

# STARBUCKS RESERVE® ROASTERY NEW YORK

## ★ 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.

### PIZZA

#### SAUSAGE, RAPINI AND RICOTTA

Fennel sausage with rabe and ricotta.  
8.5 SLICE | 65 WHOLE (SERVES 10)

### COFFEE CLASSICS + ROASTERY CREATIONS

#### STARBUCKS RESERVE® CHRISTMAS 2021

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

#### CLOVER BREWED® ESPRESSO

#### DARK CHOCOLATE MOCHA

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

7-7.5 12-16 FL OZ | 250-300 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.

7.5-8.5 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.

7-7.5 12-16 FL OZ | 310-380 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  
23

#### MAHARAJA® CHAI NOG

Spices of the holidays, inspired by a classic eggnog.

Teavana® Maharaja® Chai Oolong Tea, Coconutmilk, Almondmilk, Aperol, Banks 5 Island Rum, Cream, Ginger, Nutmeg, Star Anise  
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

#### 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

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### 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.

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### 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

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### 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

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### 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® sandwiches, pizza and desserts.

### SPARKLING

Effervescent, bright, bursting with fresh fruit.

**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.

**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

### 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

## 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

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### 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 Princi loaf.

11

## 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.

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

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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.

12

### CHICKEN CACCIATORE

Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

12

### TOMATO BASIL

7.5

## DESSERTS

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### PRINCINA

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

12

### RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.

10.5

### TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

10.5 SLICE | 75 WHOLE (SERVES 12)

### CHOCOLATE CHIP COOKIE

4

### CANNOLI SICILIANI

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

8

## BREAD

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### PANE DI PRINCI

Signature sourdough

8

### OLIVE SFILATINO

Baton-shaped bread mixed with olives.

4.25

### RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

4.25

## 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

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### 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, 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

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

### 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, Scrappy'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, Liqueure Strega, Verino Mastiha Antica, Royal Combier, Lime, Coffee-Infused Amarena Cherry

20

### 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

20

### THE WHISKEY CLOUD

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange-Piloncillo Syrup, Scrappy'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

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### 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

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**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

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**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