

# 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.

## S O D O

This menu is available at our Princi® Bar.

## TODAY'S STARBUCKS RESERVE® COFFEES

Choose from these beans to customize your brewed coffee or coffee-based beverage order.

Whole bean coffee available for brewing at home.

### AVAILABLE JANUARY 3

#### GUATEMALA HUEHUETENANGO

Smooth and balanced notes of bittersweet chocolate and red grape with a honey-syrup sweetness.

BREWED | ESPRESSO | WHOLE BEAN

#### STARBUCKS RESERVE® SUN-DRIED ETHIOPIA KAYON MOUNTAIN FARM

Generous and concentrated notes of macerated cherries and spiced chocolate with a grape-candy sweetness.

BREWED | WHOLE BEAN

#### GALÁPAGOS LA TORTUGA

Lemon verbena aroma, notes of red apple and green melon with a toasted-malt finish.

BREWED | WHOLE BEAN

#### STARBUCKS RESERVE® MICROBLEND NO. 21

Candied citrus notes enrobed in dark chocolate.

BREWED | ESPRESSO | WHOLE BEAN

#### STARBUCKS RESERVE® MICROBLEND NO. 10

Vibrant and sweet with notes of chocolate, caramel and cola.

COLD BREW | WHOLE BEAN

#### STARBUCKS RESERVE® KNOB CREEK® BOURBON BARREL-AGED GUATEMALA

Elegant, smooth and sweet with complex layers of chocolate and fruit.

COLD BREW | WHOLE BEAN

#### DECAF COSTA RICA HACIENDA ALSACIA®

Sparkling acidity balanced by citrus and milk chocolate flavors.

BREWED | ESPRESSO | WHOLE BEAN

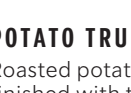
|                       |         |            |             |
|-----------------------|---------|------------|-------------|
| <b>BREWED COFFEE</b>  | \$3.9-7 | 8-16 FL OZ | 10 CAL      |
| <b>POUR-OVER</b>      | \$4.4-7 | 8-16 FL OZ | 5-10 CAL    |
| <b>DOPIO ESPRESSO</b> | \$4.5   | 5 CAL      |             |
| <b>AMERICANO</b>      | \$4-5   | 8-16 FL OZ | 5-15 CAL    |
| <b>LATTE</b>          | \$5-6   | 8-16 FL OZ | 110-230 CAL |
| <b>CAPPUCCINO</b>     | \$5-6   | 8-16 FL OZ | 160-210 CAL |



Enhance the coffee flavors with a curated selection of locally made chocolate truffles from Frans.

FRANS. \$4.5 PAIR OF TRUFFLES

## SEASONAL BEVERAGES



#### STARBUCKS RESERVE® PEPPERMINT MOCHA

Starbucks Reserve® Espresso, steamed milk, sweet mocha and peppermint-flavored syrup, topped with whipped cream and dark-chocolate curls.

\$5.5-6.5 8-16 FL OZ | 220-430 CAL



#### OLEATO™ WHISKEY BARREL-AGED COLD BREW

Starbucks Reserve® Whiskey Barrel-Aged Cold Brew sweetened with vanilla bean syrup, infused with Partanna® extra virgin olive oil, Fior di Latte and barrel-aged maple syrup, finished with nutmeg.

\$10.5 12 FL OZ | 290 CAL



#### TOFFEENUT BIANCO LATTE

Starbucks Reserve® Espresso with steamed milk and flavors of toffeenut and white chocolate mocha, finished with a salted brown-buttery sprinkle.

\$5.5-6.5 8-16 FL OZ | 182-395 CAL

## SEASONAL PRINCI® FOOD

#### PISTACHIO MARITOZZO

Sweet brioche bun filled with pistachio mascarpone cream and raspberry jam.

\$10.5

#### APPLE CRUMB PIE

Pie shell with spiced caramel apples and a crumb topping.

