



# GREENWICH LANE RESERVE BAR

## ★ SEASONAL FAVORITES

### SPARKLING + FROZEN

Chilled handcrafted beverages that pair perfectly with Princi® food.

#### **NEW** SPARKLING

Effervescent, bright, bursting with fresh fruit.

#### CUCUMBER MINT SPRITZ

4.5–5.5 12–24 FL OZ | 30–90 CAL

PAIRS WELL WITH: *AVOCADO TOAST WITH SALMON*

#### STRAWBERRY SPRITZ

4.5–5.5 12–24 FL OZ | 35–110 CAL

PAIRS WELL WITH: *TIRAMISU*

#### WATERMELON SPRITZ

4.5–5.5 12–24 FL OZ | 40–110 CAL

PAIRS WELL WITH: *CASARECCE PASTA WITH PESTO SALAD*

#### **NEW** FROZEN

Icy, blended, infused with house-made lemonade.

#### FROZEN BLACKBERRY LIMONATA

5.5–6.5 12–24 FL OZ | 110–250 CAL

PAIRS WELL WITH: *FRESH RASPBERRY TART*

#### FROZEN BLACK TEA WITH LIMONATA FOAM

5.5–6.5 12–24 FL OZ | 90–170 CAL

PAIRS WELL WITH: *CAESAR SALAD*

\*Limonata Foam contains eggs.

### SIGNATURE COCKTAILS

#### PINEAPPLE RUM FLOAT

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

14

### BREWED + ESPRESSO

#### BREWED COFFEE

3.4–5 8–24 FL OZ | 10 CAL

#### POUR-OVER

4.4–8 8–24 FL OZ | 5 CAL

#### DOPPIO ESPRESSO

3.5 10 CAL

#### AMERICANO

4–4.5 8–24 FL OZ | 10–15 CAL

#### LATTE

4–5.5 8–24 FL OZ | 110–290 CAL

#### CAPPUCCINO

4–5.5 8–24 FL OZ | 100–300 CAL

#### DARK CHOCOLATE MOCHA

4.5–6 8–24 FL OZ | 150–400 CAL

#### BIANCO MOCHA

4.5–6 8–24 FL OZ | 160–410 CAL

#### SHAKERATO BIANCO

5.5 6 FL OZ | 70 CAL

#### CARDAMOM LONG BLACK

5.5 7 FL OZ | 45 CAL

#### CARAMEL-INFUSED LATTE

4.5–6 8–24 FL OZ | 170–440 CAL

#### HAZELNUT BIANCO LATTE

4.5–6 8–24 FL OZ | 190–520 CAL

### DRAFT NITRO + COLD BREW

#### COLD BREW

4–5 12–24 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

4.5–5.5 12–24 FL OZ | 45 CAL

#### SPICED GINGER COLD BREW

4.5–5.5 12–24 FL OZ | 60–120 CAL

#### NITRO COLD BREW

5.5–6 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

6–6.5 12–16 FL OZ | 45 CAL

#### NITRO DIRTY CHAI

6–6.5 12–16 FL OZ | 190–230 CAL

#### NITRO MOLÉ MOCHA

7.5 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

9 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.

10 10 FL OZ | 20 CAL

## COFFEE + ICE CREAM

### COLD BREW MALT

Cold brew, 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 vanilla ice cream.

8–8.5 12–16 FL OZ | 190 CAL

### CLASSIC AFFOGATO

Two shots of our espresso poured over vanilla ice cream.

6.5 5.5 FL OZ | 240 CAL

## ICED TEA + SPARKLING + FROZEN

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 SPRITZ 35–110 CAL

WATERMELON SPRITZ 40–110 CAL

4.5–5.5 12–24 FL OZ

### ★ FROZEN

Icy, blended, infused with house-made lemonade.

SEASONAL FAVORITES

FROZEN BLACKBERRY LIMONATA 110–250 CAL

FROZEN BLACK TEA WITH LIMONATA FOAM 90–170 CAL

5.5–6.5 12–24 FL OZ

\*Limonata Foam contains eggs.

### TEAVANA® ICED TEA

Green, Black or Herbal.

3.5–4.5 12–24 FL OZ | 0 CAL

## OTHER BEVERAGES

### TEAVANA® TEA HOT OR ICED

Green, Black or Herbal.

3–4.5 8–24 FL OZ | 0 CAL

SOYMILK, OATMILK, ALMONDMILK 1

ADD SHOT 1 | 5 CAL

### TEAVANA® TEA LATTE HOT OR ICED

Chai 80–210 CAL

Matcha 150–340 CAL

4–5.5 8–24 FL OZ

### HOT CHOCOLATE

4–5.5 8–24 FL OZ | 210–540 CAL

## PASTRIES

### CLASSIC CORNETTO

3.75

### CHOCOLATE CORNETTO

4.5

### CHOCOLATE HAZELNUT CORNETTO

4.5

### RASPBERRY CORNETTO

4.5

### ALMOND CORNETTO

4.5

### CUSTARD BRIOCHE

Classic brioche topped with custard and powdered sugar.

4.5

### CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4

### RAISIN AND PISTACHIO GIRELLA

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

3.75

### BLUEBERRY MUFFIN

Blueberry with lemon notes.

2.95

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.

