

# STARBUCKS RESERVE®

## ROASTERY

### CHICAGO

ARRIVIAMO COCKTAIL BAR

## SEASONAL FAVORITES

### STARBUCKS RESERVE® BEVERAGES

- WHISKEY BARREL-AGED COLD BREW** ..... \$10.5 8 FL OZ | 50 CAL  
Spirit-free Whiskey Barrel-Aged Cold Brew sweetened with vanilla bean syrup.
- COLD BREW TRIO FLIGHT** ..... \$13 10 FL OZ | 20 CAL  
Starbucks Reserve® Cold Brew + Nitro + Whiskey Barrel-Aged Cold Brew.
- IRISH CON CREMA** ..... \$13 6 FL OZ | 100 CAL  
Pour-over coffee topped with aromatic, velvety cold foam.
- BARREL-AGED COLD BREW COMPARISON FLIGHT** ..... \$18 3 FL OZ  
Taste the coffee, then taste the inspiration. Savor our spirit-free cold brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

### PRINCI® FOOD

- CHICKEN, FENNEL, & ORANGE SALAD** ..... \$11  
Fennel and chicken salad with walnuts, orange, and Picholine olives.
- ROASTED SQUASH SALAD** ..... \$10.5  
Roasted squash and zucchini, topped with basil, yogurt, and house-made granola.
- SAUSAGE, RAPINI, & RICOTTA PIZZA** ..... \$9 SLICE | \$68.5 WHOLE (SERVES 10)  
Fennel sausage with broccoli rabe and ricotta.
- TOMATO BASIL SOUP** ..... \$6.5
- RASPBERRY CHEESECAKE** ..... \$9.5 SLICE | \$73.5 WHOLE (SERVES 10)  
Topped with raspberry marmalade and dusted with powdered sugar.
- APRICOT TART** ..... \$9  
Shortbread crust with apricot marmalade topped with a golden brown lattice.

### TODAY'S STARBUCKS RESERVE® COFFEES

Select a Starbucks Reserve® coffee to enjoy by the cup or to brew and savor at home.

#### AVAILABLE AUGUST 30

- STARBUCKS RESERVE® PANTHEON™ BLEND VINTAGE 2022**  
Oak and chocolate aromas followed by notes of grapefruit zest and lemon thyme with a chocolate-fudge sweetness.  
BREWED | WHOLE BEAN
- VIETNAM DA LAT**  
Dried cherry and milk chocolate notes with a syrupy molasses sweetness.  
BREWED | WHOLE BEAN | ESPRESSO
- ZAMBIA NGOLI ESTATE**  
Sweet date, black currant, and grapefruit zest with a syrupy mouthfeel.  
BREWED | WHOLE BEAN | COLD BREW
- HAWAII KA'U**  
White peach, hazelnut, citrus zest notes and brown sugar sweetness.  
BREWED | WHOLE BEAN
- PUERTO RICO YAUCO SELECTO**  
Sweet and round highlighting notes of toasted almond, caramel, and cocoa nib.  
BREWED | WHOLE BEAN
- DECAF HACIENDA ALSACIA**  
Sparkling acidity balanced by citrus and milk chocolate flavors.  
BREWED | WHOLE BEAN

#### AVAILABLE OCTOBER 4

- SUMATRA WAHANA ESTATE**  
Sweet and savory with roasted yellow plum and coco nib notes and a sweet herbal finish.  
BREWED | WHOLE BEAN

