

# Coupa Café

GRADUATE SCHOOL OF BUSINESS

## ESPRESSO DRINKS

- DRIP COFFEE** SM 2.25, M 2.60, L 2.95  
**ESPRESSO** SM 2.50, M 3.25, L 4.00  
**MACCHIATO** SM 2.75, M 3.50, L 4.25  
**CARAMEL MACCHIATO** M 4.75, L 5.00  
**CAFE LATTE** SM 3.25, M 4.00, L 4.50  
**CAPPUCCINO** SM 3.25, M 4.00, L 4.50  
**CAFE MOCHA** SM 4.00, M 4.75, L 5.25  
**CAFE AU LAIT** SM 3.25, M 3.60, L 3.95  
**GUAYOYO** venezuelan style americano  
SM 2.65, M 3.40, L 3.55  
**CAFE CARACAS** soft & aromatic venezuelan latte  
M 4.00, L 4.50  
**MARRON** strong & aromatic venezuelan latte  
M 4.75, L 5.25

## SPECIALTY COFFEE 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 3.00, L 3.50  
**CAFE MILANO** cappuccino with hazelnut & caramel syrup 5.50  
**VANILLA FRAPPE** blended iced espresso, milk & vanilla syrup 5.25  
**COUPA FRAPPE** blended iced cappuccino, oreo cookies & whipped cream 5.25

## HOT CHOCOLATE

SM 3.75/ M 4.50/ LG 5.00

- DELUXIOUS HOT CHOCOLATE** our premium blend of rich, dark chocolate is melted down with just enough milk to make a true drinking chocolate  
**SPICY MAYA HOT CHOCOLATE** a warm cinnamon embrace, velvety chocolate, and an infusion of cayenne & pasilla chile

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## ALL DAY BREAKFAST

- BREAKFAST BOWL** 7.95  
• gourmet granola • pavel's white russian yogurt  
• seasonal fresh fruit • fresh clover milk

## WEEKEND SPECIALTIES

available saturday & sunday 10am - 4pm

- BUTTERMILK PANCAKES OR WAFFLE**  
• plain 7.95  
• strawberry and/or bananas 8.95  
• JP's with nutella, strawberries & bananas 10.95  
**PERICO** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 9.75  
**BREAKFAST AREPA** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, bacon, gouda cheese, side of fruit 7.95

## CHAI LATTE

SM 3.50/ M 4.00/ LG 4.50

- 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 flavored sugar free decaf chai

## HOT TEAS

tea pot 3.25

- EARL GREY** indian black tea, marigold petal with safflower infusion  
**ENGLISH BREAKFAST** a robust full bodied breakfast black tea  
**BLACK CURRANT** infused with black currant & blackberries  
**GREEN MANGO PEACH** organic chinese jade wing green tea blended with green honeybush mangoes & peaches  
**OASIS** a healing blend of green teas & summer flowers  
**JASMINE GREEN** jasmine infused chinese green tea  
**GINGER LEMON GRASS** an aromatic tea with ginger & ginseng infused with lemon  
**CHAMOMILE CITRON** a soothing egyptian chamomile with lemongrass & mint  
**CITRUS MINT** a brilliant mint tea with green rooibos & citrus finale

## FRUIT SMOOTHIES

- MANGO** mango blend, milk, mangoes 4.95  
**STRAWBERRY** strawberry blend, milk, strawberries 4.95  
**STRAWBERRY BANANA** strawberry blend, milk, strawberries, bananas 4.95  
**FOUR BERRY** fourberry blend, milk & assorted berries 4.95  
**COUPA** mango & strawberry blend, milk, mangoes, strawberries 4.95

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## WEEKEND BRUNCH

available saturday & sunday 10am - 4pm

### OMELETTE or SCRAMBLED EGGS

served with baguette & fresh fruit  
egg whites only • add 1.75

- plain - omelette or scrambled 7.25
- your choice of cheese 7.75
- black forest ham & cheese 8.25
- tomatoes, onions & mushrooms 8.25
- fresh smoked salmon **monterey bay aquarium seafood watch approved**, cream cheese & chives 8.75
- avocados, onions, cheddar cheese, bell peppers & nata 8.75

### DESIGN YOUR OWN EGGS 9.50

scrambled or omelette with up to four ingredients

- BREAKFAST WRAP** scrambled eggs, bacon, tomatoes, cheddar cheese, avocados, flour tortilla, cup of fruit 9.25

# Coupa Café

## GRADUATE SCHOOL OF BUSINESS

*coupa cafe supports local, organic, sustainable & family run farms  
everything we serve is made with fresh and local ingredients*

### FARMS WE WORK WITH

- clover stornetta farms • county line harvest • ratto brothers • durst organics
- west lake fresh • cabrillo farms • dwelley farms • del fresh mushrooms
- babe farms • giusti farms • glaum egg ranch • country line harvest

