

STARBUCKS RESERVE® ROASTERY NEW YORK

YOU ARE VIEWING THE MENU FOR:

MAIN COFFEE BAR
Beverages and Full Food Offerings

VISIT OUR OTHER BARS FOR:

EXPERIENCE COFFEE BAR
Coffee Flights, Beverages and Select Food

ARRIVIAMO BAR
Cocktails, Beer, Wine and Select Food

TODAY'S STARBUCKS RESERVE® COFFEES

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

Whole beans available at our scoop bar for brewing at home.

AVAILABLE JANUARY 3

NEW YORK ROASTERY MICROBLEND

Effervescent and sweet highlighting Meyer lemon, baking chocolate, and coconut with a butterscotch mouthfeel.

BREWED | ESPRESSO | WHOLE BEAN

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 | COLD BREW | 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® 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	\$5.9–8.5	8–16 FL OZ	10 CAL
POUR-OVER	\$6.9–8.5	8–16 FL OZ	5–10 CAL
DOPPIO ESPRESSO	\$6.5	5 CAL	
AMERICANO	\$6–7	8–16 FL OZ	5–15 CAL
LATTE	\$7–8	8–16 FL OZ	110–290 CAL
CAPPUCCINO	\$7–8	8–16 FL OZ	100–290 CAL



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

\$6.5 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.

\$8–9 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.

\$13 12 FL OZ | 290 CAL



TOFFEE NUT BIANCO LATTE

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

\$8–9 8–16 FL OZ | 182–395 CAL

SEASONAL PRINCI® FOOD

PISTACHIO MARITOZZO \$11.5
Sweet brioche bun filled with pistachio mascarpone cream and raspberry jam.

APPLE CRUMB PIE \$10.5
Pie shell with spiced caramel apples and a crumb topping.

CRANBERRY CHEESE DANISH \$8.5
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

STARBUCKS RESERVE® COFFEE CREATIONS



WHISKEY BARREL-AGED COLD BREW

Spirit-free Starbucks Reserve® 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.

\$8–9 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.

\$10 12 FL OZ | 130 CAL



COLD BREW MALT

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

\$14 12 FL OZ | 450 CAL

COFFEE FLIGHTS



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

COLD BREW TRIO FLIGHT \$15 10 FL OZ | 20 CAL
Three Starbucks Reserve® Cold Brews, three different flavors: Cold Brew, Nitro and Whiskey Barrel-Aged Cold Brew.

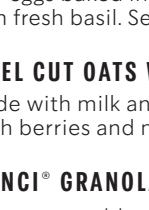
BREW COMPARISON FLIGHT \$18 16 FL OZ | 10 CAL
Starbucks Reserve® Coffee via Clover® brewer and pour-over.

ESPRESSO FLIGHT TWO ESPRESSOS \$19.5 | 10 CAL
Choose from today's Starbucks Reserve® Coffees. THREE ESPRESSOS \$14 | 15 CAL

ADD CHOCOLATE TRUFFLES TWO TRUFFLES \$6.5
Enhance the coffee flavors with a curated selection of locally made chocolate truffles from The Chocolate Room. THREE TRUFFLES \$9.75

OLEATO™

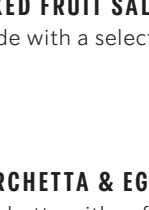
Starbucks Reserve coffee infused with Partanna® extra virgin olive oil. Velvety smooth. Deliciously lush.



OLEATO™ CAFFÈ LATTE WITH OATMILK

Starbucks Reserve® Espresso and creamy oatmilk infused with Partanna® extra virgin olive oil.

\$8–9 8–16 FL OZ | 210–330 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.

\$8 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.

\$8.5–9 12–16 FL OZ | 350–400 CAL

DRAFT NITRO & COLD BREW

Add fior di latte (sweet cream) for \$1 | 45 CAL

COLD BREW \$6–6.5 12–16 FL OZ | 5 CAL

NITRO COLD BREW \$7.5–8 8–16 FL OZ | 5 CAL

GELATO & COFFEE

COLD BREW FLOAT \$11 12 FL OZ | 200 CAL
Starbucks Reserve® Cold Brew over a scoop of vanilla gelato. TRY IT WITH NITRO \$12 12 FL OZ | 200 CAL

CLASSIC AFFOGATO \$10 5.5 FL OZ | 240 CAL
Starbucks Reserve® Espresso over vanilla gelato.

TEA & MORE

TEAVANA® TEA \$5.5–6.5 12–24 FL OZ | 0 CAL
Silver Needle, Emperor's Clouds & Mist®, Matcha, Maharaja® Chai Oolong, Golden Monkey, Citrus Lavender Sage.

TEAVANA® TEA LATTE \$7–8 8–16 FL OZ | 80–340 CAL
Maharaja® Chai Oolong, Matcha.

HOT CHOCOLATE \$7–8 8–16 FL OZ | 210–400 CAL

STRAWBERRY BALSAMIC SPRITZ \$7–8 12–24 FL OZ | 45–130 CAL
Sparkling water, muddled strawberry and a drizzle of balsamic vinegar.

CUCUMBER MINT SPRITZ \$7–8 12–24 FL OZ | 30–90 CAL
Sparkling water, muddled cucumber, lime and mint.

PRINCI® FOOD

PASTRIES

CORNETTO \$5.5–6
Classic, Raspberry, Chocolate, Almond, Chocolate Hazelnut.

RAISIN & PISTACHIO GIRELLA \$6
Light and flaky roll with layers of raisins and pistachio cream.

CLASSIC BRIOCHE \$5.5

CINNAMON ROLL \$6
Light and flaky with a swirl of cinnamon.

BREAKFAST

AVAILABLE UNTIL 11AM

FRITTATA WITH AVOCADO & PARMIGIANO-REGGIANO \$10.5
Egg frittata topped with fresh avocado, parsley, basil and Parmigiano-Reggiano.

EGGS IN PURGATORY \$12.5
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 \$10.5
Porchetta with soft-cooked egg and Italian-style salsa verde on ciabatta.

CAPRESE & EGG ON CIABATTA \$10.5
Marinated tomatoes, basil and mozzarella with soft-cooked egg on ciabatta.

SANDWICHES

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

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

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

SALAME MILANO ON FOCACCIA \$10
Salame Milano and Bufala mozzarella.

CAPRESE ON FOCACCIA \$10
Fresh mozzarella, tomatoes and arugula.

PISTACHIO MORTADELLA ON OLIVE SFILATINO \$8.5
Thinly sliced mortadella on baton-shaped olive bread.

AVOCADO TOAST \$8.5
Avocado atop our signature sourdough. ADD EGG \$1 ADD SMOKED SALMON \$1.5

SAVORY SNACKS

PARMA MEAT & CHEESE BOARD \$18
Parmigiano Reggiano, prosciutto di Parma, Cerignola olives, Princi® bread.

OLIVE OR RAISIN SFILATINO \$4.5
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 \$14
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.

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

CHOCOLATE ALMOND BROWNIE \$10.5
Flourless chocolate almond torte dusted with powdered sugar.

COFFEE MARITOZZO \$11.5
Sweet brioche bun, espresso whipped mascarpone cream, cocoa powder.

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.

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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