## COCKTAILS, WINE AND BEER

### STARBUCKS RESERVE® SIGNATURE COCKTAILS

-  **STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT**  
Starbucks Reserve® Espresso Martini fused with global liqueurs: Orange Cacao, Molé Spice and Cherry Limone. \$24
-  **BARREL-AGED COLD BREW COMPARISON FLIGHT**  
Spirit-free Whiskey Barrel-Aged Cold Brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey. \$18
-  **STARBUCKS RESERVE® BOULEVARDIER**  
Starbucks Reserve® Coffee, Woodinville Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Vanilla Bean Syrup, Scrappy's Lavender Bitters. \$18
-  **STARBUCKS RESERVE® ESPRESSO MARTINI**  
Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate. \$16
-  **THE WHISKEY CLOUD**  
Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg. \$18
-  **SPARKLING SAKURA ALLURE**  
Teavana® Sakura Allure Green Tea, Suntory Toki Whisky, Prosecco, Vanilla Bean Syrup, Lemon. \$16
-  **COLD BREW SPICED RUM**  
Teavana® Doshia Chai Rooibos Tea, Starbucks Reserve® Cold Brew, Banks 5 Island White Rum, Lime Juice, Simple Syrup, Scrappy's Black Lemon Bitters, Cinnamon. \$16
-  **ROASTERY OLD FASHIONED**  
Starbucks Reserve® Cold Brew, Iwai Tradition Whisky, Amaro del Capo, Pure Maple Syrup, Balsamic Vinegar, Orange Expression. \$18
-  **BLACK & WHITE MANHATTAN**  
Starbucks Reserve® Coffee, Basil Hayden's Bourbon, Cynar Amaro, Carpano Bianco Vermouth. \$18
-  **FINAL SAY**  
Teavana® Matcha, El Tesoro Blanco Tequila, Liqueure Strega, Verino Mastha Antica, Royal Combier, Lime, Coffee-Infused Amarena Cherry. \$16
-  **BRANDY CORRETTO**  
Starbucks Reserve® Espresso, Laird's Straight Apple Brandy (Bottled in Bond), Luxardo Amaretto di Saschira, Vanilla Bean Syrup, Cream, Cinnamon. \$16
-  **ORANGE COFFEE TONIC (SPIRIT-FREE)**  
Starbucks Reserve® Cold Brew, Teavana® Ayurvedic Chai, Fever-Tree Mediterranean Tonic, Lemon-Orange Cordial. \$12

## CHICAGO-EXCLUSIVE COCKTAILS

- UNION STOCK** ..... \$18  
Starbucks Reserve® Whiskey Barrel-Aged Cold Brew, Cappelletti Rabarbaro Sfumato, Luxardo Amaro Abano, Rhine Hall Grappa, Lemon Peel.
- LAKE SHORE** ..... \$18  
Teavana® Zen Clouds Oolong, El Tesoro Añejo Tequila, Mango Yogurt Syrup, Mango Popsicle, Li.
- ROASTERY BOILERMAKER** ..... \$18  
Starbucks Reserve® Cold Brew, Koval Four Grain Whiskey, Malört, Combier Pamplemousse, Honey Syrup, Fever Tree Club Soda, Bittermens Hopped Grapefruit Bitters, Pink Grapefruit Juice, Lemon Juice, Grapefruit Wheel, Salt Tincture, Rhine Hall Bierschnaps.
- POUR-OVER BIJOU** ..... \$18  
Starbucks Reserve® Coffee, Nikka Coffey Gin, Carpano Bianco Vermouth, Green Chartreuse, Liqueur Strega.

## CLASSIC COCKTAILS

- APEROL SPRITZ** ..... \$14  
Aperol, Prosecco, Sparkling Water, Orange Slice.
- MARTINI** ..... \$14  
Gin or Vodka, Dry Vermouth.
- MANHATTAN** ..... \$14  
Whiskey, Sweet Vermouth, Aromatic Bitters.
- FRENCH 75** ..... \$14  
Gin, Prosecco, Lemon Juice.
- OLD FASHIONED** ..... \$14  
Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters.

## WINE

- ROCCA DELLE MACIE RUBIZZO RED BLEND** ..... \$11 | \$44
- ST. FRANCIS OLD VINES RED ZINFANDEL** ..... \$14 | \$56
- CASA SMITH BARBERA CERVO (RED)** ..... \$14 | \$56
- CHATEAU ST JEAN CABERNET SAUVIGNON (RED)** ..... \$16 | \$64
- ADELSHEIM PINOT NOIR (RED)** ..... \$16 | \$64
- FORGE CELLARS RIESLING (WHITE)** ..... \$11 | \$44
- FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE)** ..... \$16 | \$64
- MINER FAMILY SAUVIGNON BLANC (WHITE)** ..... \$14 | \$56
- ACACIA CARNEROS CHARDONNAY (WHITE)** ..... \$14 | \$56
- FLEUR DE MER (ROSÉ)** ..... \$11 | \$44
- PROSECCO (SPARKLING)** ..... \$11 | \$44
- VEUVE CLICQUOT BRUT YELLOW LABEL (SPARKLING)** ..... \$150

## BEER

GROWLERS, BOTTLED AND CANNED BEER ARE AVAILABLE TO GO WITH ANY FOOD PURCHASE

- METROPOLITAN BREWING FLYWHEEL PILSNER** ..... \$8 | \$23
- VILLAINOUS AROUND THE BEND IPA** ..... \$8 | \$23
- MAPLEWOOD BREWERY FAT PUG OATMEAL MILK STOUT** ..... \$8 | \$23
- RAVINTA BREWING CO. FOOD TRUCK PILSNER** ..... \$8 | \$23
- OFF COLOR BREWING APEX PREDATOR SAISON** ..... \$8 | \$23
- OLD IRVING BREWING CO. BEEFSTER IPA** ..... \$8 | \$23
- 5 RABBIT CERVECERIA ROTATING SAISON** ..... \$9 | \$23
- MAPLEWOOD BREWERY PULASKI PILS PILSNER (CAN)** ..... \$8

