



# SODO RESERVE STORE

## ★ SEASONAL FAVORITES

### BARREL-AGED COFFEE

Coffee creations featuring Starbucks Reserve® Whiskey Barrel-Aged Guatemala beans.

#### WHISKEY BARREL-AGED COLD BREW

*SPIRITFREE*

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

9 8 FL OZ | 50 CAL

#### COLD BREW TRIO FLIGHT

*SPIRITFREE*

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

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

11

### PIZZA

#### SAUSAGE, GRILLED PEPPERS AND MOZZARELLA

Fennel sausage with grilled peppers and mozzarella.

8.5 SLICE | 65 WHOLE (SERVES 10)

### 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

#### 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

### 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

#### NITRO MOLÉ MOCHA

7 12 FL OZ | 130 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 DRAFT LATTE

5.5-6 12-16 FL OZ | 150-210 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.

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, 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

## ICED TEA + SPARKLING + FROZEN

Chilled handcrafted beverages that pair perfectly with Princi® sandwiches, pizza and desserts.

### SPARKLING

Effervescent, bright, bursting with fresh fruit.

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.

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 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

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

### CLASSIC BRIOCHE

4.5

### 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

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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

## BREAKFAST SANDWICHES

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### 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

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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 Princi loaf.

10

## SALAD

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### 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

### ROASTED SQUASH

Roasted squash and zucchini, topped with basil, yogurt and house-made granola.

9.75

## SANDWICHES

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### 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

## PIZZA

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### MARGHERITA

Housemade tomato sauce, mozzarella and oregano.

8 SLICE | 60 WHOLE (SERVES 10)

### FUNGHI

A blend of fresh mushrooms topped with fontal 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)

### SALAME PICCANTE

Spicy salami and mozzarella cheese.

9 SLICE | 70 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

### TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

9 SLICE | 70 WHOLE (SERVES 12)

### CANNOLI SICILIANI

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

6.5

### RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.

9

### CHOCOLATE CHIP COOKIE

3.5

## BREAD

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### PANE DI PRINCI

Signature sourdough

7

### OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

### RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

## MEAT AND CHEESE

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### MEAT AND CHEESE BOARD: CLASSIC

A curated selection of classic Italian meats and cheeses, perfect for snacking and sharing. Served with Cerignola olives, marmalade and bread.

22 (SERVES 2-3)

## 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® Doshai 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

*NOT AVAILABLE TO GO*

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11

### 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