

# Coupa Café

## STANFORD GOLF COURSE

### COLD DRINKS

**SMOOTHIES** mango, strawberry, strawberry & banana, coupa or green matcha 6.65

**ORGANIC ICED TEA** organic los andes black (guatemala) 3.95

**ARNOLD PALMER** 3.95

**FRESH LEMONADE** 3.95

**ORANGE JUICE** 4.25

**SAN PELLEGRINO 250 ML** 3.75

**SODA** coke, diet coke, sprite 2.95

### COFFEE

**REGULAR COFFEE** SM 3.25, M 3.50 L 3.75

**ESPRESSO** SM 3.35, M 4.20, L 5.05

**MACCHIATO** SM 3.60, M 4.45, L 5.30

**CAFE LATTE** SM 4.10, M 4.95, L 5.45

**CAPPUCCINO** SM 4.10, M 4.95, L 5.45

**CAFE MOCHA** delicious dark or spicy maya SM 4.90, M 5.40, L 6.15

**GUAYOYO** venezuelan style americano SM 3.50 M 4.35, L 5.20

**CAFE CARACAS** soft & aromatic venezuelan latte M 4.60, L 5.25

**MARRON** strong & aromatic venezuelan latte M 5.55, L 5.95

**CARAMEL MACCHIATO** espresso, milk, caramel M 5.60, L 6.45

**MATCHA LATTE** cappuccino with hazelnut and caramel syrup M 4.50, L 5.00

### CHAI, HOT CHOCOLATE

**TIGER SPICE CHAI** exotic mixture of tea & spices SM 4.45/ M 4.95/ L 5.40

**ELEPHANT VANILLA CHAI** vanilla infused with spices SM 4.45/ M 4.95/ L 5.40

**DELUXIOUS DARK CHOCOLATE** delicious silky rich hot chocolate drink made from grandma's strict recipe blending aromatic & deep flavors of venezuelan bittersweet chocolate SM 4.65/ M 5.40/ L 5.90

**SPICY MAYA HOT CHOCOLATE** our rediscovery of an ancient recipe that delicately balances spices, cayenne peppers, pasilla & cinnamon with premium venezuelan chocolate SM 4.65/ M 5.40/ L 5.90

### HOT TEA 3.85

**ENGLISH BREAKFAST** a robust full bodied breakfast black tea

**EARL GREY** indian black tea, marigold petal & safflower infusion

**JASMINE GREEN** jasmine infused chinese green tea

**GREEN MANGO PEACH** green tea blended with green honeybush, mangoes & peaches

**CHAMOMILE CITRON** chamomile tisane blended with citrus & fruit

**CITRUS MINT** mint tea with green rooibus with a citrus finale

### DRAFT BEER

**SIERRA NEVADA** pale ale, floral fragrant hop, little malt taste ending with citrus notes (chico, ca) GL 7.50, pitcher 25.00

**COORS LIGHT** pale lager, fourth best selling beer in the U.S. (golden, co) GL 6.50, pitcher 22.00

### BOTTLED BEER

**CORONA** pale lager, top selling imported beer in the USA (mexico) 5.50

**ANCHOR STEAM** deep amber color, thick, creamy head, rich & distinctive flavor (san francisco, ca) 5.50

### COCKTAILS

**GOLF GIMLET** tanqueray gin, sweetened lime juice, served straight up 11.00

**MARGARITA** tequila, triple sec, fresh lime juice, homemade simple syrup, served on the rocks with salted rim 12.00, pitcher 29.00

**1796 OLD FASHIONED** santa teresa 1796 rum, angostura bitters, homemade simple syrup, served on the rocks with an orange peel & maraschino cherry 13.00

**PISCO SOUR** capurro pisco, fresh citrus juice, homemade simple syrup, egg white, served straight up 12.00

**MOJITO** santa teresa claro rum, homemade citrus juice, sugar, soda water, mint leaves, served tall 12.00

**ROSSO** campari, a touch of hendrick's gin, soda, served on the rocks with an orange twist 11.00

**THE REFINO CUCUMBER** refind gin, st. germain, fresh cucumber, homemade simple syrup, soda, served tall 12.00

**SPICY PALOMA** tequila, freshly squeezed grapefruit juice, jalapeños, homemade simple syrup, soda, served tall 12.00

**COUPA MARTINI** vodka, kahlua, fresh brewed coupa espresso chilled, served straight up 10.00

**MOSCOW MULE** vodka, ginger beer, homemade citrus juice, served on the rocks 12.00

**BLOODY MARY** vodka, tomato juice, worcestershire sauce, hot pepper sauce, salt & pepper 11.00

### WINE BY THE GLASS

**MASCHIO PROSECCO** italy - fruit forward, with peach & almond flavors GL 12.00

**WOODBIDGE ROBERT MONDAVI CHARDONNAY** california - notes of delicious tart green apples & a gentle floral undertone ending in a light creamy oak finish GL 10.00