\$9.5

#### CRANBERRY CHEESE DANISH

Pastry topped with cream cheese and cranberry chutney.

\$7

#### POTATO TRUFFLE PIZZA

Roasted potatoes, Fontina Val d'Aosta and Taleggio cheeses finished with truffle pecorino and cracked black pepper.

\$10.5 SLICE

#### RADICCHIO & PANCETTA PIZZA

Grilled radicchio, Taleggio, mozzarella, smoked pancetta and fresh rosemary.

\$9.5 SLICE

## BEVERAGES

### COFFEE FLIGHTS



#### SIPHON FLIGHT

Choose from today's Starbucks Reserve® Coffees.

TWO SIPHONS

\$22 24 FL OZ | 10 CAL

THREE SIPHONS

\$32 36 FL OZ | 15 CAL

#### COLD BREW TRIO FLIGHT

Three Starbucks Reserve® Cold Brews, three different flavors: Cold Brew, Nitro and Whiskey Barrel-Aged Cold Brew.

\$10.5 10 FL OZ | 20 CAL

#### BREW COMPARISON FLIGHT

Starbucks Reserve® Coffee via Clover® brewer and pour-over.

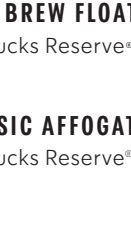
\$15 16 FL OZ | 10 CAL

#### ORIGIN FLIGHT

Three distinct Starbucks Reserve® coffees.

\$17 24 FL OZ | 15 CAL

## STARBUCKS RESERVE® COFFEE CREATIONS



#### WHISKEY BARREL-AGED COLD BREW

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

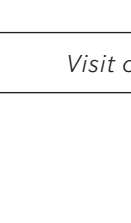
\$9.5 8 FL OZ | 50 CAL



#### DARK CHOCOLATE MOCHA

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

\$5.5-6.5 8-16 FL OZ | 150-350 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



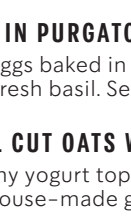
#### COLD BREW MALT

Starbucks Reserve® Cold Brew, vanilla latte and chocolate bitters blended into an ultra-thick malted milkshake.

\$10 12 FL OZ | 450 CAL

## 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.

\$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 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

## DRAFT NITRO & COLD BREW

Add fior di latte (sweet cream) for 50¢ | 45 CAL

#### COLD BREW

\$4.5-5 12-16 FL OZ | 5 CAL

#### NITRO COLD BREW

\$5.5-6 12-16 FL OZ | 5 CAL

## GELATO & COFFEE

#### COLD BREW FLOAT

Starbucks Reserve® Cold Brew over a scoop of gelato.

\$8.5 12 FL OZ | 200 CAL

TRY IT WITH NITRO

\$9 12 FL OZ | 200 CAL

#### CLASSIC AFFOGATO

Starbucks Reserve® Espresso over gelato.

\$7 5.5 FL OZ | 240 CAL

## TEA & MORE

#### TEAVANA® TEA

Green, Black, Herbal.

\$3.5-5 8-24 FL OZ | 0 CAL

#### TEAVANA® TEA LATTE

Maharaja® Chai Oolong, Matcha.

\$5-6 8-16 FL OZ | 80-340 CAL

#### HOT CHOCOLATE

\$5-6 8-16 FL OZ | 210-400 CAL

#### STRAWBERRY BALSAMIC SPRITZ

Sparkling water, muddled strawberry and a drizzle of balsamic vinegar.

\$5.5-6.5 12-24 FL OZ | 35-100 CAL

#### CUCUMBER MINT SPRITZ

Sparkling water, muddled cucumber, lime and mint.

\$5.5-6.5 12-24 FL OZ | 30-90 CAL

Visit our Mixto Bar to order cocktails, wine and beer.

## PRINCI® FOOD

### PASTRIES

#### CORNETTO

Classic, Almond, Chocolate, Raspberry, Chocolate Hazelnut

\$5-5.5

#### RAISIN & PISTACHIO GIRELLA

Light and flaky roll with layers of raisins and pistachio cream.

