

STARBUCKS RESERVE®

ROASTERY

SEATTLE
ARRIVIAMO BAR

TODAY'S STARBUCKS RESERVE® COFFEES

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

AVAILABLE NOVEMBER 3

STARBUCKS RESERVE® CHRISTMAS 2022

Warm woody aromas with notes of tangerine, sweet herbals and mulling spice accents.

BREWED | ESPRESSO | WHOLE BEAN

VIETNAM DA LAT

Dried cherry and milk chocolate notes with a syrupy molasses sweetness.

BREWED | ESPRESSO | WHOLE BEAN

ZAMBIA NGOLI ESTATE

Sweet date, black currant, and grapefruit zest with a syrupy mouthfeel.

BREWED | COLD BREW | WHOLE BEAN

HAWAI'I KA'U

White peach, hazelnut, citrus zest notes and brown sugar sweetness.

BREWED | WHOLE BEAN

MICROBLEND 21

Candied citrus notes enrobed in dark chocolate.

BREWED | WHOLE BEAN

DECAF HACIENDA ALSACIA

Sparkling acidity balanced by citrus and milk chocolate flavors.

BREWED | ESPRESSO | 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.

\$22



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® Doshai 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, Liqueur Strega, Verino Mastiha Antica, Royal Combier, Lime, Coffee-Infused Amarena Cherry.

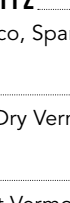
\$16



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

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

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

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

GEORGETOWN BREWING COMPANY MANNY'S PALE ALE \$8 | \$23

BALE BREAKER BREWING COMPANY TOPCUTTER IPA \$8 | \$23

PERONI NASTRO AZZURRO (BOTTLE) \$8

SEATTLE CIDER CO. SEMI SWEET HARD CIDER (CAN) \$8

PRINCI® FOOD

PASTRIES

CORNETTO \$5–\$5.5

Classic, Raspberry, Chocolate, Almond, Chocolate Hazelnut.

RAISIN AND PISTACHIO GIRELLA \$5

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

CLASSIC BRIOCHE \$5

CINNAMON ROLL \$4.5

Light and flaky with a swirl of cinnamon.

AVOCADO TOAST

AVOCADO TOAST \$7.5

Avocado atop our signature sourdough.

AVOCADO TOAST WITH EGG \$9

Avocado atop our signature sourdough with hardboiled egg.

AVOCADO TOAST WITH SALMON \$9.5

Avocado atop our signature sourdough with smoked salmon.

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.

PANCETTA AND EGG ON POTATO ONION SOURDOUGH \$9.5

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

OTHER BREAKFAST

AVAILABLE UNTIL 11AM

STEEL CUT OATS WITH MARMALADE, BERRIES AND PRINCI® GRANOLA \$7.5

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

PRINCI® GRANOLA, GREEK YOGURT AND FRUIT \$8.5

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

MIXED FRUIT SALAD \$6.5

Made with a selection of seasonal fresh fruit.

FRIITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO \$9

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

EGGS IN PURGATORY \$11.5

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

SANDWICH + SALAD

SALAME MILANO ON FOCACCIA \$8.5

Salame Milano and Bufala mozzarella on focaccia.

CAPRESE ON FOCACCIA \$8.5

Mozzarella, tomatoes and arugula on focaccia.

PISTACCHIO MORTADELLA ON OLIVE SFILATINO \$6.5

Thinly sliced mortadella on baton-shaped olive bread.

CASARECCE PASTA \$7

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

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.

ENTREES

LASAGNA BOLOGNESE \$11.5

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

CHICKEN CACCIATORE \$11.5

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

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

PANE DI PRINCI \$7.5

Signature sourdough

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.

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