

# COUPA Café

## COFFEE

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

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

## CHAI

S 3.95 M 4.50 L 5.00

<b>TIGER SPICE</b>	a creamy exotic relaxing mixture of tea & spices
<b>ELEPHANT VANILA</b>	vanilla infused chai with a blend of spices
<b>ORCA SPICE</b>	sugar free spiced chai with a mixture of tea
<b>FLAMINGO VANILLA</b>	vanilla flavored sugar free decaf chai

## HOT TEA

L 3.60

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

## SMOOTHIES & BOBA

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

## PASTRY & DESSERT

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

## BREAKFAST

### 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 **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



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