

STARBUCKS RESERVE® ROASTERY NEW YORK

★ SEASONAL FAVORITES

SPARKLING + FROZEN

Chilled handcrafted beverages that pair perfectly with Princi® food.

NEW SPARKLING

Effervescent, bright, bursting with fresh fruit.

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: *CAPRESE ON FOCACCIA*

BLOOD ORANGE TEA SPRITZ

6–7 12–24 FL OZ | 40–140 CAL

PAIRS WELL WITH: *APRICOT TART*

NEW FROZEN

Icy, blended, infused with house-made lemonade.

FROZEN BLACK TEA WITH LIMONATA FOAM

6.5–7.5 12–24 FL OZ | 90–170 CAL

PAIRS WELL WITH: *PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE*

*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

23

BLUSH MINT JULEP

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

23

COFFEE CLASSICS + ROASTERY CREATIONS

CLOVER BREWED® HOT OR ICED

5–8.5 12–16 FL OZ | 10 CAL

ESPRESSO

4.5 5 CAL

AMERICANO

4.5–5.5 12–16 FL OZ | 10–15 CAL

CAPPUCCINO

6–6.5 12–16 FL OZ | 110–140 CAL

LATTE

6–6.5 12–16 FL OZ | 170–210 CAL

CORTADO

7.5 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

SHAKERATO BIANCO

8.5 6 FL OZ | 70 CAL

SPARKLING CITRUS ESPRESSO

9 10 FL OZ | 40 CAL

UNDERTOW

7.5 4 FL OZ | 80 CAL

ESPRESSO SIPPING GANACHE

Espresso and cream melt rich chocolate. Your choice of dark, milk or white chocolate. Finished with citrus zest and a side of whipped cream.

9 3 FL OZ | 300–320 CAL

The Roastery is a non-tipping café. Hospitality included. Any money left by a customer that is above the total bill will be donated to a local non-profit organization.

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

DRAFT NITRO + COLD BREW

COLD BREW

5–5.5 12–16 FL OZ | 5 CAL

NITRO COLD BREW

7 12 FL OZ | 5 CAL

NITRO DRAFT LATTE

A velvety blend of espresso and cold, nitrogen-infused milk.

7.5 12 FL OZ | 70 CAL

NITRO MOLÉ MOCHA

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

9.5 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

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

12 8 FL OZ | 50 CAL

IRISH CON CREMA

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

14 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.

14 10 FL OZ | 20 CAL

MINTED COLD BREW

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

14 5 FL OZ | 70 CAL

SMOKED COLD FASHIONED

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

16 2 FL OZ | 35 CAL

COFFEE + ICE CREAM

CLASSIC AFFOGATO

Two shots of our espresso poured over Blue Marble locally made ice cream.

9 5.5 FL OZ | 200 CAL

SHAKERATO AFFOGATO

Espresso shots and vanilla syrup shaken with ice, poured over Blue Marble ice cream and finished with a mint sprig.

10 6 FL OZ | 220 CAL

COLD BREW MALT

Cold brew, Blue Marble ice cream and chocolate bitters spindle-blended into an ultra-thick malted milkshake.

13 12 FL OZ | 450 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of vanilla ice cream.

10 12 FL OZ | 200 CAL

TRY IT WITH NITRO

11 12 FL OZ | 200 CAL

COFFEE EXPERIENCES

ORIGIN FLIGHT

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

17 24 FL OZ | 15 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,® Press

18 | 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 9 10 CAL

FLIGHT 2: 3 espressos 13 15 CAL

ADD CHOCOLATE TRUFFLES

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

TRUFFLE PAIRS FOR TWO-CUP FLIGHT

9 190–300 CAL

TRUFFLE PAIRS FOR THREE-CUP FLIGHT

13.5 190–300 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.

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 BALSAMIC SPRITZ 45–130 CAL

BLOOD ORANGE TEA SPRITZ 40–140 CAL

5.5–7 12–24 FL OZ

★ FROZEN

Icy, blended, infused with house-made lemonade.

SEASONAL FAVORITE

FROZEN BLACK TEA WITH LIMONATA FOAM 90–170 CAL

6.5–7.5 12–24 FL OZ

*Limonata Foam contains eggs.

TEAVANA® ICED TEA

White, Green, Black, Chai, Herbal.

5–6 12–24 FL OZ | 0 CAL

OTHER BEVERAGES

TEAVANA® TEA *HOT OR ICED*

White, Green, Black, Chai, Herbal.

5–6 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

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.

4.5

TOAST

AVOCADO TOAST

Avocado atop our signature sourdough.

7.5

AVOCADO TOAST WITH EGG

Avocado atop our signature sourdough with hardboiled egg.

8.5

AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough with smoked salmon.

9

PANE DI PRINCI TOAST WITH MARMALADE AND BUTTER

Toasted sourdough with seasonal marmalade and butter.

