



# GREENWICH LANE RESERVE BAR

## ★ SEASONAL FAVORITES

### BREWED + ESPRESSO

#### 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.

6-7 8-16 FL OZ | 260-560 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

#### DARK CHOCOLATE MOCHA

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

5.5-7 8-24 FL OZ | 150-400 CAL

PAIRS WELL WITH: **PRINCI® CORNETTI**

#### HAZELNUT BIANCO LATTE

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

5.5-7 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 season.

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

15

### BREWED + ESPRESSO

#### BREWED COFFEE

4.4-6 8-24 FL OZ | 10 CAL

#### POUR-OVER

4.9-8 8-24 FL OZ | 5 CAL

#### DOPPIO ESPRESSO

4.5 5 CAL

#### AMERICANO

4-5.5 8-24 FL OZ | 5-15 CAL

#### LATTE

5-6.5 8-24 FL OZ | 110-290 CAL

#### CAPPUCCINO

5-6.5 8-24 FL OZ | 100-300 CAL

#### ★ DARK CHOCOLATE MOCHA

SEASONAL FAVORITE

5.5-7 8-24 FL OZ | 150-400 CAL

#### CARAMEL-INFUSED LATTE

5.5-7 8-24 FL OZ | 170-440 CAL

#### ★ HAZELNUT BIANCO LATTE

SEASONAL FAVORITE

5.5-7 8-24 FL OZ | 190-520 CAL

#### ★ PISTACHIO LATTE

SEASONAL FAVORITE

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6-7 8-16 FL OZ | 260-560 CAL

### DRAFT NITRO + COLD BREW

#### COLD BREW

5-6 12-24 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

5.5-6.5 12-24 FL OZ | 45 CAL

#### NITRO COLD BREW

6-6.5 12-16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM)

6.5-7 12-16 FL OZ | 45 CAL

#### NITRO MOLÉ MOCHA

8 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 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.

11 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.

11 12 FL OZ | 450 CAL

### COLD BREW FLOAT

Cold brew with a generous scoop of vanilla ice cream.

9-9.5 12-16 FL OZ | 190 CAL

### CLASSIC AFFOGATO

Two shots of our espresso poured over vanilla ice cream.

7.5 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

6-7 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

7-8 12-24 FL OZ

\*Limonata Foam contains eggs.

### TEAVANA® ICED TEA

Green, Black or Herbal.

4.5-5.5 12-24 FL OZ | 0 CAL

## OTHER BEVERAGES

### TEAVANA® TEA HOT OR ICED

Green, Black or Herbal.

4-5.5 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

5-6.5 8-24 FL OZ

### HOT CHOCOLATE

5-6.5 8-24 FL OZ | 210-540 CAL

## PASTRIES

### CLASSIC CORNETTO

4

### RASPBERRY CORNETTO

5

### RAISIN AND PISTACHIO GIRELLA

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

4

### CHOCOLATE CORNETTO

5

### ALMOND CORNETTO

5

### CHOCOLATE HAZELNUT CORNETTO

5

### CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

4

### BLUEBERRY MUFFIN

Blueberry with lemon notes.

3.65

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.

## 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.  
8.5

### AVOCADO TOAST WITH SALMON

Avocado atop our signature sourdough  
with smoked salmon.  
9

## 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

### PRINCI® GRANOLA, GREEK YOGURT AND FRUIT

Creamy yogurt topped with fresh fruit  
and house-made granola.  
8

### MIXED FRUIT SALAD

Made with a selection of fresh fruit.  
6

## 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

### ROASTED SQUASH

Roasted squash and zucchini,  
topped with basil, yogurt and  
house-made granola.  
9

## 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

## SOUP

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### TOMATO BASIL

6

## DESSERTS

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### PRINCINA

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

9

### RASPBERRY CHEESECAKE

Topped with raspberry marmalade and dusted with powdered sugar.

8

### TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

8 SLICE | 58 WHOLE (SERVES 12)

### CHOCOLATE CHIP COOKIE

3

### CANNOLI SICILIANI

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

6.5

## BREAD

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### PANE DI PRINCI

Signature sourdough

8.5

### 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.

19 (SERVES 2-3)

## SIGNATURE COCKTAILS

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### STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Knob Creek® Kentucky Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Scrappy's Lavender Bitters

15

### STARBUCKS RESERVE® ESPRESSO MARTINI

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

13

### THE WHISKEY CLOUD

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange-Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg

15

### SICILIANO

Starbucks Reserve® Cold Brew, Amaro Averna, Carpano Antica Formula Sweet Vermouth, Scrappy's Orange Bitters, Fever Tree Club Soda, Orange

13

### ★ 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

15

### 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.

12

## APERITIVO + CLASSIC COCKTAILS

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### 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

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### 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)

10 | 40

### ACACIA CARNEROS CHARDONNAY (WHITE)

13 | 52

### FLEUR DE MER ROSÉ

10 | 40

### ZARDETTO PROSECCO (SPARKLING)

10 | 40

## BEER

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### THE BRONX BREWERY WELL EARNED PILSNER

8.5

### PERONI NASTRO AZZURRO (BOTTLE)

7.5

### BROOKLYN BREWERY SEASONAL

7.5

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

8.5

### SIXPOINT BREWERY BENGALI IPA

8.5