

STARBUCKS RESERVE® ROASTERY

SEATTLE

MAIN BAR

★ SEASONAL FAVORITES

NEW SPARKLING

Effervescent, bright, bursting with fresh fruit. These chilled handcrafted beverages pair perfectly with Princi® food.

CUCUMBER MINT SPRITZ

5.5–6.5 12–24 FL OZ | 30–90 CAL

PAIRS WELL WITH: *SMOKED SALMON AND CREAM CHEESE ON BRIOCHE*

STRAWBERRY BALSAMIC SPRITZ

6–7 12–24 FL OZ | 45–130 CAL

PAIRS WELL WITH: *PROSCIUTTO AND FONTINA ON CORNETTO*

BLOOD ORANGE TEA SPRITZ

6–7 12–24 FL OZ | 40–140 CAL

PAIRS WELL WITH: *APRICOT TART*

COFFEE CLASSICS + ROASTERY CREATIONS

CLOVER BREWED® *HOT OR ICED*

5–8.5 16 FL OZ | 10 CAL

POUR-OVER *HOT OR ICED*

5–8.5 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

CAPPUCCINO

6–6.5 12–16 FL OZ | 110–140 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

SHAKERATO BIANCO

7 6 FL OZ | 70 CAL

SPARKLING CITRUS ESPRESSO

7.5 10 FL OZ | 40 CAL

UNDERTOW

6 4 FL OZ | 80 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

BARREL-AGED COFFEE

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

WHISKEY BARREL-AGED COLD BREW

Our Guatemalan coffee beans aged in whiskey barrels create a delicately sweetened cold brew with notes of chocolate, stone fruit and oak.

10 8 FL OZ | 50 CAL

COLD BREW TRIO FLIGHT

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

12 10 FL OZ | 20 CAL

COFFEE + ICE CREAM

CLASSIC AFFOGATO

Two shots of our espresso poured over Mora's locally made ice cream.

8.5 4 FL OZ | 240 CAL

SHAKERATO AFFOGATO

Espresso shots poured over Mora's ice cream, finished with vanilla syrup and a mint sprig.

9.5 6 FL OZ | 220 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of Mora's locally made ice cream.

9.5 12 FL OZ | 190 CAL

TRY IT WITH NITRO

10.5 12 FL OZ | 190 CAL

COLD BREW MALT

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

11 12 FL OZ | 450 CAL

COFFEE EXPERIENCES

ORIGIN FLIGHT

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

17 24 FL OZ | 15 CAL

ADD FRAN'S CHOCOLATE TRUFFLES

TRUFFLE PAIRS FOR TWO-CUP FLIGHT

9 180 CAL

TRUFFLE PAIRS FOR THREE-CUP FLIGHT

13.5 270 CAL

COLD BREW FLIGHT

Two 4.5 fl oz cold brews—one traditional, the other infused with nitrogen.

8 5 CAL

BREW COMPARISON FLIGHT

Two 8 fl oz cups of the same Starbucks Reserve® coffee—one prepared on the Clover® brewer and the other as a pour-over.

16 16 FL OZ | 10 CAL

ESPRESSO FLIGHT

Delve into espresso, the heart of the coffee bar experience. It is the foundation of every latte and cappuccino—and seductively rich and delicious on its own. Choose from today's coffees.

FLIGHT 1: 2 espressos 8 10 CAL

FLIGHT 2: 3 espressos 12 15 CAL

ICED TEA + SPARKLING

Chilled handcrafted beverages that pair perfectly with Princi® food.

★ SPARKLING

Effervescent, bright, bursting with fresh fruit.

SEASONAL FAVORITES

CUCUMBER MINT SPRITZ 30–90 CAL

STRAWBERRY BALSAMIC SPRITZ 45–130 CAL

BLOOD ORANGE TEA SPRITZ 40–140 CAL

5.5–7 12–24 FL OZ

TEAVANA® ICED TEA

Silver Needle, Emperor's Clouds & Mist®, Matcha, Maharaja® Chai Oolong, Golden Monkey, Citrus Lavender Sage.

4.5–5.5 12–24 FL OZ | 0 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.

OTHER BEVERAGES

TEAVANA® TEA *HOT OR ICED*

Silver Needle, Emperor's Clouds & Mist®, Matcha, Maharaja® Chai Oolong, Golden Monkey, Citrus Lavender Sage.

5 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 12 FL OZ | 320 CAL

VANILLA CRÈME

6 12 FL OZ | 290 CAL

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

Prosciutto, Parmigiano-Reggiano and arugula.

8.5

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.

8.5

SANDWICHES

SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella on focaccia.

