

STARBUCKS RESERVE® ROASTERY NEW YORK

★ SEASONAL FAVORITES

COFFEE CLASSICS + ROASTERY CREATIONS

PISTACHIO LATTE

The rich, full-bodied taste of our Starbucks Reserve® coffee 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.

8.5–9 12–16 FL OZ | 420–560 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

HAZELNUT BIANCO LATTE

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

8–8.5 12–16 FL OZ | 310–380 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

DARK CHOCOLATE MOCHA

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

8–8.5 12–16 FL OZ | 250–300 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

SIGNATURE COCKTAILS

PISTACHIO BUTTERED RUM

Sweet and savory, a toasty celebration of the season.

Starbucks Reserve® Coffee, Santa Teresa 1796 Rum, Disaronno Originale Amaretto, King's Ginger Liqueur, Pistachio Almond Syrup, Marshmallows, Pistachios
23

MAHARAJA® CHAI NOG

Spices of the season, 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

6–8.5 12–16 FL OZ | 10 CAL

DOPPIO ESPRESSO

5.5 5 CAL

AMERICANO

5.5–6 12–16 FL OZ | 5–15 CAL

CAPPUCCINO

7–7.5 12–16 FL OZ | 110–140 CAL

LATTE

7–7.5 12–16 FL OZ | 170–210 CAL

CORTADO

7.5 4 FL OZ | 50 CAL

★ DARK CHOCOLATE MOCHA

SEASONAL FAVORITE

8–8.5 12–16 FL OZ | 250–300 CAL

★ HAZELNUT BIANCO LATTE

SEASONAL FAVORITE

8–8.5 12–16 FL OZ | 310–380 CAL

★ PISTACHIO LATTE

SEASONAL FAVORITE

The rich, full-bodied taste of our Starbucks Reserve® coffee 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.

8.5–9 12–16 FL OZ | 420–560 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

6–6.5 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

7–7.5 12–16 FL OZ | 45 CAL

NITRO COLD BREW

7.5–8 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

8.5–9 12–16 FL OZ | 45 CAL

NITRO MOLÉ MOCHA

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

10 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.

12.5 8 FL OZ | 50 CAL

IRISH CON CREMA

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

15 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.

15 10 FL OZ | 20 CAL

MINTED COLD BREW

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

15 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.

17 2 FL OZ | 35 CAL

COFFEE + ICE CREAM

CLASSIC AFFOGATO

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

10 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.

11 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.

14 12 FL OZ | 450 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of vanilla ice cream.

11 12 FL OZ | 200 CAL

TRY IT WITH NITRO

12 12 FL OZ | 200 CAL

COFFEE EXPERIENCES

ORIGIN FLIGHT

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

20 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 16 FL OZ (8 FL OZ EA) | 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 9.5 10 CAL

FLIGHT 2: 3 espressos 14 15 CAL

ADD CHOCOLATE TRUFFLES

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

TRUFFLE PAIRS FOR TWO-CUP FLIGHT

10.5 190–300 CAL

TRUFFLE PAIRS FOR THREE-CUP FLIGHT

15 190–300 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

7–8 12–24 FL OZ

FROZEN

Icy, blended, infused with house-made lemonade.

FROZEN BLACK TEA WITH LIMONATA FOAM 90–170 CAL

8–9 12–24 FL OZ

*Limonata Foam contains eggs.

TEAVANA® ICED TEA

White, Green, Black, Chai, Herbal.

5.5–6.5 12–24 FL OZ | 0 CAL

OTHER BEVERAGES

TEAVANA® TEA *HOT OR ICED*

White, Green, Black, Chai, Herbal.

5.5–6.5 12–24 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

7–7.5 12–16 FL OZ

HOT CHOCOLATE

7–7.5 12–16 FL OZ | 320–430 CAL

VANILLA CRÈME

7–7.5 12–16 FL OZ | 290–370 CAL

PASTRIES

CLASSIC CORNETTO

5

RASPBERRY CORNETTO

5.5

RAISIN AND PISTACHIO GIRELLA

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

5

CHOCOLATE CORNETTO

5.5

ALMOND CORNETTO

5.5

CHOCOLATE HAZELNUT CORNETTO

5.5

CLASSIC BRIOCHE

5

CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

5

TOAST

AVOCADO TOAST

Avocado atop our signature sourdough.

8.5

AVOCADO TOAST WITH EGG

Avocado atop our signature sourdough with hardboiled egg.

9.5

AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough with smoked salmon.

10

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.

10

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.

10

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.

10

PANCETTA AND EGG ON POTATO ONION SOURDOUGH

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

10.5

PORCHETTA AND EGG ON CIABATTA

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

10.5

OTHER BREAKFAST

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA

Made with milk and topped with housemade granola, berries and marmalade.

7.5

MIXED FRUIT SALAD

Made with a selection of fresh fruit.

6.5

PRINCI® GRANOLA, GREEK YOGURT AND FRUIT

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

8.5

FRITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO

Frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

9.5

EGGS IN PURGATORY

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

12.5

SALAD

CHICKEN, FENNEL AND ORANGE

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

11

CASARECCE PASTA WITH PESTO

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

10.5

ROASTED SQUASH

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

10.5

SANDWICHES

SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella on focaccia.

9.5

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

9.5

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

8

PIZZA

MARGHERITA

Housemade tomato sauce, mozzarella and oregano.

8.5 SLICE | 63 WHOLE (SERVES 10)

FUNGHI

A blend of fresh mushrooms topped with fontal and oregano.

9 SLICE | 68.5 WHOLE (SERVES 10)

4 STAGIONI

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

9 SLICE | 68.5 WHOLE (SERVES 10)

SALAME PICCANTE

Spicy salami and mozzarella cheese.

9.5 SLICE | 73.5 WHOLE (SERVES 10)

SAUSAGE, RAPINI AND RICOTTA

Fennel sausage with broccoli rabe and ricotta.

9 SLICE | 68.5 WHOLE (SERVES 10)

ENTREES + SOUP

LASAGNA BOLOGNESE

Fresh pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

14

CHICKEN CACCIATORE

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

14

TOMATO BASIL

8

DESSERTS

PRINCINA

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

12.5

RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.

11

TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

11 SLICE | 79 WHOLE (SERVES 12)

CHOCOLATE CHIP COOKIE

4

CANNOLI SICILIANI

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

8.5

BREAD

PANE DI PRINCI

Signature sourdough

8.5

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

4.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

4.5

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.

23 (SERVES 2-3)

SIGNATURE COCKTAILS

Ask your bartender for a spirit-forward version of our spiritfrees.

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

27

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

20

★ PISTACHIO BUTTERED RUM

SEASONAL FAVORITE

Sweet and savory, a toasty celebration of the season.

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

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.

20

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

23

FINAL SAY

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

20

★ MAHARAJA® CHAI NOG

SEASONAL FAVORITE

Spices of the season, inspired by a classic eggnog.

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

23

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

BLACK & WHITE MANHATTAN

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

23

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)**

15 | 60

**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**

9

**THE BRONX BREWERY
WELL EARNED PILSNER**

10

**BREWERY OMMEGANG
WITTE**

9

**BROOKLYN BREWERY
SEASONAL**

9

**SIXPOINT BREWERY
BENGALI IPA**

10

**GREENPOINT HARBOR
BREWING COMPANY
BLACK DUCK PORTER**

9

**OYSTER BAY BARN
ROCKER ALE**

9

**PERONI NASTRO AZZURRO
(BOTTLE)**

9

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

10