

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

Cocktails, beer and wine available.

SEASONAL COCKTAILS



STARBUCKS RESERVE® PEPPERMINT MOCHA ESPRESSO MARTINI

Starbucks Reserve® Espresso, Kalak Single Malt Vodka, Peppermint Syrup, Sweet Mocha, Heavy Cream, topped with Peppermint-Infused Whipped Cream and sprinkles of Candy Cane.

\$14



STARBUCKS RESERVE® ORANGE SPICE ESPRESSO MARTINI (SPIRIT-FREE)

Starbucks Reserve® Espresso, Spiritless Kentucky 74 Spiced, Vanilla Bean Syrup, Scappy's Orange Bitters, garnished with Dried Orange Wheel.

\$12

COCKTAILS, WINE & 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.

\$15



STARBUCKS RESERVE® BOULEVARDIER

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

\$14



STARBUCKS RESERVE® ESPRESSO MARTINI

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

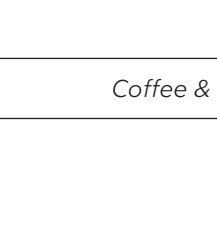
\$12



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, Scappy'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® Doshu Chai Rooibos Tea, Starbucks Reserve® Cold Brew, Banks 5 Island Rum, Lime Juice, Simple Syrup, Scappy'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 BY THE GLASS

RED _____ \$9-12

WHITE _____ \$12-13

ROSÉ _____ \$9

SPARKLING _____ \$9-12

BEER & CIDER

FREMONT GOLDEN PILSNER _____ \$7

GEORGETOWN BODHIZAF A IPA _____ \$8

PFIEM SEASONAL _____ \$7

SEATTLE CIDER CO. SEMI SWEET HARD CIDER _____ \$8

Ask our mixologists for the latest selection of beer & wine.

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

BREWED COFFEE _____ \$3.9-7 8-16 FL OZ | 10 CAL

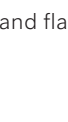
POUR-OVER _____ \$4.4-7 8-16 FL OZ | 5-10 CAL

DOPIO ESPRESSO _____ \$4.5 | 5 CAL

AMERICANO _____ \$4-5 8-16 FL OZ | 5-15 CAL

LATTE _____ \$5-6 8-16 FL OZ | 110-220 CAL

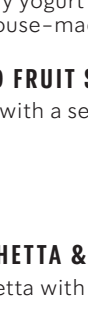
CAPPUCCINO _____ \$5-6 8-16 FL OZ | 160-210 CAL



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

\$4.5 POUR-OVER 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.

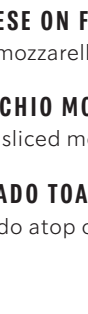
\$5.5-6.5 8-16 FL OZ | 220-430 CAL



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 amaro barrel-aged maple syrup, finished with nutmeg.

\$10.5 12 FL OZ | 290 CAL



TOFEENUT BIANCO LATTE

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

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

SEASONAL PRINCI® FOOD

PISTACHIO MARITOZZO _____ \$10.5
Sweet brioche bun filled with pistachio mascarpone cream and raspberry jam.

APPLE CRUMB PIE _____ \$9.5
Pie shell with spiced caramel apples and a crumb topping.

CRANBERRY CHEESE DANISH _____ \$7
Pastry topped with cream cheese and cranberry chutney.

POTATO TRUFFLE PIZZA _____ \$10.5 SLICE
Roasted potatoes, Fontina Val d'Aosta and Taleggio cheeses finished with truffle pecorino and cracked black pepper.

RADICCHIO & PANCETTA PIZZA _____ \$9.5 SLICE
Grilled radicchio, Taleggio, mozzarella, smoked pancetta and fresh rosemary.

BEVERAGES

COFFEE FLIGHTS



SIPHON FLIGHT _____ TWO SIPHONS
Choose from today's Starbucks Reserve® Coffees. \$22 24 FL OZ | 10 CAL

THREE SIPHONS \$32 36 FL OZ | 15 CAL

COLD BREW TRIO FLIGHT _____ \$10.5 10 FL OZ | 20 CAL
Three Starbucks Reserve® Cold Brews, three different flavors: Cold Brew, Nitro and 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.

