STARBUCKS RESERVE® ROASTERY

NEW YORK

YOU ARE VIEWING THE MENU FOR: **EXPERIENCE COFFEE BAR**

Coffee Flights, Beverages and Select Food

VISIT OUR OTHER BARS FOR: MAIN COFFEE BAR

Beverages and Full Food Offerings 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

and spiced chocolate with a grape-candy sweetness. BREWED | COLD BREW | WHOLE BEAN

Generous and concentrated notes of macerated cherries

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

BREWED | WHOLE BEAN LIMITED AVAILABILITY:

and leafy herbals with a core of sweetness. BREWED | WHOLE BEAN

HONEY PROCESS INDONESIA FLORES Concentrated with notes of hazelnut butter, vanilla 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 0Z | 10 CAL

DOPPIO ESPRESSO. ...\$6-7 8-16 FL OZ | 5-15 CAL

\$11.5

\$10.5

\$8.5

TWO SIPHONS

\$2.5 24 FL 07 | 10 CAL THREE SIPHONS \$35 36 FL 0Z | 15 CAL

\$15 10 FL OZ | 20 CAL

...\$18 16 FL OZ | 10 CAL

TWO ESPRESSOS

\$9.5 | 10 CAL THREE ESPRESSOS \$14 | 15 CAL

\$5.5-6

\$5.5

\$6

\$10

...\$10

\$10

\$10

\$8.5

\$10.5

\$11.5

\$12.5

\$12.5

.\$20 24 FL 0Z | 15 CAL

...\$10.5 SLICE

AMERICANO LATTE ...\$7-8 8-16 FL 0Z | 110-230 CAL CAPPUCCINO. ...\$7-8 8-16 FL OZ | 100-210 CAL Enhance the coffee flavors with a curated selection of



SEASONAL BEVERAGES

STARBUCKS RESERVE® PEPPERMINT MOCHA

Starbucks Reserve® Espresso, steamed milk, sweet mocha and peppermint-flavored syrup, topped with

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.

\$8-9 8-16 FL 0Z | 220-430 CAL

\$13 12 FL 0Z | 290 CAL

whipped cream and dark-chocolate curls.



9,21

POUR-OVER.

TOFFEENUT 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



PISTACHIO MARITOZZO

POTATO TRUFFLE PIZZA.

SEASONAL PRINCI® FOOD

Sweet brioche bun filled with pistachio mascarpone cream and raspberry jam. APPLE CRUMB PIE Pie shell with spiced caramel apples and a crumb topping. CRANBERRY CHEESE DANISH.

Pastry topped with cream cheese and cranberry chutney.

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.

Starbucks Reserve® Espresso, rich dark chocolate

DARK CHOCOLATE MOCHA

\$12.5 8 FL 0Z | 50 CAL

and steamed milk. \$8-9 12-16 FL 0Z | 150-350 CAL

\$1 O 12 FL 0Z | 130 CAL

\$14 12 FL 0Z | 450 CAL



NITRO ALMONDMILK MOCHA Starbucks Reserve® Espresso, dark mocha and almondmilk shaken with ice and topped with Nitro Cold Brew.

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



COLD BREW TRIO FLIGHT.

ESPRESSO FLIGHT

ORIGIN FLIGHT...

SIPHON FLIGHT Choose from today's Starbucks Reserve® Coffees.

COFFEE FLIGHTS

Three Starbucks Reserve® Cold Brews, three different flavors: Cold Brew, Nitro and Whiskey Barrel-Aged Cold Brew. BREW COMPARISON FLIGHT Starbucks Reserve® Coffee via Clover® brewer and pour-over. Choose from today's Starbucks Reserve® Coffees.

OLEATO™

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

\$8-9 8-16 FL OZ | 210-330 CAL

\$8 6 FL 0Z | 170 CAL

OLEATO™ CAFFÈ LATTE WITH OATMILK Starbucks Reserve® Espresso and creamy oatmilk infused with Partanna® extra virgin olive oil.

Served over ice and finished with an orange peel.

OLEATO GOLDEN FOAM™ COLD BREW Starbucks Reserve® Cold Brew sweetened with vanilla bean syrup, finished with Partanna® extra virgin olive oil infused cold foam.

PRINCI® FOOD

PASTRIFS

Three distinct Starbucks Reserve® coffees. CHEMEX® BREWED COFFEE FOR TWO. ...\$18-21 24 FL 0Z | 15 CAL A distinctive, hourglass-shaped brewer skillfully brewed for two. ADD CHOCOLATE TRUFFLES .TWO TRUFFLES Enhance the coffee flavors with a curated selection of \$6.5 locally made chocolate truffles from The Chocolate Room. THREE TRUFFLES \$9.75

OLEATO™ ICED CORTADO Starbucks Reserve® Espresso, orange piloncillo syrup, a dash of orange bitters and oatmilk, infused with Partanna® extra virgin olive oil.

\$8.5-9 12-16 FL 07 | 350-400 CAL

Light and flaky with a swirl of cinnamon.

CORNETTO.

SANDWICHES

CAPRESE ON FOCACCIA Fresh mozzarella, tomatoes and arugula.

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

Flourless chocolate almond torte dusted with powdered sugar. COFFEE MARITOZZO... Sweet brioche bun, espresso whipped mascarpone cream, cocoa powder.

Shortbread crust topped with fresh and preserved raspberries.

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

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RAISIN & PISTACHIO GIRELLA Light and flaky roll with layers of raisins and pistachio cream. CLASSIC BRIOCHE CINNAMON ROLL

Classic, Raspberry, Chocolate, Almond, Chocolate Hazelnut.

PROSCIUTTO & FONTINA ON CORNETTO Slow-cooked prosciutto with fontina. PROSCIUTTO & PARMIGIANO-REGGIANO ON BRIOCHE

Prosciutto, Parmigiano-Reggiano and arugula.

SALAME MILANO ON FOCACCIA

CHOCOLATE CHIP COOKIE

CHOCOLATE ALMOND BROWNIE...

® OLIVE OIL CAKE....

TIRAMISU

RASPBERRY CHEESECAKE

Salame Milano and Bufala mozzarella.

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

® PISTACHIO MORTADELLA ON OLIVE SFILATINO. Thinly sliced mortadella on baton-shaped olive bread.

DESSERT

.\$10.5 Powdered sugar, toasted pistachios, lemon.

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

Sponge cake dipped in coffee, with mascarpone and cocoa.

(B) FOOD MADE WITHOUT DAIRY

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