

STARBUCKS RESERVE® ROASTERY

CHICAGO

YOU ARE VIEWING THE MENU FOR:

4TH FLOOR ARRIVIAMO BAR
Cocktails, Beer, Wine and Select 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

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

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.

\$18



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

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

\$16

COCKTAILS, WINE & BEER

STARBUCKS RESERVE® SIGNATURE COCKTAILS



STARBUCKS RESERVE® ESPRESSO MARTINI FLIGHT

Starbucks Reserve® Espresso Martini fused with global liqueurs: Orange Cacao, Molé Spice and Cherry Limone.

\$25



WHISKEY BARREL-AGED COLD BREW COMPARISON FLIGHT

Spirit-Free Starbucks Reserve® Whiskey Barrel-Aged Cold Brew alongside Knob Creek® Kentucky Straight Bourbon Whiskey.

\$18



STARBUCKS RESERVE® BOULEVARDIER

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

\$18



STARBUCKS RESERVE® ESPRESSO MARTINI

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

\$16



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.

\$18



THE WHISKEY CLOUD

Starbucks Reserve® Coffee, Amaro Averna, Westland Single Malt Whiskey, Orange Piloncillo Syrup, Scrappy's Chocolate Bitters, Cream, Nutmeg.

\$18



SPARKLING SAKURA ALLURE

Teavana® Sakura Allure Green Tea, Suntory Toki Whisky, Prosecco, Vanilla Bean Syrup, Lemon Expression.

\$16



COLD BREW SPICED RUM

Teavana® Dosha Chai Rooibos Tea, Starbucks Reserve® Cold Brew, Banks 5 Island White Rum, Lime Juice, Simple Syrup, Scrappy's Black Lemon Bitters, Cinnamon.

\$16



ROASTERY OLD FASHIONED

Starbucks Reserve® Cold Brew, Iwai Tradition Whisky, Amaro Del Capo, Pure Maple Syrup, Balsamic Vinegar, Orange Expression.

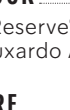
\$18



BLACK & WHITE MANHATTAN

Starbucks Reserve® Coffee, Basil Hayden's Bourbon, Cynar Amaro, Carpano Bianco Vermouth.

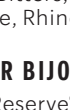
\$18



FINAL SAY

Teavana® Matcha, El Tesoro Blanco Tequila, Liqueure Strega, Verino Mastiha Antica, Royal Combier, Lime, Coffee-Infused Amarena Cherry.

\$16



BRANDY CORRETTO

Starbucks Reserve® Espresso, Laird's Straight Apple Brandy (Bottled In Bond), Luxardo Amaretto Di Saschira, Vanilla Bean Syrup, Cream, Cinnamon.

\$16



WHISKEY BARREL-AGED COLD BREW (SPIRIT-FREE)

Spirit-Free Starbucks Reserve® Whiskey Barrel-Aged Cold Brew sweetened with Vanilla Bean Syrup.

\$10.5 8 FL OZ | 50 CAL

Ask our mixologists about Partner-created cocktails that may not be featured on the menu.

CHICAGO-EXCLUSIVE COCKTAILS

UNION STOCK \$18
Starbucks Reserve® Whiskey Barrel-Aged Cold Brew, Cappelletti Babarbaro Sfumato, Luxardo Amaro Abano, Rhine Hall Grappa, Lemon Peel.

LAKE SHORE \$18
Teavana® Zen Clouds Oolong, El Tesoro Añejo Tequila, Mango Yogurt Syrup, Lime Juice, Sea Salt Tincture, garnished with Mango Popsicle and Lime Zest.

ROASTERY BOILERMAKER \$18
Starbucks Reserve® Cold Brew, Koval Four Grain Whiskey, Malört, Combier Pamplemousse, Honey Syrup, Fever Tree Club Soda, Bittermens Hopped Grapefruit Bitters, Pink Grapefruit Juice, Lemon Juice, Grapefruit Wheel, Salt Tincture, Rhine Hall Bierschnaps.

POUR-OVER BIJOU \$18
Starbucks Reserve® Coffee, Nikka Coffey Gin, Carpano Bianco Vermouth, Green Chartreuse, Liqueur Strega.

CLASSIC COCKTAILS

APEROL SPRITZ \$14
Aperol, Prosecco, Sparkling Water, Orange Slice.

MARTINI \$14
Gin or Vodka, Dry Vermouth.

MANHATTAN \$14
Whiskey, Sweet Vermouth, Aromatic Bitters.

FRENCH 75 \$14
Gin, Prosecco, Lemon Juice.

OLD FASHIONED \$14
Whiskey, Demerara Syrup, Aromatic Bitters, Orange Bitters.

WINE BY THE GLASS

RED \$11-16

WHITE \$11-16

ROSÉ \$11

SPARKLING \$11

BEER & CIDER

RAVINA FOOD TRUCK PILSNER \$8

OLD IRVING BREWING COMPANY BEEZER IPA \$9

MAPLEWOOD SEASONAL \$8

FENN VALLEY NORTHMAN PUB CIDER \$9

Ask our mixologists for the full selection of wine and beer.

PRINCI® FOOD

SANDWICHES

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

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

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.

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 mixed with olives or raisins.

DESSERT

CANNOLI SICILIANI \$7
Filled with creamy ricotta, chocolate chips and garnished with candied orange.

OLIVE OIL CAKE \$9.5
Sprinkled with 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.

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