

COUPA Café

COFFEE

DRIP COFFEE	S 2.10 M 2.60 L 3.05
ESPRESSO	S 2.80 M 3.65 L 4.50
CORTADO	S 3.95
MACCHIATO	S 3.05 M 3.95 L 4.85
CARAMEL MACCHIATO	M 5.25 L 5.55
LATTE	S 3.65 M 4.55 L 5.05
CAPPUCCINO	S 3.65 M 4.55 L 5.05
DELUXIOUS DARK MOCHA	S 4.50 M 5.40 L 5.85
SPICY MAYA MOCHA	S 4.50 M 5.40 L 5.85
CAFE AU LAIT	S 3.70 M 4.15 L 4.65
GUAYOYO <i>venezuelan style americano</i>	S 2.95 M 3.80 L 3.95
CAFE CARACAS <i>soft & aromatic venezuelan latte</i>	M 4.30 L 4.70
MARRON <i>strong & aromatic venezuelan latte</i>	M 5.40 L 5.90

SPECIALTY DRINKS

COLD BREW

brewed for a minimum of 12 hours at 38 degrees, coupa's cold brewed method enhances the flavor & aroma of our coffee while minimizing acidity M 3.70 L 4.20

NITRO COLD BREW

our nitrogen infused cold brew has a creamy smooth cascading texture with a velvety foam crown M 5.25

VIETNAMESE COFFEE

cold brew coffee, mixed with a dash of condensed milk M 3.85 L 4.40

MATCHA LATTE

japanese matcha green tea with steamed milk M 4.75 L 5.25

VANILLA FRAPPE

blended iced espresso, milk & vanilla syrup L 5.80

HOT CHOCOLATE

S 4.05 M 4.90 L 5.45

DELUXIOUS DARK our premium blend of rich, dark chocolate is melted down with just enough milk to make a true drinking chocolate

SPICY MAYA warm cinnamon embrace, velvety chocolate, and an infusion of cayenne & pasilla chile

COLD DRINKS

COKE DIET COKE	2.35	SAN PELLEGRINO	3.35
MANGO ICED TEA	3.40	BLACK ICED TEA	3.40
FRESH LEMONADE	3.65	ARNOLD PALMER	3.65
ORANGE JUICE	3.95	COUPA WATER	3.15
GATORADE LEMON	3.00	YERBA MATE	4.75

CHAI

S 3.95 M 4.50 L 5.00

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 chai with a mixture of tea
FLAMINGO VANILLA	vanilla flavored sugar free decaf chai

HOT TEA

L 3.60

EARL GREY	robust assam and bergamot black tea
ENGLISH BREAKFAST	robust full bodied breakfast black tea
JASMINE GREEN	jasmine infused chinese green tea
CHAMOMILE CITRON	with lemongrass & mint herbal tea
GINGER LEMON GRASS	citrus notes, spearmint and mellow licorice herbal tea
CITRUS MINT	infusion of peppermint and citrus herbal tea

SMOOTHIES & BOBA

MANGO SMOOTHIE	mango blend, milk, mangoes L 5.75
STRAWBERRY SMOOTHIE	strawberry blend, milk, strawberries L 5.75
STRAWBERRY BANANA SMOOTHIE	strawberry blend, milk, banana L 5.75
COUPA SMOOTHIE	mango & strawberry blend, milk, mangoes, strawberries L 5.75
MATCHA SMOOTHIE	japanese matcha green tea powder, almond milk, mangoes, fresh spinach L 5.75
COUPA BOBA TEA	black tea, condensed milk, tapioca pearls M 4.75 L 5.30
CHAI BOBA	decaf sugar-free flamingo vanilla chai, almond milk, tapioca pearls M 5.90 L 6.40
OAT MILK MATCHA BOBA	japanese matcha green tea, powder, oat milk, tapioca pearls M 5.90 L 6.40

