



coffee drinks

organic & super fair trade coffee



all drinks are served hot or iced

regular coffee
 espresso / double espresso
 macchiato
 caramel macchiato espresso, milk, caramel
 café latte
 cappuccino
 café mocha chuo abuela or chuo spicy maya
 café au lait
 guayoyo – *venezuelan style americano*
 café caracas soft & aromatic *venezuelan latte*
 marrón strong & aromatic *venezuelan latte*
 syrups vanilla, caramel, hazelnut, almond, raspberry, strawberry, kiwi,
 passion fruit, cherry, mango, peach, pumpkin spice, dark
 chocolate, cinnamon, grenadine, mint green, and *sugar free*
 vanilla, hazelnut, caramel, raspberry and strawberry

specialty coffee drinks

nutty raspberry
 cappuccino with raspberry and almond syrup
 café milano
 cappuccino with hazelnut and caramel syrup
 vanilla frappe
 blended iced espresso, milk and vanilla syrup
 caramel machiatto frappe
 blended iced espresso, milk, and caramel syrup
 coupa frappe
 blended iced cappuccino, oreo cookies & whipped cream

chai

tiger spice
 a creamy exotic relaxing mixture of tea & spices
 elephant vanilla
 vanilla infused chai with a blend of spices
 orca spice
 sugar free spiced traditional chai with a mixture of tea
 flamingo
 vanilla flavored sugar free decaf chai

fruit smoothies

mango smoothie
 mango blend with a green tea infusion
 strawberry smoothie
 strawberry blend with a green tea infusion
 wildberry blast smoothie
 with blueberry, blackberry & raspberry blend
 coupa smoothie
 mango & strawberry blend with a green tea infusion

chuo hot chocolate

abuela hot chocolate
 a delicious silky rich hot chocolate drink made from
 grandma's strict recipe blending aromatic and deep
 flavors of venezuelan bittersweet chocolate
 spicy maya hot chocolate
 our rediscovery of an ancient recipe that delicately
 balances spices, cayenne peppers, pasilla & cinnamon
 with premium venezuelan chocolate

hot teas

complete tea service with a ceramic tea pot, cup, saucer and tea tray

black

orange pekoe (black)
 an orange pekoe cut sri lankan black tea
 earl grey
 an indian black tea, marigold petal & safflower infusion
 black currant
 a full bodied tea infused with black currant & blackberries
 forte
 an invigorating blend of ceylon teas with a hint of jasmine
 english breakfast
 a robust, full bodied, breakfast black tea
 decaf english breakfast
 delicious decaffeinated black tea from sri lanka

green

oasis
 a healing blend of green teas & summer flowers
 jasmine green
 jasmine infused chinese green tea

herbal (decaf)

flora
 a vibrant floral blend with hibiscus flowers & cinnamon stick
 ginger
 an aromatic tea with ginger & ginseng infused with lemon
 chamomile tisane
 a soothing chamomile tisane blended with citrus & fruit
 citrus mint
 a brilliant mint tea with green rooibus and citrus finale



drinks

fresh orange juice
apple juice
goya fruit juice mango and passion fruit
iced tea
 mango indica
 black
arnold palmer
fresh lemonade (regular, peach, raspberry & more)
fresh organic mint lemonade
hot apple cider

sodas coke, diet coke, and sprite
lorina lemonades
guaraná brazilian soda
san pellegrino 250
san pellegrino 500
perrier
orangina
sparkling apple juice
italian sodas kiwi, caramel, strawberry, and more

breakfast

(served all day)

scrambled eggs & omelettes

*served with baguette and fresh fruit
(egg white only add \$1.50)*

two eggs scrambled or omelette (plain)
 with your choice of cheese
 with black forest ham & cheese
 with tomatoes, onions & mushrooms
 with goat cheese, sundried tomatoes & chives
 with black olives, spinach & feta cheese
 with smoked salmon, cream cheese & chives
 with asparagus, broccoli & mozzarella
 with avocado, onion, cheddar cheese, bell peppers
 & sour cream

design your own with up to four ingredients

fried eggs *any style with baguette and fruit*
poached eggs *any style with baguette and fruit*
side order of bacon/ or one egg

granola, etc

granola (kingslake & crane premium blend)
 with white yogurt or fruit
 with white yogurt and fruit
plain white yogurt (with fruit add \$ 1.50)
fruit bowl (with yogurt add \$ 1.50)
irish oatmeal

coupa specialties

perico platter *served with a venezuelan arepa*
 scrambled eggs with sautéed tomatoes, onions
 & sweet peppers
breakfast arepa
 with scrambled eggs, gouda cheese & bacon
breakfast crepe
 lightly scrambled eggs with dutch gouda cheese
eggs, black forest ham & cheese sandwich
vegetable frittata
black forest ham frittata
blt croissant (bacon, lettuce & tomatoes)
blt & egg croissant
bagel or english muffin sandwich
 with scrambled eggs, tomatoes, bacon & cheddar chz

pancakes, waffles & french toast

traditional buttermilk pancakes or waffles
 with fresh bananas
 with fresh strawberries & bananas
 with nutella
 with dulce de leche
 with chocolate chips
 JP's with fresh strawberries, bananas & nutella
french toast made with organic challah bread

from the coupa bakery

croissant
almond croissant
ham & cheese croissant
pain au chocolate
apple chausson
blueberry or bran muffin
bear claw
palmier
almondine
freshly baked cookies

assorted scones
biscotti (almond, chocolate or pecan)
sugar shortbread
brownie
lunette
baklava
apple cranberry tart
assorted mini muffins
danish (blueberry, apricot, cinnamon-raisin or
 pistachio chocolate)