4

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.

9.5

PANCETTA AND EGG ON POTATO ONION SOURDOUGH

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

10

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.

9.5

PORCHETTA AND EGG ON CIABATTA

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

10

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.

9.5

OTHER BREAKFAST

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA

Made with milk and topped with housemade 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.

8.5

EGGS IN PURGATORY

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

11

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.

9

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

9

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

7.5

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)

4 STAGIONI

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

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)

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.

12

CHICKEN CACCIATORE

Braised chicken breast, fresh herbs, mushrooms, tomatoes and white wine.

12

DESSERTS

PRINCINA

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

12

CHOCOLATE AND CANDIED HAZELNUT TART

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

10

LEMON MERINGUE CAKE

Delicate sponge cake with lemon curd and meringue.

12

APRICOT TART

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

10

TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

10.5 SLICE | 75 WHOLE (SERVES 12)

FRESH STRAWBERRY TART

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

10.5

FRESH RASPBERRY TART

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

12

CHOCOLATE PROFITEROLE

Cream-filled puff pastry topped with chocolate hazelnut sauce.

8

CANNOLI SICILIANI

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

8

CHOCOLATE CHIP COOKIES (PACKAGE OF 10 MINIS)

Made with milk chocolate and dark chocolate chips.

10

CITRUS SHORTBREAD COOKIES (PACKAGE OF 10 MINIS)

Made with candied orange zest.

10

CHOCOLATE CHIP COOKIE

4

BREAD

PANE DI PRINCI

Signature sourdough

8

MINI PANE DI PRINCI

Signature sourdough

3.5

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

4.25

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

4.25

SCHIACCIATINE

Thin sheets of flatbread dusted with salt.

7.5

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

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

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
20

ADD-ON: ONE COFFEE TRAVELER

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

SIGNATURE COCKTAILS

STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

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, Scappy'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

25

STARBUCKS RESERVE® ESPRESSO MARTINI

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

20

SPARKLING SAKURA ALLURE

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

20

COLD BREW SPICED RUM

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

20

★ PINEAPPLE RUM FLOAT

SEASONAL FAVORITE

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

23

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.

18

STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Knob Creek® Kentucky Straight Bourbon Whiskey, Campari, Carpano Antica Sweet Vermouth, Vanilla Bean Syrup, Scappy's Lavender Bitters

23

ROASTERY OLD FASHIONED

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

20

FINAL SAY

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

20

★ BLUSH MINT JULEP

SEASONAL FAVORITE

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

23

THE WHISKEY CLOUD

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

23

BRANDY CORRETTO

Starbucks Reserve® Espresso, Black Dirt Apple Brandy, Luxardo Amaretto di Saschira, Vanilla Bean Syrup, Cream, Cinnamon

20

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

20

BLACK & WHITE MANHATTAN

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

20

ORANGE COFFEE TONIC

SPIRITFREE

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

16

APERITIVO + CLASSIC COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water, Orange Slice

18

NEGRONI SBAGLIATO

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

18

MILANO TORINO

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

18

MARTINI

Gin or Vodka, Dry Vermouth

18

FRENCH 75

Gin, Prosecco, Lemon Juice

18

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

18

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters

18

WINE BY THE GLASS AND BOTTLE

**ROCCA DELLE MACIÈ
RUBIZZO RED BLEND**

15 | 60

**ST. FRANCIS OLD VINES
RED ZINFANDEL**

17 | 68

**CASA SMITH CERVO
BARBERA (RED)**

17 | 68

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

20 | 80

**ADELSHEIM PINOT
NOIR (RED)**

20 | 80

**FORGE CELLARS RIESLING
(WHITE)**

12 | 48

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

12 | 48

**MINER FAMILY SAUVIGNON
BLANC (WHITE)**

17 | 68

**ACACIA CARNEROS
CHARDONNAY (WHITE)**

17 | 68

FLEUR DE MER ROSÉ

12 | 48

**ZARDETTO PROSECCO
(SPARKLING)**

12 | 48

**VEUVE CLICQUOT BRUT
YELLOW LABEL (SPARKLING)**

170 *BOTTLE*

BEER

**FLAGSHIP BREWING CO.
METROPOLITAN LAGER**

8.5

**THE BRONX BREWERY
WELL EARNED PILSNER**

9.5

**BREWERY OMMEGANG
WITTE**

8.5

**BROOKLYN BREWERY
SEASONAL**

8.5

**SIXPOINT BREWERY
BENGALI IPA**

9.5

**GREENPOINT HARBOR
BREWING COMPANY
BLACK DUCK PORTER**

8.5

**OYSTER BAY BARN
ROCKER ALE**

8.5

**PERONI NASTRO AZZURRO
(BOTTLE)**

8.5

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

9.5