**CAVIT RIESLING** italy - remarkably versatile, well-balanced & elegant with a touch of sweetness GL 10.00

**CAVIT PINOT NOIR** italy - soft in character with a hint of red berries GL 11.00

**SANTA RITA CARBENET SAUVIGNON** valle central, chile red & black fruit are dominant with a touch of spice, aromas of vanilla, clove from wood & tobacco GL 10.00

### WINE BY THE BOTTLE

**J. ROGET BRUT** new york - aromas of apple & pear are balanced with a bouquet of toasty yeast notes & floral nuances BTL 25.00

**10 SPAN CHARDONNAY** central coast, california - clean, dry, golden straw yellow colored & full body BTL 40.00

**HAY MAKER SAUVIGNON BLANC** marlborough, new zealand high-toned notes of lemon, pear, pineapple & a hint of green bell pepper BTL 25.00

**HAYES RANCH CABERNET SAUVIGNON** california - well balanced, with medium tannin, a smooth mid-palate and a spicy, coffee finish BTL 40.00

**LOVE NOIR PINOT NOIR** california - aromatic dark fruit aromas, concentrated bold flavors & a velvety texture BTL 25.00

**ROMBAUER ZINFANDEL** california - concentrated aromas of blackberry & raspberry meld with clove & spices BTL 58.00

### ALL DAY BREAKFAST

**BREAKFAST BOWL** 9.50

- granola
- seasonal fresh fruit • fresh clover milk

**FRENCH TOAST** topped with fresh strawberries 11.95 VG

**BUTTERMILK PANCAKES** or WAFFLE

- plain 11.25 • strawberry and/or bananas 11.95 VG
- JP's with nutella, strawberries & bananas 12.95 VG

**OMELETTE** or **SCRAMBLED EGGS**\* served with baguette & fresh fruit (egg whites only + add 1.75)

- plain - omelette or scrambled 10.95 VG
- tomato, onion & mushroom 11.95 VG
- avocado, onion, cheddar cheese, nata & bell pepper 12.95 VG

**DESIGN YOUR OWN EGGS**\* up to four ingredients 13.95

### ALL DAY BREAKFAST

**BREAKFAST WRAP**\* scrambled eggs, bacon, tomato, avocado, cheddar cheese, flour tortilla, side of fruit 12.50

**BREAKFAST CREPE**\* with buckwheat flour, scrambled eggs, mushroom, avocado, gouda cheese 12.50 VG

**BREAKFAST TACOS**\* three corn tortillas filled with scrambled eggs, bacon, avocado, drizzled with guasacaca, side of pico de gallo 12.50 GF

**AVOCADO TOAST** avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 11.95 V

**BREAKFAST AREPA**\* traditional venezuelan griddle delight filled scrambled eggs, bacon, gouda cheese, side of fruit 12.75 GF

**PERICO PLATTER**\* traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomato, onion, sweet peppers, side of fruit 12.95 VG, GF

**BAGEL SANDWICH**\* scrambled eggs, tomato, bacon & cheddar cheese 9.85

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE (NOT A GLUTEN FREE FACILITY)

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

# Coupa Café

STANFORD GOLF COURSE

## STARTERS

**HUMMUS** hummus, extra virgin olive oil, paprika, pita bread (may be substituted for raw veggies) 8.75 V

**TEQUEÑOS** venezuelan fried white cheese sticks wrapped in a flour dough, served with sides of guasacaca, picante trujillano & garlic aioli 8.95 VG

**EMPANADITAS** four venezuelan fried mini empanadas, two ground beef & two fresh white cheese, served with sides of guasacaca, picante trujillano & garlic aioli 9.50 GF

**COUPA FRIES** served with sides of guasacaca, picante trujillano & garlic aioli 6.25

**AVOCADO TOAST** avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 11.95 VG

## SALADS

add chicken 4.00 ~ add organic tofu 3.25

**PALO ALTO CHOPPED** chopped mixed greens & romaine lettuce, carrots, avocado, cucumbers, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 13.95 VG

**ASIAN CHICKEN** romaine lettuce, grilled chicken, sliced almonds, mandarins, cilantro, crispy noodles, sesame-ginger vinaigrette 13.95

**ARUGULA & AVOCADO** arugula, avocado, quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 13.95 VG

**BEVERLY HILLS CHOPPED** chopped mixed greens & romaine lettuce, olives, asparagus, grilled chicken, tomato, avocado, gouda cheese, dijon mustard vinaigrette 14.00

**VEGAN CHOPPED** chopped mixed greens & romaine lettuce, avocado, organic tofu, tomato, carrots, garbanzo beans, lemon vinaigrette 12.95 V

**TOFU ASIAN** arugula, baby spinach, sliced almonds, cucumbers, carrots, organic tofu, crispy noodles, sesame ginger vinaigrette 12.95 V

