

STARBUCKS RESERVE® ROASTERY SEATTLE MAIN BAR

★ SEASONAL FAVORITES

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.

8–8.5 12–16 FL OZ | 420–560 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

DARK CHOCOLATE MOCHA

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

7.5–8 12–16 FL OZ | 250–300 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

HAZELNUT BIANCO LATTE

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

7.5–8 12–16 FL OZ | 310–380 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

COFFEE CLASSICS + ROASTERY CREATIONS

CLOVER BREWED® *HOT OR ICED*

5.5–8 16 FL OZ | 10 CAL

POUR-OVER *HOT OR ICED*

5.5–8 16 FL OZ | 5 CAL

DOPPIO ESPRESSO

5 5 CAL

LATTE

6.5–7 12–16 FL OZ | 170–210 CAL

AMERICANO

5–5.5 12–16 FL OZ | 5–15 CAL

CAPPUCCINO

6.5–7 12–16 FL OZ | 110–140 CAL

★ DARK CHOCOLATE MOCHA

SEASONAL FAVORITE

7.5–8 12–16 FL OZ | 250–300 CAL

★ HAZELNUT BIANCO LATTE

SEASONAL FAVORITE

7.5–8 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.

8–8.5 12–16 FL OZ | 420–560 CAL

DRAFT NITRO + COLD BREW

COLD BREW

5.5–6 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

6.5–7 12–16 FL OZ | 45 CAL

NITRO COLD BREW

7–7.5 12–16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

8–8.5 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.

8.5 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.

10.5 8 FL OZ | 50 CAL

IRISH CON CREMA

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

13 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.

13 10 FL OZ | 20 CAL

COFFEE + ICE CREAM

CLASSIC AFFOGATO

Two shots of our espresso poured over Mora's locally made ice cream.

9.5 4 FL OZ | 240 CAL

SHAKERATO AFFOGATO

Espresso shots poured over Mora's ice cream, finished with vanilla syrup and a mint sprig.

10 6 FL OZ | 220 CAL

COLD BREW FLOAT

Cold brew with a generous scoop of Mora's locally made ice cream.

10.5 12 FL OZ | 190 CAL

TRY IT WITH NITRO

11.5 12 FL OZ | 190 CAL

COLD BREW MALT

Cold brew, Mora's Vanilla ice cream and chocolate bitters—spindle-blended into an ultra-thick malted milkshake.

13 12 FL OZ | 450 CAL

COFFEE EXPERIENCES

ORIGIN FLIGHT

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

19 24 FL OZ | 15 CAL

ADD FRAN'S CHOCOLATE TRUFFLES

TRUFFLE PAIRS FOR TWO-CUP FLIGHT

9.5 180 CAL

TRUFFLE PAIRS FOR THREE-CUP FLIGHT

14 270 CAL

COLD BREW FLIGHT

Two 4.5 fl oz cold brews—one traditional, the other infused with nitrogen.

8.5 9 FL OZ | 5 CAL

BREW COMPARISON FLIGHT

Two 8 fl oz cups of the same Starbucks Reserve® coffee—one prepared on the Clover® brewer and the other as a pour-over.

17 16 FL OZ | 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 8.5 10 CAL

FLIGHT 2: 3 espressos 13 15 CAL

OTHER BEVERAGES

TEAVANA® TEA HOT OR ICED

Silver Needle, Emperor's Clouds & Mist®, Matcha, Maharaja® Chai Oolong, Golden Monkey, Citrus Lavender Sage.

HOT 5–5.5 12–16 FL OZ | 0 CAL

ICED 5–6 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

6.5–7 12–16 FL OZ

HOT CHOCOLATE

6.5–7 12–16 FL OZ | 320–430 CAL

VANILLA CRÈME

6.5–7 12–16 FL OZ | 290–370 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

5

CHOCOLATE CORNETTO

5.5

CHOCOLATE HAZELNUT CORNETTO

5.5

RASPBERRY CORNETTO

5.5

ALMOND CORNETTO

5.5

CLASSIC BRIOCHE

5

RAISIN AND PISTACHIO GIRELLA

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

5

CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4.5

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.

9

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.

9

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.

9

SANDWICHES

SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella on focaccia.

8.5

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.

8.5

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

6.5

DESSERTS

PRINCINA

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

11.5

CHOCOLATE CHIP COOKIE

3.5

BREAD

PANE DI PRINCI

Signature sourdough

7.5

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

STARBUCKS RESERVE® ROASTERY

SEATTLE

PRINCI® BAR

★ SEASONAL FAVORITES

PISTACHIO BUTTERED RUM

NOT AVAILABLE TO GO

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

18

MAHARAJA® CHAI NOG

NOT AVAILABLE TO GO

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

18

PASTRIES

CLASSIC CORNETTO

5

CHOCOLATE CORNETTO

5.5

CHOCOLATE HAZELNUT CORNETTO

5.5

RASPBERRY CORNETTO

5.5

ALMOND CORNETTO

5.5

CLASSIC BRIOCHE

5

RAISIN AND PISTACHIO GIRELLA

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

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.

9

AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough with smoked salmon.