### STARTERS

**HUMMUS** ✓ pita bread (may be substituted for raw veggies), extra virgin olive oil, paprika 6.50

**SOUP OF THE DAY** cup 4.95 - bowl 6.25

### SALADS

*add chicken + 3.50*

**CHICKEN CAESAR** romaine hearts, grilled chicken, parmesan cheese, housemade croutons, caesar dressing 9.75

**PALO ALTO CHOPPED** ✓ mixed greens, carrots, avocados, cucumbers, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 9.75

**ASIAN CHICKEN** romaine hearts, grilled chicken, sliced almonds, mandarins, cilantro, crispy noodles, sesame-ginger dressing 9.95

**ARUGULA & AVOCADO** ✓ arugula, avocados, quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 9.75

**COBB** mixed greens, turkey, bacon, blue cheese, tomatoes, avocados, hard-boiled egg, ranch dressing 9.75

**BEVERLY HILLS CHOPPED** mixed greens, olives, grilled chicken, asparagus, tomatoes, avocados, gouda cheese, dijon mustard vinaigrette 9.95

**KALE** ✓ fresh kale, quinoa, sun-dried cranberries, walnuts, feta cheese, lemon vinaigrette 9.75

**QUINOA** ✓ avocados, feta cheese, tomatoes, mint, cucumbers, basil, lemon vinaigrette 9.50

**ARTICHOKE** ✓ arugula, artichokes, sun-dried tomatoes, parmesan cheese, garbanzo beans, dijon mustard vinaigrette 9.75

### WRAPS & QUESADILLAS

**CAESAR WRAP** romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 7.95

**TURKEY AVOCADO WRAP** oven roasted turkey, mixed greens, tomatoes, avocados, mayonnaise, dijon mustard, sun-dried tomato tortilla 8.25

**HUMMUS VEGGIE WRAP** ✓ housemade hummus, tomatoes, cucumbers, arugula, fresh mozzarella, avocados, sun-dried tomato tortilla

**CHICKEN QUESADILLA** spicy chipotle chicken, cheddar cheese, side of guacamole & nata 8.95

**THREE CHEESE QUESADILLA** ✓ fresh mozzarella, gouda & cheddar cheese, sautéed mushrooms 8.75

### PANINI

*served with a side salad*

**CAPRESA** ✓ fresh mozzarella, tomatoes, pesto 8.95

**VEGGIE** ✓ marinated artichokes, fontina cheese, baby spinach, garlic aioli 9.75

**REINA PEPIADA** venezuelan style chicken salad with mayonnaise, avocados, tomatoes, guasacaca 9.75

**CHICKEN CHIPOTLE** spicy chipotle chicken, gouda cheese, mixed greens 9.75

**MEDITERRANEAN** grilled chicken, fresh mozzarella, mixed greens, sun-dried tomatoes, pesto 10.95

**KNIGHT CLUB** oven roasted turkey, bacon, tomatoes, mixed greens, garlic aioli, whole wheat bread 9.75

**COFFEE RUBBED TURKEY** fontina cheese, arugula, garlic aioli 9.75

**WILD SMOKED SALMON** **monterey bay aquarium seafood watch approved**, nata, mixed greens, chives 9.75

**TUNA ALBACORE SALAD** tuna with mayonnaise, chopped celery, mixed greens, tomatoes 8.95

### COUPA DUO'S 8.50

- ½ panini + ½ salad
- ½ panini + cup of soup

\* ½ salad only caesar salad or mesclun greens (add chicken + 3.50)

### AREPAS

*gluten-free traditional venezuelan stuffed cornmeal griddle delight, and served with a side salad  
please allow 10-15 minutes for preparation*

**DOMINO** ✓ queso fresco, black beans, nata 7.95

**HAM & CHEESE** black forest ham, gouda cheese 8.25

**WILD SMOKED SALMON** **monterey bay aquarium seafood watch approved**, nata, chives 9.25

**CARNE MECHADA** venezuelan housemade shredded beef stew, side of guasacaca 9.25

**REINA PEPIADA** venezuelan style chicken salad with mayonnaise, avocados, side of guasacaca 9.25

**SPECIAL** carne mechada, black beans, queso fresco, side of guasacaca 9.50

### DINNER SPECIALS

*available Monday - Thursday 3:00pm - 10:30pm  
(add chicken + 3.50)*

**PASTA ALFREDO** ✓ penne pasta, housemade alfredo sauce & parmesan cheese 8.75

**PASTA POMODORO** ✓ penne pasta, fresh mozzarella, housemade tomato sauce & fresh basil 9.25

**FRESH PESTO PASTA** ✓ penne pasta, housemade pesto & parmesan cheese 9.95