

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 BAR MIXATO

SEASONAL FAVORITES

SIGNATURE COCKTAILS



STARBUCKS RESERVE® PUMPKIN SPICE ESPRESSO MARTINI

Our signature Espresso Martini infused with the celebrated flavor combination of pumpkin, cinnamon, nutmeg and clove, finished with pumpkin spice whipped cream and pumpkin-pie spices.

\$14 1.5 FL OZ

COCKTAILS, WINE AND BEER

STARBUCKS RESERVE® SIGNATURE COCKTAILS



WHISKEY BARREL-AGED COLD BREW COMPARISON FLIGHT

Spirit-free Whiskey Barrel-Aged Cold Brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

\$11.5



STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Woodinville Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Vanilla Bean Syrup, Scrappy's Lavender Bitters.

\$14



STARBUCKS RESERVE® ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate.

\$12



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.

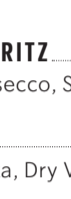
\$14



THE WHISKEY CLOUD

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg.

\$14



SPARKLING SAKURA ALLURE

Teavana® Sakura Allure Green Tea, Suntory Toki Whisky, Prosecco, Vanilla Bean Syrup, Lemon Expression.

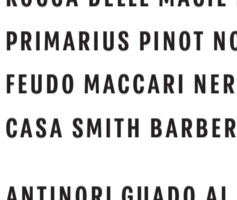
\$12



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.

\$12



CLASSIC COCKTAILS

APEROL SPRITZ _____ \$10

Aperol, Prosecco, Sparkling Water, Orange Slice.

MARTINI _____ \$10

Gin or Vodka, Dry Vermouth.

MANHATTAN _____ \$10

Whiskey, Sweet Vermouth, Aromatic Bitters.

FRENCH 75 _____ \$10

Gin, Prosecco, Lemon Juice.

OLD FASHIONED _____ \$10

Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters.

WINE

ROCCA DELLE MACIE RUBIZZO RED BLEND _____ \$9 | \$36

PRIMARIUS PINOT NOIR (RED) _____ \$12 | \$48

FEUDO MACCARI NERO D'AVOLA (RED) _____ \$12 | \$48

CASA SMITH BARBERA CERVO (RED) _____ \$12 | \$48

ANTINORI GUADO AL TASSO VERMENTINO (WHITE) _____ \$12 | \$48

WILLIAM HILL NORTH COAST CHARDONNAY (WHITE) _____ \$12 | \$48

FERNANDO PIGHIN & FIGLI PINOT GRIGIO (WHITE) _____ \$13 | \$52

CHARLES & CHARLES (ROSÉ) _____ \$9 | \$36

GRUET SAUVAGE (SPARKLING ROSÉ) _____ \$12 | \$48

PROSECCO (SPARKLING) _____ \$9 | \$36

BEER

TWO BEERS BREWING CO. PILCHUCK PILSNER _____ \$7

GEORGETOWN BREWING COMPANY MANNY'S PALE ALE _____ \$7

BALE BREAKER BREWING COMPANY TOPCUTTER IPA _____ \$7

PERONI NASTRO AZZURRO _____ \$7

SEATTLE CIDER CO. SEMI SWEET HARD CIDER _____ \$7

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



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.

Contains almonds.

\$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

COFFEE FLIGHTS

COLD BREW TRIO FLIGHT _____ \$10.5 10 FL OZ | 20 CAL

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 _____ TWO SIPHONS \$22 24 FL OZ | 10 CAL

Choose from today's Starbucks Reserve® Coffees.

THREE SIPHONS \$32 36 FL OZ | 15 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.

DRAFT NITRO + COLD BREW

COLD BREW _____ \$4.5-5 12-16 FL OZ | 5 CAL

ADD FIOR DI LATTE (SWEET CREAM) \$5-5.5 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

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.

BREWED + ESPRESSO

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

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

DOPPIO 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

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

PIZZA

MARGHERITA _____ \$8.5 SLICE

House-made tomato sauce, mozzarella and oregano.

SALAME PICCANTE _____ \$9 SLICE

Spicy salami and mozzarella cheese.

FUNGHI _____ \$9.5 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

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.

SAVORY

Ⓢ 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.

Ⓢ 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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