

STARBUCKS RESERVE® ROASTERY

CHICAGO

YOU ARE VIEWING THE MENU FOR:

3RD FLOOR EXPERIENTIAL COFFEE BAR
Coffee Flights, Beverages, Gelato and Food

VISIT OUR OTHER FLOORS FOR:

1ST FLOOR STARBUCKS RESERVE® COFFEE BAR
Beverages and Light Food To-Go Only

2ND FLOOR PRINCI® BAKERY & CAFÉ
Beverages and Full Food Offerings

4TH FLOOR 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 bean coffee available at our 1st floor scoop bar for brewing at home.

AVAILABLE JANUARY 3

CHICAGO ROASTERY MICROBLEND

Rose aromatics meet notes of jammy berry and raw honeycomb with a smooth, creamy 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

LIMITED AVAILABILITY: HONEY PROCESS INDONESIA FLORES

Concentrated with notes of hazelnut butter, vanilla bean and leafy herbals with a core of sweetness.

BREWED | WHOLE BEAN

STARBUCKS RESERVE® KNOB CREEK® BOURBON WHISKEY 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	\$6.4-8	8-16 FL OZ	10 CAL
POUR-OVER	\$6.4-8	8-16 FL OZ	5-10 CAL
DOPPIO ESPRESSO	\$6		5 CAL
AMERICANO	\$5.5-6.5	8-16 FL OZ	5-15 CAL
LATTE	\$6.5-7.5	8-16 FL OZ	110-230 CAL
CAPPUCCINO	\$6.5-7.5	8-16 FL OZ	100-210 CAL

Chocolat
VENA SWEEP

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

\$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.

\$7.5-8.5 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.

\$12.5 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.

\$7.5-8.5 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.

CRANBERRY CHEESE DANISH.....\$7

Pastry topped with cream cheese and cranberry chutney.

BEVERAGES

STARBUCKS RESERVE® COFFEE CREATIONS



DARK CHOCOLATE MOCHA

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

\$7.5-8.5 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.

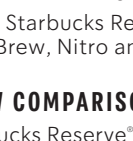
\$8.5 12 FL OZ | 130 CAL



WHISKEY BARREL-AGED COLD BREW

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

\$10.5 8 FL OZ | 50 CAL

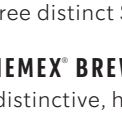


COLD BREW MALT

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

\$13 12 FL OZ | 450 CAL

COFFEE FLIGHTS



SIPHON FLIGHT

Choose from today's Starbucks Reserve® Coffees.

TWO SIPHONS

\$24 24 FL OZ | 10 CAL

THREE SIPHONS

\$34 36 FL OZ | 15 CAL

COLD BREW TRIO FLIGHT.....\$13 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.....\$17 16 FL OZ | 10 CAL

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

ESPRESSO FLIGHT.....TWO ESPRESSOS

Choose from today's Starbucks Reserve® Coffees.

\$8.5 | 10 CAL

THREE ESPRESSOS

\$13 | 15 CAL

ORIGIN FLIGHT.....\$20 24 FL OZ | 15 CAL

Three distinct Starbucks Reserve® coffees.

CHEMEX® BREWED COFFEE FOR TWO.....\$17-20 24 FL OZ | 15 CAL

A distinctive, hourglass-shaped brewer skillfully brewed for two.

ADD CHOCOLATE TRUFFLES.....TWO TRUFFLES \$4.5

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

THREE TRUFFLES

\$6.75

OLEATO™

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



OLEATO™ CAFFÈ LATTE WITH OATMILK

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

\$7.5-8.5 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.

\$7.5 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.

\$8-8.5 12-16 FL OZ | 350-400 CAL

GELATO & COFFEE

COLD BREW FLOAT.....\$10.5 12 FL OZ | 190 CAL

Starbucks Reserve® Cold Brew over a scoop of vanilla gelato.

CLASSIC AFFOGATO.....\$9.5 4 FL OZ | 240 CAL

Starbucks Reserve® Espresso over vanilla gelato.

DRAFT NITRO & COLD BREW

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

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

NITRO COLD BREW.....\$7-7.5 12-16 FL OZ | 5 CAL

TEA & MORE

TEAVANA® TEA.....\$5-6 12-24 FL OZ | 0 CAL

Silver Needle, Emperor's Clouds & Mist®, Matcha, Maharaja® Chai Oolong, Golden Monkey, Citrus Lavender Sage.

TEAVANA® TEA LATTE.....\$6.5-7.5 8-16 FL OZ | 80-340 CAL

Maharaja® Chai Oolong, Matcha.

HOT CHOCOLATE.....\$6.5-7.5 8-16 FL OZ | 210-430 CAL

PRINCI® FOOD

PASTRIES

CORNETTO.....\$5-5.5

Classic, Raspberry, Chocolate, Almond, Chocolate Hazelnut.

RAISIN AND PISTACHIO GIRELLA.....\$5.5

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

CLASSIC BRIOCHE.....\$5

Light and flaky with a swirl of cinnamon.

SANDWICHES

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.

DESSERT

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.

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.