

STARBUCKS RESERVE® ROASTERY

The Roastery is a non-tipping café. Hospitality included.

NEW YORK EXPERIENCE BAR

NYC ROASTERY MICROBLEND

Combining our great passion for coffee with the greatest city in the world, crafted in partnership with local partners.



NEW YORK ROASTERY MICROBLEND
Effervescent and sweet highlighting Meyer lemon, baking chocolate, and coconut with a butterscotch mouthfeel.
BREWED | ESPRESSO | WHOLE BEAN

TODAY'S STARBUCKS RESERVE® COFFEES

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

AVAILABLE AUGUST 24

MALAWI SABLE FARMS

Sweet florals with notes of lime, dark chocolate and ginger spice accents.
BREWED | ESPRESSO | WHOLE BEAN

VIETNAM DA LAT

Balanced with cocoa peel, toffee nut and vanilla accents.
BREWED | COLD BREW | WHOLE BEAN

PUERTO RICO YAUCO SELECTO

Comforting notes of chocolate-covered almond and candied coconut with hints of spice.
BREWED | WHOLE BEAN

SUMATRA WAHANA ESTATE

Rich and bold mulberry, cedar and aprium notes with a syrupy texture.
BREWED | WHOLE BEAN

LIMITED AVAILABILITY: PUERTO RICO HACIENDA SAN PEDRO

Notes of black cherry, toast almond and milk chocolate.
BREWED | WHOLE BEAN

DECAF COSTA RICA HACIENDA ALSACIA®

Sparkling acidity balanced by citrus and milk chocolate flavors.
BREWED | ESPRESSO | WHOLE BEAN



Enhance the coffee flavors with a curated selection of locally made chocolate truffles from The Chocolate Room.
\$6.5

SEASONAL FAVORITES

FALL BEVERAGES



STARBUCKS RESERVE® PUMPKIN SPICE LATTE

Starbucks Reserve® espresso, steamed milk, and flavor combination of pumpkin, cinnamon and clove, finished with whipped cream and pumpkin-pie spices.
\$8–9 8–16 FL OZ | 208–419 CAL



PUMPKIN SPICE WHISKEY BARREL-AGED ICED LATTE

Starbucks Reserve® espresso combined with Whiskey Barrel-Aged coffee, pumpkin spice sauce, and milk over ice, finished with Whiskey Barrel-Aged whipped cream and pumpkin-pie spices.
\$13–13.5 12–16 FL OZ | 237–321 CAL



HAZELNUT BIANCO LATTE

Starbucks Reserve® espresso with steamed, house-made hazelnut praline-infused milk.
Contains almonds.
\$7.5–8.5 8–16 FL OZ | 160–380 CAL

PRINCI® FOOD

PUMPKIN SPICE CAKE \$12.5
Moist pumpkin spice cake topped with caramel sauce, toasted pumpkin seeds & Princi chocolate square.

PUMPKIN MARITOZZO \$10.5
Sweet brioche bun with pumpkin spiced mascarpone cream and powdered sugar.

PEAR AND ALMOND TART \$10.5
Flaky tart shell filled with almond cream, apricot jam, topped with poached pear & toasted almonds.

SQUASH AND GORGONZOLA DOLCE PIZZA \$9.5
Roasted squash and red onions balanced by gorgonzola dolce and fresh marjoram.

SPECK AND POTATO PIZZA \$9.5
Thinly sliced speck and yukon potatoes finished with fresh rosemary and smoked provola cheese.

BEVERAGES

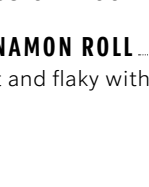
OLEATO™

Starbucks Reserve coffee infused with Partanna® extra virgin olive oil. Velvety smooth. Deliciously lush.



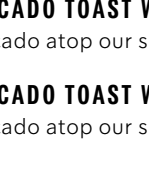
OLEATO™ CAFFÈ LATTE WITH OATMILK

Starbucks Reserve® Espresso and creamy oatmilk infused with Partanna® extra virgin olive oil.
\$8–9 8–16 FL OZ | 210–320 CAL



OLEATO™ ICED CORTADO

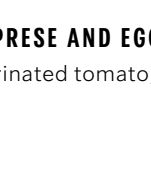
Starbucks Reserve® Espresso, orange piconcillo syrup, a dash of orange bitters and oatmilk, infused with Partanna® extra virgin olive oil. Served over ice and finished with an orange peel.
\$8 8 FL OZ | 170 CAL



OLEATO™ GOLDEN FOAM™ COLD BREW

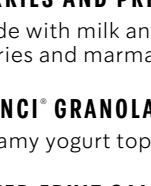
Starbucks Reserve® Cold Brew lightly sweetened with vanilla bean syrup, finished with Partanna® extra virgin olive oil infused cold foam.
\$8.5–9 12–16 FL OZ | 350–400 CAL

STARBUCKS RESERVE® COFFEE CREATIONS



WHISKEY BARREL-AGED COLD BREW

Spirit-free Whiskey Barrel-Aged Cold Brew sweetened with vanilla bean syrup.
\$12.5 8 FL OZ | 50 CAL



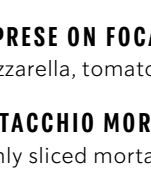
DARK CHOCOLATE MOCHA

Starbucks Reserve® espresso, rich dark chocolate and steamed milk.
\$8–8.5 12–16 FL OZ | 250–300 CAL



NITRO ALMONDMILK MOCHA

Starbucks Reserve® espresso, dark mocha and almondmilk shaken with ice and topped with Nitro Cold Brew.
\$10 12 FL OZ | 190 CAL



COLD BREW MALT

Cold brew, vanilla gelato and chocolate bitters—blended into an ultra-thick malted milkshake.
\$14 12 FL OZ | 450 CAL

COFFEE FLIGHTS

COLD BREW TRIO FLIGHT \$15 10 FL OZ | 20 CAL
Starbucks Reserve® Cold Brew + Nitro + Whiskey Barrel-Aged Cold Brew.