## PANINIS & WRAPS

served with side of mixed greens salad

**CAPRESA PANINI** mozzarella cheese, tomato, arugula, nut-free pesto, garlic aioli 13.95 VG

**HUMMUS AVOCADO PANINI** hummus, avocado, spinach, feta cheese, sun-dried tomato, vegan aioli 12.75 VG

**OVEN ROASTED TURKEY PANINI** oven roasted turkey breast, spinach, avocado, swiss cheese, tomato, dijon mustard, garlic aioli 12.75

**CHICKEN CHIPOTLE PANINI** spicy chipotle chicken, gouda cheese, mixed greens 13.25

**MEDITERRANEAN PANINI** grilled chicken, fresh mozzarella, mixed greens, sun-dried tomato, nut-free pesto 13.25

**CARNE MECHADA PANINI** venezuelan style shredded beef, gouda cheese, romaine lettuce, guasacaca & garlic aioli 13.25

**TURKEY AVOCADO WRAP** oven roasted turkey breast, tomato, avocado, mixed greens, garlic aioli, dijon mustard, sun-dried tomato tortilla 12.75

**HUMMUS VEGGIE WRAP** hummus, tomato, cucumber, arugula, fresh mozzarella, avocado, guasacaca, sun-dried tomato tortilla 12.25 VG

**TOFU WRAP** organic tofu, romaine lettuce, avocado, cucumber, carrots, vegan aioli, guasacaca, sun-dried tomato tortilla 12.25 V

## BURGERS

served with coupa fries ~ protein style available

**COUPA** 1/2 lb. harris ranch angus beef, caramelized onions, bacon, romaine lettuce, cheddar cheese, tomato 15.95 \*

**SMITH** 1/2 lb. harris ranch angus beef, swiss cheese, avocado, sautéed mushrooms, garlic aioli 16.50 \*

## VENEZUELAN SPECIALTIES

**PABELLON PLATE** national dish of venezuela, shredded beef, white rice, black beans, fried mini arepitas, sweet fried plantains, side of nata & fresh white cheese 19.95 GF

**VEGAN PABELLON PLATE** white rice, black beans, organic tofu, sweet fried plantains, mini arepitas & side of guasacaca 17.95 V, GF

**PLATANO & QUESO EMPANADA** fried empanada filled with sweet fried plantains & fresh white cheese, side of guasacaca, picante trujillano, garlic aioli & mixed greens salad 14.95 VG, GF (no modifications)

**PABELLON EMPANADA** fried empanada filled with venezuelan style shredded beef, black beans, sweet fried plantains & white cheese, side of guasacaca, picante trujillano, garlic aioli & mixed greens salad 15.65 GF (no modifications)

## AREPAS

traditional venezuelan gluten free stuffed cornmeal griddle delight, served with mixed greens salad

**VEGAN AREPA** organic tofu, black beans, avocado, vegan aioli, guasacaca 12.95 V, GF

**CAMI'S AREPA** fresh white cheese, sweet fried plantains, avocado 12.75 VG, GF

**CARNE MECHADA AREPA** venezuelan style shredded beef, caramelized onions, guasacaca, garlic aioli 13.25 GF

**PABELLON AREPA** venezuelan style shredded beef, black beans, sweet fried plantains, fresh white cheese 13.75 GF

**POLLO AREPA** grilled chicken, cheddar cheese, caramelized onions, garlic aioli 12.95 GF

## TACOS & QUESADILLAS

served with side of pico de gallo

**CHICKEN TACOS** grilled chicken, avocado, vegan cabbage slaw, guasacaca, corn tortilla 13.10 GF

**CARNE MECHADA TACOS** venezuelan style shredded beef, vegan cabbage slaw, guasacaca, garlic aioli, corn tortilla 14.95 GF

**TOFU TACOS** organic tofu, black beans, vegan cabbage slaw, guasacaca, corn tortilla 12.95 V, GF

**CHICKEN QUESADILLA** spicy chipotle chicken, gouda cheese, avocado, chipotle aioli, flour tortilla 12.95

**CARNE MECHADA QUESADILLA** venezuelan style shredded beef, gouda cheese, caramelized onions, guasacaca, garlic aioli, flour tortilla 14.95

## PASTA

add chicken 4.00 ~ add organic tofu 3.25

**ALFREDO** creamy alfredo sauce, parmesan cheese 12.25 VG

**FRESH PESTO** nut-free pesto, parmesan cheese 13.25 VG

## CREPES

**VEGETARIAN SPINACH** baby spinach, mushrooms, swiss cheese, guasacaca 11.95 VG

**PESTO CHICKEN** chicken, mushrooms, swiss cheese, nut-free pesto 12.95

**TURKEY AVOCADO** oven roasted turkey breast, swiss cheese, avocado, tomato, garlic aioli 12.95

**CHOCOLATE DREAMS** nutella 11.00 VG, N

**JP'S** strawberries, bananas, nutella 11.50 VG, N

**BANANA SPLIT** nutella, banana, whipped cream 11.50 VG, N

**STRAZZA** strawberries, nutella, whipped cream 11.50 VG, N

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