

COFFEE

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

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

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

WINE BY THE GLASS

PINOT GRIGIO	11.00	CHARDONNAY	11.00
ROSE	11.00	CABERNET SAUV.	11.00
PINOT NOIR	11.00	PROSECCO	11.00
MIMOSA	12.00		

BEER | HARD SELTZER

served in cans 5.95

BLUE MOON, SIERRA NEVADA, COORS LIGHT, CORONA, BALLAS POINT SCULPIN, LAGUNITAS IPA, VODOO RANGER IMPERIAL IPA, HERETIC EVIL COUSIN, CALICRAFT COAST KOLSCH, WHITE CLAW (BLACK CHERRY, NATURAL LIME OR MANGO)

PASTRY & DESSERT

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

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