BREW COMPARISON FLIGHT \$18 16 FL OZ | 10 CAL
Starbucks Reserve® coffee via Clover® brewer and pour-over.

ESPRESSO FLIGHT TWO ESPRESSOS
Choose from today's Starbucks Reserve® Coffees. \$9.5 | 10 CAL
THREE ESPRESSOS \$14 | 15 CAL

ORIGIN FLIGHT \$20 24 FL OZ | 15 CAL
Three distinct Starbucks Reserve® Coffees.

SIPHON FLIGHT TWO SIPHONS
Choose from today's Starbucks Reserve® Coffees. \$25 24 FL OZ | 10 CAL
THREE SIPHONS \$35 36 FL OZ | 15 CAL

CHEMEX® BREWED COFFEE FOR TWO \$18–20 24 FL OZ | 15 CAL
A distinctive, hourglass-shaped brewer skillfully brewed for two.

ADD CHOCOLATE TRUFFLES TWO TRUFFLE PAIRINGS \$10.5 | 190–300 CAL
THREE TRUFFLE PAIRINGS \$15 | 190–300 CAL

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 \$5
Light and flaky with a swirl of cinnamon.

AVOCADO TOAST

AVOCADO TOAST \$8.5
Avocado atop our signature sourdough.

AVOCADO TOAST WITH EGG \$9.5
Avocado atop our signature sourdough with soft-cooked egg.

AVOCADO TOAST WITH SALMON \$10
Avocado atop our signature sourdough with smoked salmon.

BREAKFAST SANDWICHES

PROSCIUTTO AND FONTINA ON CORNETTO \$10
Slow-cooked prosciutto with fontina.

PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE \$10
Prosciutto, Parmigiano-Reggiano and arugula.

SMOKED SALMON AND CREAM CHEESE ON BRIOCHE \$10
Smoked salmon, red onion, arugula and cream cheese.

PORCHETTA AND EGG ON CIABBATTA \$10.5
Porchetta with soft-cooked egg and Italian-style salsa verde on Ciabatta.

CAPRESE AND EGG ON CIABBATTA \$10.5
Marinated tomato, basil and mozzarella with soft-cooked 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 house-made 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 fresh fruit.

FRIITTATA WITH AVOCADO AND PARMIGIANO-REGGIANO \$9.5
Frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

EGGS IN PURGATORY \$12.5
Two eggs baked in savory tomato and garlic sauce. Finished with fresh basil and toasted Princi loaf.

SANDWICH

SALAME MILANO ON FOCACCIA \$9.5
Salame Milano and Bufala mozzarella on focaccia.

CAPRESE ON FOCACCIA \$9.5
Mozzarella, tomatoes and arugula on focaccia.

PISTACHIO MORTADELLA ON OLIVE SFILATINO \$8
Thinly sliced mortadella on baton-shaped olive bread.

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 \$14
Fresh pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

CHICKEN CACCIATORE \$14
Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

SWEET

CHOCOLATE CHIP COOKIE \$4

CANNOLI SICILIANI \$8.5
Filled with creamy ricotta, chocolate chips and garnished with candied orange.

COFFEE MARITOZZO \$10.5
Sweet brioche bun, espresso whipped mascarpone cream, cocoa powder.

OLIVE OIL CAKE \$10.5
Powdered sugar, toasted pistachios, lemon

CHOCOLATE ALMOND TORTE \$10.5
Flourless chocolate almond torte garnished with powdered sugar.

PRINCINA \$12.5
Our signature tart. A chocolate shortbread crust, filled with rich ganache and dusted with cocoa powder.

TIRAMISU \$12.5
Sponge cake dipped in coffee, with mascarpone and cocoa.

RASPBERRY CHEESECAKE \$12.5
Shortbread crust topped with fresh and preserved raspberries.

PISTACHIO CREMOSA \$12.5
Layers of pastry and pistachio cream, topped with ganache.

SAVORY

OLIVE OR RAISIN SFILATINO \$4.5
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.

COCKTAILS

STARBUCKS RESERVE® SIGNATURE COCKTAILS

STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

Starbucks Reserve® Espresso Martini fused with global liqueurs: Orange Cacao, Molé Spice and Cherry Limone.
\$27

WHISKEY BARREL-AGED COLD BREW COMPARISON FLIGHT

Spirit-free Whiskey Barrel-Aged Cold Brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.
\$20

STARBUCKS RESERVE® BOULEVARDIER

Starbucks Reserve® Coffee, Woodinville Straight Bourbon Whiskey, Campari, Carpano Antica Formula Sweet Vermouth, Vanilla Bean Syrup, Scrappy's Lavender Bitters.
\$23

STARBUCKS RESERVE® ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Vanilla Bean Syrup, Dark Chocolate.
\$20

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.
\$23

ROASTERY OLD FASHIONED

Starbucks Reserve® Cold Brew, Iwai Tradition Whisky, Amaro del Capo, Pure Maple Syrup, Balsamic Vinegar, Orange Expression.
\$23

☉ 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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