

# STARBUCKS RESERVE® ROASTERY

CHICAGO  
ARRIVIAMO BAR

## SEASONAL FAVORITES

### SIGNATURE COCKTAILS



#### STARBUCKS RESERVE® PEPPERMINT MOCHA ESPRESSO MARTINI

Starbucks Reserve® espresso, Kalak single malt vodka, Peppermint syrup, sweet mocha and heavy cream, topped with Peppermint-infused whipped cream and sprinkles of candy cane.

\$18

## 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.

\$25



#### 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



#### 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



#### 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® Dosh 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



#### WHISKEY BARREL-AGED COLD BREW (SPIRIT-FREE)

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

\$10.5

## 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, Mango 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

**RED** \$11-16

**WHITE** \$11-16

**ROSÉ** \$11

**SPARKLING** \$11

## BEER & CIDER

**IPA** \$8

**PILSNER/LAGER** \$8

**CIDER** \$8

**SEASONAL BEER** \$9

Ask our mixologists for the full selection of wine and beer.

## PRINCI® FOOD

### SANDWICHES

**PROSCIUTTO AND FONTINA ON CORNETTO** \$9

Slow-cooked prosciutto with fontina.

**PROSCIUTTO AND PARMIGIANO-REGGIANO ON BRIOCHE** \$9

Prosciutto, Parmigiano-Reggiano and arugula.

### 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.

### SWEET

**CHOCOLATE CHIP COOKIE** \$3.5

**CANNOLI SICILIANI** \$7

Filled with creamy ricotta, chocolate chips and garnished with candied orange.

® **OLIVE OIL CAKE** \$9.5

Powdered sugar, toasted pistachios, lemon.

**CHOCOLATE ALMOND BROWNIE** \$9.5

Flourless chocolate almond torte garnished with powdered sugar.

**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.

**RASPBERRY CHEESECAKE** \$11.5

Shortbread crust topped with fresh and preserved raspberries.

### SAVORY

® **OLIVE OR RAISIN SFILATINO** \$3.5

Baton-shaped bread mixed with olives or raisins.

® 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 milk, 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.

© 2023 STARBUCKS CORPORATION.