



GREENWICH LANE RESERVE BAR

★ SEASONAL FAVORITES

FEATURING STARBUCKS RESERVE® CHRISTMAS 2021

A blend as memorable as the season. We start with hand-selected beans from Hacienda Alsacia, our farm in Costa Rica, and add aged coffee from Sumatra and beans from its northern Aceh region. With notes of cheerful citrus balanced with seasonal spice, this blend pairs beautifully with pistachio during the holidays. Savor it now as part of select season-inspired sips.

BREWED + ESPRESSO

STARBUCKS RESERVE® CHRISTMAS 2021

Candied ginger, orange marmalade and warm, woody cedar notes with a butterscotch sweetness.

BREWED
POUR-OVER
DOPPIO ESPRESSO

DARK CHOCOLATE MOCHA

Starbucks Reserve® espresso, rich dark chocolate and steamed milk.

4.5–6 8–24 FL OZ | 150–400 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

PISTACHIO LATTE

The rich, full-bodied taste of our holiday-inspired Starbucks Reserve® Christmas coffee blend is complemented by the earthy, nutty flavor of pistachio-infused milk. Finished with a frothy foam and a sprinkle of salty-sweet pistachio topping, this silky latte is the sip of the season.

5–6 8–16 FL OZ | 260–560 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

HAZELNUT BIANCO LATTE

Starbucks Reserve® espresso with steamed, house-made hazelnut praline-infused milk.

4.5–6 8–24 FL OZ | 190–520 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

SIGNATURE COCKTAILS

PISTACHIO BUTTERED RUM

Sweet and savory, a toasty celebration of the holidays.

Starbucks Reserve® Christmas Coffee, Santa Theresa 1796 Rum, Disaronno Originale Amaretto, King's Ginger Liqueur, Pistachio Almond Syrup, Marshmallows, Pistachios

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

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

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 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

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, 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® sandwiches 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.

3–4.5 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

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

CLASSIC CORNETTO

3.75

CHOCOLATE CORNETTO

4.5

CHOCOLATE HAZELNUT CORNETTO

4.5

RASPBERRY CORNETTO

4.5

ALMOND CORNETTO

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.

3.25

TOAST

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

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

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

CHICKEN, FENNEL AND ORANGE

Fennel and chicken salad with walnuts, orange and Picholine olives.

9.75

CASARECCE PASTA WITH PESTO

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

8.75

ROASTED SQUASH

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

8.75

SANDWICHES

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

SOUP

TOMATO BASIL

5.5

DESSERTS

PRINCINA

Our signature tart. A chocolate hazelnut shortbread crust, filled with rich ganache and dusted with cocoa powder.
8.75

TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.
7.75 SLICE | 55 WHOLE (SERVES 12)

CANNOLI SICILIANI

Filled with creamy ricotta, chocolate chips and garnished with candied orange.
6

RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.
7.75

CHOCOLATE CHIP COOKIE

3

BREAD

PANE DI PRINCI

Signature sourdough
8

OLIVE SFILATINO

Baton-shaped bread mixed with olives.
3.25

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.
3.25

MEAT AND CHEESE

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.
18 (SERVES 2-3)

SIGNATURE COCKTAILS

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

APERITIVO + CLASSIC COCKTAILS

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

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

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