9.5

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.
9

PANCETTA AND EGG ON POTATO ONION SOURDOUGH

Pancetta with soft-cooked egg and fontal on potato onion sourdough.
9.5

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.
9

PORCHETTA AND EGG ON CIABATTA

Porchetta with soft-cooked egg and Italian-style salsa verde on ciabatta.
9.5

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.
9

OTHER BREAKFAST

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA

Made with milk and topped with house-made 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

EGGS IN PURGATORY

Two eggs baked in savory tomato and garlic sauce. Finished with fresh basil and toasted Princi loaf.
11.5

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.
8.5

CAPRESE ON FOCACCIA

Mozzarella, tomatoes and arugula on focaccia.
8.5

PISTACCHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.
6.5

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PIZZA

MARGHERITA

Housemade tomato sauce, mozzarella and oregano.

8.5 SLICE | 63 WHOLE (SERVES 10)

SALAME PICCANTE

Spicy salami and mozzarella cheese.

9.5 SLICE | 73.5 WHOLE (SERVES 10)

FUNGHI

A blend of fresh mushrooms topped with fontal and oregano.

9 SLICE | 68.5 WHOLE (SERVES 10)

SAUSAGE, RAPINI AND RICOTTA

Fennel sausage with broccoli rabe and ricotta.

9 SLICE | 68.5 WHOLE (SERVES 10)

4 STAGIONI

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

9 SLICE | 68.5 WHOLE (SERVES 10)

ENTREES + SOUP

LASAGNA BOLOGNESE

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

11.5

CHICKEN CACCIATORE

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

11.5

TOMATO BASIL

6.5

DESSERTS

PRINCINA

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

11.5

TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

9.5 SLICE | 73.5 WHOLE (SERVES 12)

CANNOLI SICILIANI

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

7

RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.

9.5

CHOCOLATE CHIP COOKIE

3.5

BREAD

PANE DI PRINCI

Signature sourdough

7.5

OLIVE SFILATINO

Baton-shaped bread mixed with olives.

3.5

RAISIN SFILATINO

Baton-shaped bread mixed with raisins.

3.5

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)

COFFEE

BREWED

5.5–6.5 12–16 FL OZ | 10 CAL

SIGNATURE COCKTAILS

Select cocktails are available to go with meal purchase. Ask your bartender for a spirit-forward version of our spiritfrees.

STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

NOT AVAILABLE TO GO

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, Almacenista Juan García Jarana Oloroso, 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

22

STARBUCKS RESERVE® ESPRESSO MARTINI

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

16

SPARKLING SAKURA ALLURE

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

16

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

16

★ PISTACHIO BUTTERED RUM

SEASONAL FAVORITE | NOT AVAILABLE TO GO

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

18

BARREL-AGED COLD BREW COMPARISON FLIGHT

NOT AVAILABLE TO GO

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, Woodinville Straight Bourbon Whiskey, Campari, Carpano Antica Sweet Vermouth, Vanilla Bean Syrup, Scrappy's Lavender Bitters

18

ROASTERY OLD FASHIONED

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

18

FINAL SAY

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

16

★ MAHARAJA® CHAI NOG

SEASONAL FAVORITE | NOT AVAILABLE TO GO

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

18

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

18

BRANDY CORRETTO

NOT AVAILABLE TO GO

Starbucks Reserve® Espresso, Laird's Straight Apple Brandy (Bottled in Bond), Luxardo Amaretto di Saschira, Vanilla Bean Syrup, Cream, Cinnamon

16

BLACK & WHITE MANHATTAN

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

18

ORANGE COFFEE TONIC

SPIRITFREE

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

12

APERITIVO + CLASSIC COCKTAILS

Available to go with meal purchase.

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water,
Orange Slice

14

NEGRONI SBAGLIATO

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

14

MILANO TORINO

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

14

MARTINI

Gin or Vodka, Dry Vermouth

14

FRENCH 75

Gin, Prosecco, Lemon Juice

14

MANHATTAN

Whiskey, Sweet Vermouth, Aromatic Bitters

14

OLD FASHIONED

Whiskey, Demerara Syrup, Aromatic Bitters,
Orange Bitters

14

WINE BY THE GLASS AND BOTTLE

Wine bottles are available to go.

ROCCA DELLE MACIE RUBIZZO RED BLEND

11 | 44

PRIMARIUS PINOT NOIR (RED)

14 | 56

FEUDO MACCARI NERO D'AVOLA (RED)

14 | 56

CASA SMITH BARBERA CERVO (RED)

14 | 56

ANTINORI GUADO AL TASSO VERMENTINO (WHITE)

14 | 56

WILLIAM HILL NORTH COAST CHARDONNAY (WHITE)

14 | 56

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)

16 | 64

CHARLES & CHARLES (ROSÉ)

11 | 44

BISOL DESIDERIO JEIO PROSECCO (SPARKLING)

11 | 44

BEER

Growlers, bottled and canned beer are available to go with any food purchase.

TWO BEERS BREWING CO. PILCHUCK PILSNER

8 | 23

PERONI NASTRO AZZURRO (BOTTLE)

8

GEORGETOWN BREWING COMPANY MANNY'S PALE ALE

8 | 23

SEATTLE CIDER CO. SEMI SWEET HARD CIDER (CAN)

8

BALE BREAKER BREWING COMPANY TOPCUTTER IPA

8 | 23