## BEVERAGES

### STARBUCKS RESERVE® BARREL-AGED COFFEE



- WHISKEY BARREL-AGED COLD BREW**  
Spirit-free Whiskey Barrel-Aged Cold Brew sweetened with vanilla bean syrup. \$10.5 8 FL OZ | 50 CAL \*●

### BARREL-AGED COFFEE

- SMOKED COLD FASHIONED** ..... \$15 2 FL OZ | 35 CAL \*○  
Cold brew, simple syrup and aromatic bitters, applewood smoked a la minute. Garnished with orange peel and Luxardo cherry.
- MINTED COLD BREW** ..... \$13 5 FL OZ | 70 CAL \*●  
Cold brew shaken with mint syrup, garnished with fresh mint.
- COLD BREW TRIO FLIGHT** ..... \$13 10 FL OZ | 20 CAL \*●  
Starbucks Reserve® Cold Brew + Nitro + Whiskey Barrel-Aged Cold Brew.
- IRISH CON CREMA COMPARISON FLIGHT** ..... \$21 7 FL OZ | 200 CAL \*●  
Our Irish Con Crema gets its kick not from whiskey but from barrel-aged beans. Try it alongside Knob Creek® Kentucky Straight Bourbon Whiskey to discover the source of its complex flavors.
- COLD FASHIONED** ..... \$10.5 2 FL OZ | 35 CAL \*○  
Cold brew, simple syrup, aromatic bitters, garnished with orange peel and Luxardo cherry.
- MULLED SPICED COFFEE** ..... \$10.5 6 FL OZ | 80 CAL \*●  
Warm chai spices and barrel-aged coffee, garnished with fresh citrus and star anise.
- IRISH CON CREMA** ..... \$13 6 FL OZ | 100 CAL \*●  
Pour-over coffee topped with aromatic, velvety cold foam.

- DAIRY ALTERNATIVES ☑ OAT, ALMOND OR SOY
- TEMPERATURE ☕ HOT \* COLD ☕\* HOT OR COLD
- CAFFEINE ● HIGH ○ MEDIUM ○ LOW

### PRINCI® FOOD

## BREAKFAST SANDWICHES

- PROSCIUTTO AND FONTINA ON CORNETTO** ..... \$9  
Slow-cooked prosciutto with fontina.
- PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE** ..... \$9  
Prosciutto, Parmigiano-Reggiano and arugula.
- SMOKED SALMON AND CREAM CHEESE ON BRIOCHE** ..... \$9  
Smoked salmon, red onion, arugula and cream cheese.

## PIZZA

- MARGHERITA** ..... \$8.5 SLICE | \$63 WHOLE (SERVES 10)  
Housemade tomato sauce, mozzarella and oregano.
- SALAME PICCANTE** ..... \$9.5 SLICE | \$73.5 WHOLE (SERVES 10)  
Spicy salami and mozzarella cheese.
- FUNGHI** ..... \$9 SLICE | \$68.5 WHOLE (SERVES 10)  
A blend of fresh mushrooms topped with fontal and oregano.
- 4 STAGIONI** ..... \$9 SLICE | \$68.5 WHOLE (SERVES 10)  
Prosciutto, mushrooms, tomatoes, artichokes, olives and mozzarella.

## SWEET + SAVORY

- PRINCINA** ..... \$11.5  
Our signature tart. A chocolate shortbread crust, filled with rich ganache and dusted with cocoa powder.
- TIRAMISU** ..... \$9.5 SLICE | \$73.5 WHOLE (SERVES 12)  
Sponge cake dipped in coffee, with mascarpone and cocoa.
- CANNOLI SICILIANI** ..... \$7  
Filled with creamy ricotta, chocolate chips and garnished with candied orange.
- CHOCOLATE CHIP COOKIE** ..... \$3.5
- OLIVE OR RAISIN SFILATINO** ..... \$3.5  
Baton-shaped bread mixed with olives or raisins.
- CLASSIC MEAT AND CHEESE BOARD** ..... \$23 (SERVES 2-3)  
A curated selection of classic Italian meats and cheeses, perfect for snacking and sharing. Served with Cerignola olives, marmalade and bread.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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. Items with olives may contain pits or pit fragments.