\$5.5

#### CLASSIC BRIOCHE

\$5

#### CINNAMON ROLL

Light and flaky with a swirl of cinnamon.

\$5.5

### BREAKFAST

AVAILABLE UNTIL 11AM

#### FRITTATA WITH AVOCADO & PARMIGIANO-REGGIANO

Egg frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

\$9.5

#### EGGS IN PURGATORY

Two eggs baked in a spicy tomato and garlic sauce, finished with fresh basil. Served with toasted Princi® sourdough.

\$11.5

#### STEEL CUT OATS WITH BERRIES & PRINCI® GRANOLA

Creamy yogurt topped with fresh fruit and house-made granola.

\$7.5

#### PRINCI® GRANOLA, GREEK YOGURT, AND FRUIT

Creamy yogurt topped with fresh fruit and house-made granola.

\$8.5

#### MIXED FRUIT SALAD

Made with a selection of fresh fruit.

\$6.5

AVAILABLE ALL DAY

#### PORCHETTA & EGG ON CIABATTA

Porchetta with soft-cooked egg and Italian-style salsa verde on ciabatta.

\$9.5

#### CAPRESE & EGG ON CIABATTA

Marinated tomatoes, basil and mozzarella with soft-cooked egg on ciabatta.

\$9.5

## SANDWICHES & AVOCADO TOAST

#### PROSCIUTTO & FONTINA ON CORNETTO

Slow-cooked prosciutto with fontina.

\$9

#### PROSCIUTTO & PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.

\$9

#### SMOKED SALMON & CREAM CHEESE ON BRIOCHE

Smoked salmon, red onion, arugula and cream cheese.

\$9

#### SALAME MILANO ON FOCACCIA

Salame Milano and Bufala mozzarella.

\$9

#### CAPRESE ON FOCACCIA

Fresh mozzarella, tomatoes and arugula.

\$9

#### PISTACHIO MORTADELLA ON OLIVE SFILATINO

Thinly sliced mortadella on baton-shaped olive bread.

\$7.5

#### AVOCADO TOAST

Avocado atop our signature sourdough.

\$8

ADD EGG \$1

ADD SMOKED SALMON \$1.5

## SAVORY SNACKS

#### PARMA MEAT & CHEESE BOARD

Parmigiano Reggiano, prosciutto di Parma, Cerignola olives, Princi® bread.

\$16

#### OLIVE OR RAISIN SFILATINO

Baton-shaped bread perfect for snacking. Choose from olive or raisin.

\$3.5

## PIZZA

#### MARGHERITA

House-made tomato sauce, mozzarella and oregano.

\$8.5 SLICE

#### SALAME PICCANTE

Spicy salami and mozzarella.

\$9 SLICE

#### FUNGI

A blend of fresh mushrooms topped with fontal cheese and oregano.

\$9.5 SLICE

## ENTRÉES

#### LASAGNA BOLOGNESE

Pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

\$12.5

#### CHICKEN CACCIATORE

Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

\$12.5

## DESSERT

#### CHOCOLATE CHIP COOKIE

\$3.5

#### CANNOLI SICILIANI

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

\$7

#### OLIVE OIL CAKE

Powdered sugar, toasted pistachios, lemon.

\$9.5

#### CHOCOLATE ALMOND BROWNIE

Flourless chocolate almond torte dusted with powdered sugar.

\$9.5

#### COFFEE MARITOZZO

Sweet brioche bun, espresso whipped mascarpone cream, cocoa powder.

\$10.5

#### PRINCINA

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

\$11.5

#### TIRAMISU

Sponge cake dipped in coffee, with mascarpone and cocoa.

\$11.5

#### RASPBERRY CHEESECAKE

Shortbread crust topped with fresh and preserved raspberries.

\$11.5

© 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 as we use shared equipment to store, prepare and serve them. Items with olives may contain pits or pit fragments.

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