## TOAST

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### AVOCADO TOAST

Avocado atop our signature sourdough.  
6.5

### AVOCADO TOAST WITH EGG

Avocado atop our signature sourdough with hardboiled egg.  
7.5

### AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough with smoked salmon.  
8

## BREAKFAST SANDWICHES

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### PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.  
8

### PANCETTA AND EGG ON POTATO ONION SOURDOUGH

Pancetta with soft-cooked egg and fontal on potato onion sourdough.  
8.5

### PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.  
8

### PORCHETTA AND EGG ON CIABATTA

Porchetta with soft-cooked egg and Italian-style salsa verde on ciabatta.  
8.5

### SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.  
8

## 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.  
6.5

### PRINCI® GRANOLA, GREEK YOGURT AND FRUIT

Creamy yogurt topped with fresh fruit and house-made granola.  
7.75

### MIXED FRUIT SALAD

Made with a selection of fresh fruit.  
5.5

## SALAD

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### CAPRESE

Bufala mozzarella, cherry tomatoes and arugula.  
8.75

### CASARECCE PASTA WITH PESTO

Pasta salad with pesto, Taggiasche olives, tomatoes and shavings of Parmigiano-Reggiano.  
8.75

### CAESAR

Gem lettuce with classic Caesar and anchovy dressing, finished with Parmigiano-Reggiano and house-made croutons.  
8.75

## SANDWICHES

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### SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella on focaccia.  
7.5

### CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.  
7.5

### PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.  
5.5

## DESSERTS

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### PRINCINA

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

8.75

### CHOCOLATE AND CANDIED HAZELNUT TART

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

6.75

### FRESH RASPBERRY TART

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

8.75

### TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

7.75 SLICE | 55 WHOLE (SERVES 12)

### APRICOT TART

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

6.75

### FRESH STRAWBERRY TART

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

7.75

### CHOCOLATE PROFITEROLE

Cream-filled puff pastry topped with chocolate hazelnut sauce.

6

### CANNOLI SICILIANI

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

6

### CHOCOLATE CHIP COOKIES (PACKAGE OF 10 MINIS)

Made with milk chocolate and dark chocolate chips.

8

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

Made with candied orange zest.

8

### CHOCOLATE CHIP COOKIE

3

## BREAD

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### PANE DI PRINCI

Signature sourdough

8

### MINI PANE DI PRINCI

Signature sourdough

2.5

### OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.25

### RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.25

### 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

18 (SERVES 2-3)

### MEAT AND CHEESE BOARD: LARGE

A selection of 5 Italian meats and cheeses.

18

### MEAT AND CHEESE BOARD: SMALL

A selection of 3 Italian meats and cheeses.

12

## 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  
40

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

2 Classic Cornetti  
Chocolate Cornetto  
Raspberry Cornetto  
Avocado Toast  
2 Avocado Toasts with Egg  
40

### SIGNATURE TREATS

Principina Tart  
Tiramisu Slice  
Apricot Tart  
2 Chocolate Chip Cookies  
25

### ADD-ON: ONE COFFEE TRAVELER

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

### BREAD BUNDLE

Pane di Princi Loaf  
Olive Sfilatino  
Raisin Sfilatino  
Schiacciatine  
15

## SIGNATURE COCKTAILS

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### STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Knob Creek® Kentucky Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Scrappy's Lavender Bitters  
14

### STARBUCKS RESERVE® ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate  
12

### THE WHISKEY CLOUD

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange-Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg  
14

### SICILIANO

Starbucks Reserve® Cold Brew, Amaro Averna, Carpano Antica Formula Sweet Vermouth, Scrappy's Orange Bitters, Fever Tree Club Soda, Orange  
12

### BARREL-AGED COLD BREW COMPARISON FLIGHT

Taste the coffee, then taste the inspiration. Savor our spirit-free cold brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.  
11

### ★ PINEAPPLE RUM FLOAT

*SEASONAL FAVORITE*

Starbucks Reserve® Espresso, Ron Zacapa Rum, Henriques & Henriques Saveiro Madeira, Pineapple Gum Syrup, Demerara Syrup, Vanilla Ice Cream, Cinnamon  
14

## APERITIVO + CLASSIC COCKTAILS

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### APEROL SPRITZ

Aperol, Prosecco, Sparkling Water, Orange Slice  
11

### NEGRONI SBAGLIATO

Campari, Carpano Antica Formula Sweet Vermouth, Prosecco, Orange Slice  
11

### MILANO TORINO

Campari, Carpano Antica Formula Sweet Vermouth, Zucca, Orange Peel  
11

### MARTINI

Gin or Vodka, Dry Vermouth  
11

### FRENCH 75

Gin, Prosecco, Lemon Juice  
11

### MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters  
11

### OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters  
11

## WINE BY THE GLASS AND BOTTLE

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**ROCCA DELLE MACIÈ  
RUBIZZO RED BLEND**

10 | 40

**ADELSHEIM PINOT  
NOIR (RED)**

15 | 60

**CHATEAU ST. JEAN  
CABERNET SAUVIGNON  
(RED)**

15 | 60

**FERNANDO PIGHIN & FIGLI  
PINOT GRIGIO (WHITE)**

9 | 36

**ACACIA CARNEROS  
CHARDONNAY (WHITE)**

12 | 48

**FLEUR DE MER ROSÉ**

9 | 36

**ZARDETTO PROSECCO  
(SPARKLING)**

9 | 36

## BEER

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**THE BRONX BREWERY  
WELL EARNED PILSNER**

7

**PERONI NASTRO AZZURRO  
(BOTTLE)**

7

**BROOKLYN BREWERY  
SEASONAL**

7

**WÖLFFER ESTATE  
NO. 139 DRY ROSÉ  
CIDER (BOTTLE)**

7

**SIXPOINT BREWERY  
BENGALI IPA**

7