de Cassis, Don Ciccio & Figli Amaro Donna Rosa, Italicus Bergamotto Liqueur, Cream, Nutmeg

15

ORANGE COFFEE TONIC

SPIRITFREE

Starbucks Reserve® Cold Brew, Teavana® Ayurvedic Chai, Fever-Tree Mediterranean Tonic, Lemon-Orange Cordial

11

4th FLOOR

APERITIVO + CLASSIC COCKTAILS

Available to go.

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water,
Orange Slice

14

NEGRONI SBAGLIATO

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

14

MILANO TORINO

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

14

MARTINI

Gin or Vodka, Dry Vermouth

14

FRENCH 75

Gin, Prosecco, Lemon Juice

14

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

14

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters,
Orange Bitters

14

WINE BY THE GLASS AND BOTTLE

Wine bottles are available to go.

ROCCA DELLE MACIÈ RUBIZZO RED BLEND

10 | 40

ST. FRANCIS OLD VINES RED ZINFANDEL

12 | 48

CASA SMITH CERVO BARBERA (RED)

12 | 48

CHATEAU ST. JEAN CABERNET SAUVIGNON (RED)

15 | 60

ADELSHEIM PINOT NOIR (RED)

15 | 60

FORGE CELLARS RIESLING (WHITE)

10 | 40

MINER FAMILY SAUVIGNON BLANC (WHITE)

12 | 48

ACACIA CARNEROS CHARDONNAY (WHITE)

12 | 48

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)

15 | 60

FLEUR DE MER ROSÉ

10 | 40

VILLA MARCELLO PROSECCO (SPARKLING)

10 | 40

VEUVE CLICQUOT BRUT YELLOW LABEL (SPARKLING)

150 BOTTLE

BEER

Growlers, bottled and canned beer are available to go.

METROPOLITAN BREWING FLYWHEEL PILSNER

7 | 22

VILLAINOUS AROUND THE BEND IPA

7 | 22

BEGYLE BREWING CO. FLANNEL PAJAMAS STOUT

7 | 22

OLD IRVING BREWING CO. DELLA KÖLSCH

7 | 22

OFF COLOR BREWING APEX PREDATOR SAISON

7 | 22

TWO BROTHERS WOBBLE IPA

7 | 22

5 RABBIT CERVECERIA ROTATING SEASONAL

8 | 22

ANGELO PORETTI ORIGINALE CHIARA 4 LUPPOLI (BOTTLE)

7

FERRO FARMS HARD CIDER (CAN)

7