

# STARBUCKS RESERVE® ROASTERY SEATTLE

## MAIN BAR

### ★ SEASONAL FAVORITES

Effervescent, bright, bursting with fruit. These chilled, handcrafted beverages pair perfectly with Princi® food.

#### STRAWBERRY BALSAMIC SPRITZ

6.5–7.5 12–24 FL OZ | 45–130 CAL

#### CUCUMBER MINT SPRITZ

6.5–7.5 12–24 FL OZ | 30–90 CAL

#### BLOOD ORANGE SPRITZ

6.5–7.5 12–24 FL OZ | 40–140 CAL

### COFFEE CLASSICS + ROASTERY CREATIONS

#### CLOVER BREWED® *HOT OR ICED*

5.5–8 16 FL OZ | 10 CAL

#### LATTE

6.5–7 12–16 FL OZ | 170–210 CAL

#### DARK CHOCOLATE MOCHA

7.5–8 12–16 FL OZ | 250–300 CAL

#### POUR-OVER *HOT OR ICED*

5.5–8 16 FL OZ | 5 CAL

#### AMERICANO

5–5.5 12–16 FL OZ | 5–15 CAL

#### HAZELNUT BIANCO LATTE

7.5–8 12–16 FL OZ | 310–380 CAL

#### DOPPIO ESPRESSO

5 5 CAL

#### CAPPUCCINO

6.5–7 12–16 FL OZ | 110–140 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

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### 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

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### 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

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### 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

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## PASTRIES

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### 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

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### 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

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### 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

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### 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

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### 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<sup>®</sup> ROASTERY

SEATTLE

## PRINCI<sup>®</sup> BAR

### ★ SEASONAL FAVORITES

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#### **CAPRESE**

Bufala mozzarella, cherry tomatoes and arugula.

10.5

#### **CAESAR**

Gem lettuce with classic Caesar and anchovy dressing, finished with Parmigiano-Reggiano and house-made croutons.

10.5

#### **CHICKEN AND FARRO WITH RICOTTA SALATA**

Farro grain salad with chicken and seasonal vegetables.

11

#### **SAUSAGE, GRILLED PEPPERS AND MOZZARELLA**

Fennel sausage with grilled peppers and mozzarella.

9 SLICE | 68.5 WHOLE (SERVES 10)

#### **FRESH RASPBERRY TART**

Shortbread crust with custard filling and jam, topped with fresh raspberries and a dusting of powdered sugar.

11.5

#### **FRESH STRAWBERRY TART**

Tart filled with pastry cream topped with fresh strawberries and a strawberry glaze.

9.5

### PASTRIES

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#### **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.

4.5

### TOAST

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#### **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

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### 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

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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.  
7.5

### 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

## SANDWICHES + SALADS

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### SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella on focaccia.  
8.5

### CASARECCE PASTA WITH PESTO

Pasta salad with pesto, Taggiasche olives, tomatoes and shavings of Parmigiano-Reggiano.  
10.5

### 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

## PIZZA

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### 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)

### 4 STAGIONI

Prosciutto, mushrooms, tomatoes, artichokes, olives and mozzarella.  
9 SLICE | 68.5 WHOLE (SERVES 10)

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## ENTREES

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### 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

## DESSERTS

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### 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

### CHOCOLATE CHIP COOKIE

3.5

## BREAD

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### 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

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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.

23 (SERVES 2-3)

## COFFEE

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### 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.

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### 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

### 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

### 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

16

### 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.

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### 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.

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### 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.

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### 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