

## COFFEE

<b>DRIP COFFEE</b>	S 3.65 M 3.90 L 4.15
<b>ESPRESSO</b>	S 3.75 M 4.65 L 5.55
<b>CORTADO</b>	S 4.95
<b>MACCHIATO</b>	S 4.00 M 4.95 L 5.85
<b>CARAMEL MACCHIATO</b>	M 6.20 L 7.15
<b>LATTE</b>	S 4.60 M 5.50 L 5.95
<b>CAPPUCCINO</b>	S 4.60 M 5.50 L 5.95
<b>DELUXIOUS DARK MOCHA</b>	S 5.45 M 6.35 L 6.85
<b>SPICY MAYA MOCHA</b>	S 5.45 M 6.35 L 6.85
<b>CAFE AU LAIT</b>	S 4.80 M 5.05 L 5.35
<b>GUAYOYO</b>	S 3.90 M 4.80 L 5.45
<i>venezuelan style americano</i>	
<b>CAFE CARACAS</b>	M 4.95 L 5.70
<i>soft &amp; aromatic venezuelan latte</i>	
<b>MARRON</b>	M 6.40 L 6.95
<i>strong &amp; aromatic venezuelan latte</i>	

## 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 4.65 L 5.15

### NITRO COLD BREW

our nitrogen infused cold brew has a creamy smooth cascading texture with a velvety foam crown M 5.50

### VIETNAMESE COFFEE

cold brew coffee, mixed with a dash of condensed milk M 5.25 L 5.75

### MATCHA LATTE

japanese matcha green tea with steamed milk M 5.15 L 5.75

### VANILLA FRAPPE

blended iced espresso, milk & vanilla syrup L 7.25

## HOT CHOCOLATE

S 4.95 M 5.95 L 6.50

**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

<b>COKE   DIET COKE</b>	3.25	<b>SAN PELLEGRINO</b>	3.50
<b>MANGO ICED TEA</b>	4.25	<b>BLACK ICED TEA</b>	4.25
<b>FRESH LEMONADE</b>	4.45	<b>ARNOLD PALMER</b>	4.45
<b>ORANGE JUICE</b>	4.75	<b>COUPA WATER</b>	3.45
<b>GATORADE LEMON</b>	3.50	<b>YERBA MATE</b>	5.50
<b>RED BULL</b>	4.95	<b>ARANCIATA</b>	3.50

## CHAI

S 4.95 M 5.50 L 5.95

**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 4.15

**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 7.25

**STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries L 7.25

**STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, banana L 7.25

**COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries L 7.25

**MATCHA SMOOTHIE** japanese matcha green tea powder, almond milk, mangoes, fresh spinach L 7.25

**COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.90 L 5.55

**CHAI BOBA** decaf sugar-free flamingo vanilla chai, almond milk, tapioca pearls M 6.15 L 6.75

**OAT MILK MATCHA BOBA** japanese matcha green tea, powder, oat milk, tapioca pearls M 6.25 L 6.75

## PASTRY & DESSERT

<b>CROISSANT</b>	4.25	<b>ALMOND CROISSANT</b>	4.25
<b>BANANA BREAD</b>	4.25	<b>DULCE DE LECHE CROISSANT</b>	4.25
<b>CINNAMON BUN</b>	4.25	<b>CHOCOLATE CHIP SCONES</b>	4.25
<b>TRES LECHES</b>	8.95	<b>CHOCOLATE CHIP COOKIE</b>	3.25
<b>CHOCOLATE MOUSSE</b>	8.95	<b>LEMON POPPY SEED MINI MUFFIN</b>	3.25
<b>BROWNIE</b>	4.25	<b>PAIN AU CHOCOLATE</b>	4.25
<b>COFFEE CAKE</b>	4.25	<b>BLUEBERRY MUFFIN</b>	4.25