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 | 160-360 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 gelato 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 | 210-310 CAL

OLEATO™ ICED CORTADO

Starbucks Reserve® Espresso, orange piloncillo 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 | 110 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 _____ \$8.5 12 FL OZ | 200 CAL
Starbucks Reserve® Cold Brew over a scoop of gelato.

TRY IT WITH NITRO \$9 12 FL OZ | 200 CAL

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

TEA & MORE

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

TEAVANA® TEA LATTE _____ \$5-6 8-16 FL OZ | 80-340 CAL
Maharaja® Chai Oolong, Matcha.

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

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

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

PRINCI® FOOD

PASTRIES

CORNETTO _____ \$5-5.5
Classic, Almond, Chocolate, Raspberry, Chocolate Hazelnut

RAISIN & PISTACHIO GIRELLA _____ \$5.5
Light and flaky roll with layers of raisins and pistachio cream.

CLASSIC BRIOCHE _____ \$5

CINNAMON ROLL _____ \$5.5
Light and flaky with a swirl of cinnamon.

BREAKFAST

AVAILABLE UNTIL 11AM

FRITTATA WITH AVOCADO & PARMIGIANO-REGGIANO _____ \$9.5
Egg frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

EGGS IN PURGATORY _____ \$11.5
Two eggs baked in a savory tomato and garlic sauce, finished with fresh basil. Served with toasted Princi® sourdough.

STEEL CUT OATS WITH BERRIES & PRINCI® GRANOLA _____ \$7.5
Made with milk and topped with house-made granola, fresh 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.

AVAILABLE ALL DAY

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

CAPRESE & EGG ON CIABATTA _____ \$9.5
Marinated tomatoes, basil and mozzarella with soft-cooked egg on ciabatta.

SANDWICHES & AVOCADO TOAST

PROSCIUTTO & FONTINA ON CORNETTO _____ \$9
Slow-cooked prosciutto with fontina.

PROSCIUTTO & PARMIGIANO-REGGIANO ON BRIOCHE _____ \$9
Prosciutto, Parmigiano-Reggiano and arugula.

SMOKED SALMON & CREAM CHEESE ON BRIOCHE _____ \$9
Smoked salmon, red onion, arugula and cream cheese.

SALAME MILANO ON FOCACCIA _____ \$9
Salame Milano and Bufala mozzarella.

CAPRESE ON FOCACCIA _____ \$9
Fresh mozzarella, tomatoes and arugula.

PISTACHIO MORTADELLA ON OLIVE SFILATINO _____ \$7.5
Thinly sliced mortadella on baton-shaped olive bread.

AVOCADO TOAST _____ \$8
Avocado atop our signature sourdough. ADD TOAST \$1
ADD SMOKED SALMON \$1.5

SAVORY SNACKS

PARMA MEAT & CHEESE BOARD _____ \$16
Parmigiano Reggiano, prosciutto di Parma, Cerignola olives, Princi® bread.

OLIVE OR RAISIN SFILATINO _____ \$3.5
Baton-shaped bread perfect for snacking. Choose from olive or raisin.

PIZZA

MARGHERITA _____ \$8.5 SLICE
House-made tomato sauce, mozzarella and oregano.

SALAME PICCANTE _____ \$9 SLICE
Spicy salami and mozzarella.

FUNGHI _____ \$9.5 SLICE
A blend of fresh mushrooms topped with fontal cheese and oregano.

ENTRÉES

LASAGNA BOLOGNESE _____ \$12.5
Pasta layered with house-made Bolognese, bechamel, mozzarella and Parmigiano-Reggiano.

CHICKEN CACCIATORE _____ \$12.5
Braised chicken in a robust sauce of fresh herbs, mushrooms, tomatoes and white wine.

DESSERT

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 dusted with powdered sugar.

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

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.

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.