PASTRY & DESSERT

CROISSANT	3.95	ALMOND CROISSANT	3.95
BANANA BREAD	3.95	DULCE DE LECHE CROISSANT	3.95
CINNAMON BUN	3.95	CHOCOLATE CHIP SCONES	3.95
TRES LECHES	7.65	CHOCOLATE CHIP COOKIE	2.95
CHOCOLATE MOUSSE	7.65	LEMON POPPY SEED MINI MUFFIN	2.95
		PAIN AU CHOCOLATE	3.95

BREAKFAST

served all day

OMELETTE | SCRAMBLED EGGS **V**

cooked with pinch of S&P, served with baguette & fresh fruit 8.50

- tomatoes, onions & mushrooms 9.50
- avocados, onions, cheddar cheese, nata & bell peppers 9.95
- design your own (up to 4 ingredients) 11.50

FRENCH TOAST **V**

sourdough bread dipped in our french toast mix topped with fresh strawberries, topped with powdered sugar 11.25

BUTTERMILK PANCAKES | WAFFLE **V** 9.25

- strawberry and/or bananas 10.25
- JP's with nutella, strawberries & bananas 11.25

BREAKFAST WRAP

scrambled eggs with pinch of S&P, bacon, tomato, avocado, cheddar cheese, flour tortilla, side of fruit 10.75

BREAKFAST CREPE **V**

scrambled eggs with garlic mushrooms, avocado, gouda cheese, guasacaca, pinch of S&P 10.75

BREAKFAST TACOS **G**

three corn tortillas filled with scrambled eggs with pinch of S&P, bacon, avocado, drizzled with guasacaca, side of pico de gallo 11.00

AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 10.50

BREAKFAST AREPA **G**

gluten-free traditional venezuelan griddle delight, scrambled eggs with pinch of S&P, bacon, gouda cheese, side of fruit (15 min cook time) 10.95

PERICO PLATTER **V G**

gluten-free traditional venezuelan griddle delight filled with scrambled eggs with pinch of S&P, sautéed tomatoes, onions, sweet peppers, side of fruit (15 min cook time) 11.10

BAGEL SANDWICH

scrambled eggs with pinch of S&P, tomato, bacon, cheddar cheese, side of fruit 8.75

CROISSANT SANDWICH

scrambled eggs with pinch of S&P, tomatoes, bacon, cheddar cheese, side of fruit 11.20

FRUIT CUP **V**

seasonal fresh fruit in a to-go cup 5.95

V = Vegetarian **G** = Gluten-Free* **N** = Contains-Nuts

*not a gluten free facility

COOPA Café

STARTERS

HUMMUS **V**

hummus, extra virgin olive oil, paprika, pita bread (may be substituted for raw veggies) 8.95

AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 10.50

SALADS

PALO ALTO CHOPPED SALAD **V G**

chopped mixed greens & romaine lettuce, carrots, avocado, cucumbers, organic quinoa, garbanzo beans, feta cheese, lemon vinaigrette 10.95

ARUGULA & AVOCADO SALAD **V G**

arugula, avocado, organic quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 10.95

SESAME GINGER SALAD **V G N**

arugula & cabbage, quinoa, sliced almonds, tofu, asparagus, cucumbers, carrots, avocado, sesame ginger dressing 11.25

CAESAR SALAD

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing 11.25

BEVERLY HILLS CHOPPED SALAD **G**

chopped mixed greens & romaine lettuce, olives, asparagus, grilled chicken, avocado, tomato, gouda cheese, dijon mustard vinaigrette 11.50

COWBOY SALAD **G**

baby gems, romaine, chipotle chicken, avocado, bell pepper, red onion, black beans, cilantro, tomatoes, queso fresco, chipotle aioli 11.95

BACON SALAD **G**

baby gems, romaine, grilled chicken, bacon, mushrooms, red onion, bell peppers, avocado, tomatoes, gouda cheese, dijon vinaigrette 12.25

BUILD YOUR OWN SALAD

personalize your salad any which way you like A.Q.