8

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

8

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

6

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

PANE DI PRINCI

Signature sourdough
7

MINI PANE DI PRINCI

Signature sourdough
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

STARBUCKS RESERVE® ROASTERY

SEATTLE

PRINCI® BAR

★ SEASONAL FAVORITES

PINEAPPLE RUM FLOAT

NOT AVAILABLE TO GO

Starbucks Reserve® Espresso, Ron Zacapa Rum, Henriques & Henriques Saveiro Madeira, Pineapple Gum Syrup, Demerara Syrup, Vanilla Ice Cream, Cinnamon
16

BLUSH MINT JULEP

Teavana® Jade Citrus Mint® Tea, Gin, Aperol, Cocchi Americano Rosa, Lemon Juice, Simple Syrup, Strawberry, Mint Sprig
16

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

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

PANCETTA AND EGG ON POTATO ONION SOURDOUGH

Pancetta with soft-cooked egg and fontal on potato onion sourdough.

9

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.

8.5

PORCHETTA AND EGG ON CIABATTA

Porchetta with soft-cooked egg and Italian-style salsa verde on ciabatta.

9

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 AND FARRO WITH RICOTTA SALATA

Farro grain salad with chicken and seasonal vegetables.

10.5

CASARECCE PASTA WITH PESTO

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

9.75

TUNA NIÇOISE

Tuna and fresh green beans, Taggiasche olives garnished with tomatoes and hard boiled eggs.

10.5

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

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

8

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

6

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.

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)

SAUSAGE, GRILLED PEPPERS AND MOZZARELLA

Fennel sausage with grilled peppers and mozzarella.

8.5 SLICE | 65 WHOLE (SERVES 10)

4 STAGIONI

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

8.5 SLICE | 65 WHOLE (SERVES 10)

GRILLED VEGETABLES

Grilled peppers, zucchini and eggplant topped with Parmigiano-Reggiano.

8.5 SLICE | 65 WHOLE (SERVES 10)

ENTREES

LASAGNA BOLOGNESE

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

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

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)

LEMON MERINGUE CAKE

Delicate sponge cake with lemon curd and meringue.

11

FRESH STRAWBERRY TART

Tart filled with pastry cream topped with fresh strawberries and a strawberry glaze.

9

CHOCOLATE PROFITEROLE

Cream-filled puff pastry topped with chocolate hazelnut 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

7

MINI PANE DI PRINCI

Signature sourdough

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

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

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

COFFEE

BREWED

4-4.5 12-16 FL OZ

SIGNATURE COCKTAILS

Select cocktails are available to go with meal purchase.

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

20

STARBUCKS RESERVE® ESPRESSO MARTINI

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

14

SPARKLING SAKURA ALLURE

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

14

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

14

★ PINEAPPLE RUM FLOAT

SEASONAL FAVORITE | NOT AVAILABLE TO GO

Starbucks Reserve® Espresso, Ron Zacapa Rum, Henriques & Henriques Saveiro Madeira, Pineapple Gum Syrup, Demerara Syrup, Vanilla Ice Cream, Cinnamon

16

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.

16

STARBUCKS RESERVE® BOULEVARDIER

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

16

ROASTERY OLD FASHIONED

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

14

FINAL SAY

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

14

★ BLUSH MINT JULEP

SEASONAL FAVORITE

Teavana® Jade Citrus Mint® Tea, Gin, Aperol, Cocchi Americano Rosa, Lemon Juice, Simple Syrup, Strawberry, Mint Sprig

16

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

16

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

14

BLACK & WHITE MANHATTAN

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

14

ORANGE COFFEE TONIC

SPIRITFREE

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

10

APERITIVO + CLASSIC COCKTAILS

Available to go with meal purchase.

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water,
Orange Slice

13

NEGRONI SBAGLIATO

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

13

MILANO TORINO

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

13

MARTINI

Gin or Vodka, Dry Vermouth

13

FRENCH 75

Gin, Prosecco, Lemon Juice

13

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

13

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters,
Orange Bitters

13

WINE BY THE GLASS AND BOTTLE

Wine bottles are available to go.

ROCCA DELLE MACIE RUBIZZO RED BLEND

9 | 36

PRIMARIUS PINOT NOIR (RED)

11 | 44

FEUDO MACCARI NERO D'AVOLA (RED)

11 | 44

CASA SMITH BARBERA CERVO (RED)

14 | 56

ANTINORI GUADO AL TASSO VERMENTINO (WHITE)

11 | 44

WILLIAM HILL NORTH COAST CHARDONNAY (WHITE)

11 | 44

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)

14 | 56

CHARLES & CHARLES (ROSÉ)

9 | 36

BISOL DESIDERIO JEIO PROSECCO (SPARKLING)

9 | 36

BEER

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

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