

# STARBUCKS RESERVE®

Experience our rarest coffees roasted at our Starbucks Reserve® Roasteries.  
Explore expert mixology and artfully crafted cocktails.  
Enjoy baked Italian classics from Princi.

## SODO PRINCI® BAR

INTRODUCING

# Oleato™

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



### OLEATO™ CAFFÈ LATTE WITH OATMILK

Starbucks Reserve® Espresso and creamy oatmilk infused with Partanna® extra virgin olive oil.

\$5.5–6.5 8-16 FL OZ | 210-330 CAL



### OLEATO™ ICED CORTADO

Starbucks Reserve® Espresso, orange piconcillo syrup, a dash of orange bitters and oatmilk, infused with Partanna® extra virgin olive oil. Served over ice and finished with an orange peel.

\$5.5 6 FL OZ | 170 CAL



### OLEATO GOLDEN FOAM™ COLD BREW

Starbucks Reserve® Cold Brew lightly sweetened with vanilla bean syrup, finished with Partanna® extra virgin olive oil infused cold foam.

\$6–6.5 12-16 FL OZ | 350-400 CAL



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

## TODAY'S STARBUCKS RESERVE® COFFEES

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

### AVAILABLE MAY 9

#### RWANDA SHOLI

Tea-like florals with notes of raspberry and cherry skins with a toffee sweetness.

BREWED | ESPRESSO | WHOLE BEAN

#### PAPUA NEW GUINEA MOANTI

Delicate and smooth with notes of toasted hazelnut, milk chocolate and molasses.

BREWED | COLD BREW | WHOLE BEAN

#### ECUADOR LOJA

Delicate and sweet with notes of dried apricot, caramel and butterscotch.

BREWED | WHOLE BEAN

#### DECAF HACIENDA ALSACIA\*

Sparkling acidity balanced by citrus and milk chocolate flavors.

BREWED | ESPRESSO | WHOLE BEAN

## SEASONAL FAVORITES

### PRINCI® FOOD

③ OLIVE OIL CAKE \$9.5  
Powdered sugar, lemon.

CHOCOLATE ALMOND TORTE \$9.5  
Flourless chocolate almond torte garnished with powdered sugar.

RASPBERRY CHEESECAKE \$11.5  
Shortbread crust topped with fresh and preserved raspberries.

SAUSAGE, GRILLED PEPPERS AND MOZZARELLA PIZZA \$9 SLICE  
Fennel sausage paired with roasted peppers, mozzarella cheese and bright herbs.

GRILLED VEGETABLE PIZZA \$9 SLICE  
Grilled peppers, zucchini, eggplant topped with Parmigiano Reggiano.

### BEVERAGES

## STARBUCKS RESERVE® COFFEE CREATIONS



### WHISKEY BARREL-AGED COLD BREW

Spirit-free Whiskey Barrel-Aged Cold Brew sweetened with vanilla bean syrup.

\$9.5 8 FL OZ | 50 CAL



### DARK CHOCOLATE MOCHA

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

\$5–6 8–16 FL OZ | 150–220 CAL



### NITRO ALMONDMILK MOCHA

Starbucks Reserve® espresso, dark mocha and almondmilk shaken with ice and topped with Nitro Cold Brew.

\$7.5 12 FL OZ | 130 CAL



### HAZELNUT BIANCO LATTE

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

\$5–6 12–16 FL OZ | 310–380 CAL



### COLD BREW MALT

Cold brew, vanilla gelato and chocolate bitters—blended into an ultra-thick malted milkshake.

\$10 12 FL OZ | 450 CAL

### BREWED + ESPRESSO

BREWED COFFEE \$4–5 12–16 FL OZ | 10 CAL

POUR-OVER \$4.4–7 12–16 FL OZ | 5–10 CAL

DOMPIO ESPRESSO \$4 | 5 CAL

AMERICANO \$3.5–4.5 12–16 FL OZ | 5–15 CAL

LATTE \$4.5–5.5 12–16 FL OZ | 110–290 CAL

CAPPUCCINO \$4.5–5.5 12–16 FL OZ | 100–300 CAL

### DRAFT NITRO + COLD BREW

COLD BREW \$4.5–5 12–16 FL OZ | 5 CAL  
ADD FIOR DI LATTE (SWEET CREAM) \$15–5.5 12–16 FL OZ | 45 CAL

NITRO COLD BREW \$5.5–6 12–16 FL OZ | 5 CAL  
ADD FIOR DI LATTE (SWEET CREAM) \$6–6.5 12–16 FL OZ | 45 CAL

### GELATO + COFFEE

COLD BREW FLOAT \$8.5 12 FL OZ | 190 CAL  
Cold brew with a generous scoop of vanilla gelato.  
TRY IT WITH NITRO \$11.5

CLASSIC AFFOGATO \$7 5.5 FL OZ | 240 CAL  
Starbucks Reserve® espresso over vanilla gelato.

### FLIGHTS + EXPERIENCES

COLD BREW TRIO FLIGHT \$10.5 10 FL OZ | 20 CAL  
Fresh Starbucks Reserve® Cold Brew + Nitro + Whiskey Barrel-Aged Cold Brew.

BREW COMPARISON FLIGHT \$15 16 FL OZ | 10 CAL  
Starbucks Reserve® coffee via Clover® brewer and pour-over.

ORIGIN FLIGHT \$17 24 FL OZ | 15 CAL  
Three distinct Starbucks Reserve® Coffees.

SIPHON FLIGHT \$22 24 FL OZ | 5 CAL  
Choose from today's Starbucks Reserve® Coffees.  
TWO SIPHONS \$32 36 FL OZ | 5 CAL  
THREE SIPHONS

### SPARKLING + FROZEN

CUCUMBER MINT SPRITZ \$5.5–6.5 12–24 FL OZ | 30–90 CAL  
Sparkling water, muddled cucumber, lime and mint.

STRAWBERRY SPRITZ \$5.5–6.5 12–24 FL OZ | 35–110 CAL  
Sparkling water, muddled strawberry.

### OTHER BEVERAGES

TEAVANA® TEA \$3.5–5 8–24 FL OZ | 0 CAL  
Green, Black, Herbal.

TEAVANA® TEA LATTE \$4.5–5.5 8–16 FL OZ | 80–340 CAL  
Chai, Matcha.

HOT CHOCOLATE \$4.5–5 8–16 FL OZ | 320–430 CAL

### PRINCI® FOOD

#### PASTRIES

CORNETTO \$5–5.5  
Classic, Almond, Chocolate, Raspberry, 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

③ AVOCADO TOAST \$7.5  
Avocado atop our signature sourdough.

③ AVOCADO TOAST WITH EGG \$9  
Avocado atop our signature sourdough with hardboiled egg.

③ 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.

PORCHETTA AND EGG ON CIABATTA \$9.5  
Porchetta with soft-cooked egg and Italian-style salsa verde on Ciabatta.

CAPRESE AND EGG ON CIABATTA \$9.5  
Marinated tomato, basil and mozzarella with egg on Ciabatta.

#### 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.

③ 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.

③ PISTACCHIO MORTADELLA ON OLIVE SFILATINO \$6.5  
Thinly sliced mortadella on baton-shaped olive bread.

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

#### PIZZA

MARGHERITA \$8.5 SLICE  
Housemade tomato sauce, mozzarella and oregano.

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

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

#### 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 \$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

③ PANE DI PRINCI \$7.5  
Signature sourdough.

③ 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 ③ 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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