PANINIS & WRAPS

served with side of mixed green salad

HUMMUS VEGGIE WRAP **V**

hummus, tomato, cucumber, arugula, fresh mozzarella, avocado, guasacaca, flour tortilla 9.25

VEGGIE CRUNCH WRAP **V**

organic tofu, romaine lettuce, avocado, cucumber, carrots, vegan aioli, guasacaca, flour tortilla 9.50

TURKEY & AVOCADO WRAP

oven roasted turkey breast, tomato, avocado, mixed greens, garlic aioli, dijon mustard, flour tortilla 9.95

CAESAR WRAP

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing, flour tortilla 9.95

CAPRESA PANINI **V**

mozzarella cheese, tomato, arugula, nut-free pesto, garlic aioli 10.95

HUMMUS AVOCADO PANINI **V**

hummus, avocado, spinach, feta cheese, sun-dried tomato, vegan aioli 11.25

OVEN ROASTED TURKEY PANINI

oven roasted turkey breast, spinach, avocado, swiss cheese, tomato, dijon mustard, garlic aioli 11.50

CHICKEN CHIPOTLE PANINI

spicy chipotle chicken, gouda cheese, chipotle aioli, mixed greens 11.50

MEDITERRANEAN PANINI

grilled chicken, fresh mozzarella, mixed greens, sun-dried tomato, nut-free pesto 12.25

CARNE MECHADA PANINI

venezuelan style shredded beef, gouda cheese, romaine lettuce, guasacaca, garlic aioli 12.25

BACON CLUB PANINI

bacon, turkey, avocado, baby gems lettuce, cheddar cheese, tomato, garlic aioli 12.25

AREPAS

gluten-free traditional venezuelan griddle delight served with side of mixed green salad

LA LUNA AREPA **V G**

organic tofu, black beans, avocado, vegan aioli, guasacaca 10.25

CAMI'S AREPA **V G**

fresh white cheese, sweet fried plantains, avocado, guasacaca 10.25

CARNE MECHADA AREPA **G**

venezuelan style shredded beef, caramelized onions, guasacaca, garlic aioli 10.75

PABELLON AREPA **G**

venezuelan style shredded beef, black beans, sweet fried plantains, fresh white cheese, guasacaca 11.25

POLLO AREPA **G**

grilled chicken, cheddar cheese, caramelized onions, garlic aioli 10.75

TACOS & QUESADILLAS

CHICKEN TACOS **G**

grilled chicken, avocado, vegan cabbage slaw, fresh white cheese, guasacaca, corn tortilla, side of pico de gallo 10.50

CARNE MECHADA TACOS **G**

venezuelan style shredded beef, vegan cabbage slaw, fresh white cheese, guasacaca, garlic aioli, corn tortilla, side of pico de gallo 10.75

CALIFORNIA TACOS **V G**

organic tofu, black beans, vegan cabbage slaw, fresh white cheese, guasacaca, nata, corn tortilla, side of pico de gallo 10.25

CHICKEN CHIPOTLE QUESADILLA

spicy chipotle chicken, gouda cheese, avocado, chipotle aioli, flour tortilla 10.75

CARNE MECHADA QUESADILLA

venezuelan style shredded beef, gouda cheese, caramelized onions, guasacaca, garlic aioli, flour tortilla 10.95

CREPES

VEGETARIAN SPINACH CREPE **V**

baby spinach, mushrooms, swiss cheese, guasacaca 9.95

PESTO CHICKEN CREPE

chicken, mushrooms, swiss cheese, nut-free pesto 10.95

TURKEY & AVOCADO CREPE

oven roasted turkey breast, swiss cheese, avocado, tomato, garlic aioli 10.95

CHOCOLATE DREAMS CREPE **V N**

nutella 9.25

BANANA SPLIT CREPE **V N**

nutella, banana, whipped cream 9.75

STRAZZA CREPE **V N**

strawberries, nutella, whipped cream 9.75

JP'S CREPE **V N**

strawberry, banana, nutella 10.25

TABLESIDE ORDERING

- SCAN TABLE QR CODE
- VIEW MENU & PAY
- WE DELIVER TO YOUR TABLE!

FOR PICKUP ORDERS

- SCAN QR CODE



V = Vegetarian **G** = Gluten-Free* **N** = Contains-Nuts

*not a gluten free facility