

STARBUCKS RESERVE® ROASTERY

CHICAGO
ARRIVIAMO BAR

INTRODUCING

Oleato™

Starbucks Reserve coffee infused with Partanna® extra virgin olive oil. Velvety smooth. Deliciously lush. A coffee ritual like no other.



OLEATO GOLDEN FOAM™ ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, topped with Golden Foam™, a fusion of fior di latte (sweet cream) and Partanna® extra virgin olive oil.

\$18 7.5 FL OZ

Oleato™ Tasting Experience



Experience the alchemy of infusing Starbucks Reserve® coffee with Partanna® cold pressed, extra virgin olive oil. This one-of-a-kind experience is guided by an expert barista. Together, explore the unique flavors, aromas and ingredients.



Discover more about Partanna® extra virgin olive oil in our retail area.

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



WHISKEY 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 Expression.

\$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.

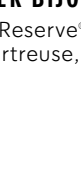
\$16



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

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, Lixardo 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

METROPOLITAN BREWING FLYWHEEL PILSNER \$8

VILLAINOUS AROUND THE BEND IPA \$8

MAPLEWOOD BREWERY FAT PUG OATMEAL MILK STOUT \$8

RAVINIA BREWING CO. FOOD TRUCK PILSNER \$8

OFF COLOR BREWING APEX PREDATOR SAISON \$8

OLD IRVING BREWING CO. BEEZER IPA \$8

5 RABBIT CERVECERIA ROTATING SEASONAL \$9

MAPLEWOOD BREWERY PULASKI PILS PILSNER \$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

WHISKEY 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
Spirit-free Irish Con Crema alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

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 Whiskey 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.

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
Housemade tomato sauce, mozzarella and oregano.

SALAME PICCANTE \$9.5 SLICE
Spicy salami and mozzarella cheese.

FUNGHI \$9 SLICE
A blend of fresh mushrooms topped with fontal and oregano.

SWEET + SAVORY

PRINCINA \$11.5
Our signature tart. A chocolate shortbread crust, filled with rich ganache and dusted with cocoa powder.

TIRAMISU \$11.5
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.

DIETARY PREFERENCES

FOOD MADE WITHOUT DAIRY

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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