## BREAKFAST

served all day

### OMELETTE | SCRAMBLED EGGS **V**

cooked with pinch of S&P, served with baguette & fresh fruit 11.95

- tomatoes, onions & mushrooms 12.95
- avocados, onions, cheddar cheese, nata & bell peppers 13.95
- design your own (up to 4 ingredients) 14.95

### FRENCH TOAST **V**

sourdough bread dipped in our french toast mix topped with fresh strawberries, topped with powdered sugar 12.95

### BUTTERMILK PANCAKES | WAFFLE **V** 11.95

- strawberry and/or bananas 12.95
- JP's with nutella, strawberries & bananas 13.95

### BREAKFAST WRAP

scrambled eggs with pinch of S&P, bacon, tomato, avocado, cheddar cheese, flour tortilla, side of fruit 13.75

### BREAKFAST CREPE **V** **G**

scrambled eggs with garlic mushrooms, avocado, gouda cheese, guasacaca, pinch of S&P 13.75

### 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 13.95

### AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 12.95

### 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) 13.95

### 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) 13.95

### BAGEL SANDWICH

scrambled eggs with pinch of S&P, tomato, bacon, cheddar cheese, side of fruit 11.95

### CROISSANT SANDWICH

scrambled eggs with pinch of S&P, tomatoes, bacon, cheddar cheese, side of fruit 13.50

### FRUIT CUP **V**

seasonal fresh fruit in a to-go cup 6.75

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

\*not a gluten free facility

## STARTERS

### HUMMUS **V**

hummus, extra virgin olive oil, paprika, pita bread (may be substituted for raw veggies) 9.95

### AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 12.95

### TEQUEÑOS **V**

artisan handmade venezuelan fried white cheese sticks wrapped in a flour dough, served with sides of guasacaca, picante trujillano & garlic aioli 13.95

### EMPANADITAS **G**

gluten-free artisan handmade four venezuelan fried mini empanadas, two ground beef & two fresh white cheese, served with sides of guasacaca, picante trujillano & garlic aioli 12.95

### COUPA FRIES **V G**

served with sides of guasacaca, picante trujillano & garlic aioli 6.95

## SALADS

### PALO ALTO CHOPPED SALAD **V G**

chopped mixed greens & romaine lettuce, carrots, avocado, cucumbers, organic quinoa, garbanzo beans, feta cheese, lemon vinaigrette 14.50

### ARUGULA & AVOCADO SALAD **V G**

arugula, avocado, organic quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 14.50

### SESAME GINGER SALAD **V G N**

arugula & cabbage, quinoa, sliced almonds, tofu, asparagus, cucumbers, carrots, avocado, sesame ginger dressing 14.75

### CAESAR SALAD

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing 14.95

### BEVERLY HILLS CHOPPED SALAD **G**

chopped mixed greens & romaine lettuce, olives, asparagus, grilled chicken, avocado, tomato, gouda cheese, dijon mustard vinaigrette 15.25

### COWBOY SALAD **G**

baby gems, romaine, chipotle chicken, avocado, bell pepper, red onion, black beans, cilantro, tomatoes, queso fresco, chipotle aioli 15.25

### BLT+ SALAD **G**

baby gems, romaine, grilled chicken, bacon, mushrooms, red onion, bell peppers, avocado, tomatoes, gouda cheese, dijon vinaigrette 15.25

### 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 12.95

### VEGGIE CRUNCH WRAP **V**

organic tofu, romaine lettuce, avocado, cucumber, carrots, vegan aioli, guasacaca, flour tortilla 12.95

### TURKEY & AVOCADO WRAP

oven roasted turkey breast, tomato, avocado, mixed greens, garlic aioli, dijon mustard, flour tortilla 13.50

### CAESAR WRAP

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing, flour tortilla 13.25

### CAPRESA PANINI **V**

mozzarella cheese, tomato, arugula, nut-free pesto, garlic aioli 13.95

### HUMMUS AVOCADO PANINI **V**

hummus, avocado, spinach, feta cheese, sun-dried tomato, vegan aioli 13.50

### OVEN ROASTED TURKEY PANINI

oven roasted turkey breast, spinach, avocado, swiss cheese, tomato, dijon mustard, garlic aioli 14.25

### CHICKEN CHIPOTLE PANINI

spicy chipotle chicken, gouda cheese, chipotle aioli, mixed greens 14.25

### MEDITERRANEAN PANINI

grilled chicken, fresh mozzarella, mixed greens, sun-dried tomato, nut-free pesto 14.95

### CARNE MECHADA PANINI

venezuelan style shredded beef, gouda cheese, romaine lettuce, guasacaca, garlic aioli 14.50

### BACON CLUB PANINI

bacon, turkey, avocado, baby gems lettuce, cheddar cheese, tomato, garlic aioli 14.50

## AREPAS & SPECIALTIES

arepas are 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 13.25

### CAMI'S AREPA **V G**

fresh white cheese, sweet fried plantains, avocado, guasacaca 13.50

### CARNE MECHADA AREPA **G**

venezuelan style shredded beef, caramelized onions, guasacaca, garlic aioli 14.50

### PABELLON AREPA **G**

venezuelan style shredded beef, black beans, sweet fried plantains, fresh white cheese, guasacaca 14.95

### POLLO AREPA **G**

grilled chicken, cheddar cheese, caramelized onions, garlic aioli 13.95

### PABELLON PLATE **G**

national dish of venezuela, shredded beef, white rice, black beans, fried mini arepitas, sweet fried plantains, side of nata & fresh white cheese 20.95

### VEGAN PABELLON PLATE **V G**

white rice, black beans, organic tofu, sweet fried plantains, mini arepitas & side of guasacaca 18.95

## TACOS & QUESADILLAS

### CHICKEN TACOS **G**

grilled chicken, avocado, vegan cabbage slaw, fresh white cheese, guasacaca, corn tortilla, side of pico de gallo 14.25

### CARNE MECHADA TACOS **G**

venezuelan style shredded beef, vegan cabbage slaw, fresh white cheese, guasacaca, garlic aioli, corn tortilla, side of pico de gallo 15.50

### CALIFORNIA TACOS **V G**

organic tofu, black beans, vegan cabbage slaw, fresh white cheese, guasacaca, nata, corn tortilla, side of pico de gallo 13.25

### CHICKEN CHIPOTLE QUESADILLA

spicy chipotle chicken, gouda cheese, avocado, chipotle aioli, flour tortilla 13.50

### CARNE MECHADA QUESADILLA

venezuelan style shredded beef, gouda cheese, caramelized onions, guasacaca, garlic aioli, flour tortilla 15.75

## BURGERS

### COUPA BURGER\*

angus beef, caramelized onions, bacon, romaine lettuce, cheddar cheese, tomato, side of fries 16.50

### SMITH BURGER\*

angus beef, swiss cheese, avocado, avocado, sauteed mushrooms, garlic aioli, side of fries 16.95

### CHIPOTLE BACON BURGER\*

angus beef, chipotle aioli, bacon, gouda cheese, avocado, side of fries 16.50

### JUST-A-BURGER\*

baby gems lettuce, tomato, side of ketchup 9.50

\*consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

## CREPES

### VEGETARIAN SPINACH CREPE **V G**

baby spinach, mushrooms, swiss cheese, guasacaca 12.95

### PESTO CHICKEN CREPE **G**

chicken, mushrooms, swiss cheese, nut-free pesto 13.95

### TURKEY & AVOCADO CREPE **G**

oven roasted turkey breast, swiss cheese, avocado, tomato, garlic aioli 13.95

### CHOCOLATE DREAMS CREPE **V N G**

nutella 11.50

### BANANA SPLIT CREPE **V N G**

nutella, banana, whipped cream 11.95

### STRAZZA CREPE **V N G**

strawberries, nutella, whipped cream 11.95

### JP'S CREPE **V N G**

strawberry, banana, nutella 12.50