

Coupa Café

ESPRESSO DRINKS

- DRIP COFFEE** SM 2.75, M 3.00, L 3.25
- ESPRESSO** SM 3.00, M 3.75, L 4.50
- MACCHIATO** SM 3.25, M 4.00, L 4.75
- CARAMEL MACCHIATO** M 5.25, L 5.50
- CAFE LATTE** SM 3.75, M 4.50, L 5.00
- CAPPUCCINO** SM 3.75, M 4.50, L 5.00
- CAFE MOCHA** SM 4.50, M 5.25, L 5.75
- CAFE AU LAIT** SM 3.75, M 4.00, L 4.25
- GUAYOYO** venezuelan style americano SM 3.15, M 3.90, L 4.05
- CAFE CARACAS** soft & aromatic venezuelan latte M 4.50, L 5.00
- MARRON** strong & aromatic venezuelan latte M 5.25, L 5.75

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 3.75, L 4.25
- POUR OVER** brewed to order producing a delicious cup somewhere between french press and drip coffee, choose from our blend or single estate coffees 4.75
- FRENCH PRESS** brewed to order, choose from our blend or single estate coffees 5.25
- VIETNAMESE COFFEE** iced coffee, prepare with our concentrated cold brew coffee, mixed with a dash of condensed milk & shaken to a frothy texture M 4.25, L 4.75
- COUPA FREDDO** enriched with crushed ice and cold skim milk froth, creating a layer above the coffee 5.00
- CAFE MILANO** cappuccino with hazelnut & caramel syrup 6.50
- VANILLA FRAPPE** blended iced espresso, milk & vanilla syrup 6.25
- CARAMEL MACCHIATO FRAPPE** blended iced espresso, milk, & caramel syrup 6.25
- COUPA FRAPPE** blended iced cappuccino, oreo cookies & whipped cream 6.25

HOT CHOCOLATE SM 4.25/ M 5.00/ L 5.50

- 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

FARM FRESH EGGS

served with baguette & fresh fruit
egg whites only • add 1.60

OMELETTE or SCRAMBLED EGGS

- plain - omelette or scrambled 10.25
- your choice of cheese 10.75
- black forest ham & cheese 11.25
- tomatoes, onions & mushrooms 11.25
- smoked salmon, cream cheese & chives 12.25
- avocado, onion, cheddar cheese, bell peppers & sour cream 12.25
- FRIED EGGS or POACHED EGGS** 10.25
- DESIGN YOUR OWN EGGS** up to four ingredients 13.50
- SIDES** bacon 4.00, one egg 4.00

FROM THE GRIDDLE

- FRENCH TOAST** prepared with homemade challah bread, topped with strawberries 11.25
- BUTTERMILK PANCAKES OR WAFFLE**
 - plain 10.50
 - pecans 11.50
 - strawberry and/or bananas 11.50
 - JP's with nutella, strawberries & bananas 12.50

CHAI LATTE

SM 4.00/ M 4.50/ L 5.00

- 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

3.50

- EARL GREY** indian black tea, marigold petal & safflower infusion
- ENGLISH BREAKFAST** a robust full bodied breakfast black tea
- GREEN MANGO PEACH** organic chinese jade wing green tea blended with green honeybush mangoes & peaches
- 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** mint tea with green rooibus & citrus finale
- BOMBAY CHAI** an invigorating blend of select indian tea leaves blended with rich Imperial spices

FRUIT SMOOTHIES, MILKSHAKES & BOBA TEA

- MANGO SMOOTHIE** mango blend, milk, mangoes 6.25
- STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries 6.25
- STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, strawberries, bananas 6.25
- FOUR BERRY SMOOTHIE** fourberry blend, milk, assorted berries 6.25
- COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries 6.25
- COUPA SHAKE** cold brew coffee, anilla ice cream 6.25
- COOKIES & CREAM SHAKE** oreo cookies, vanilla ice cream 6.25
- COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.75/ L 5.25
- CHAI BOBA TEA** flamingo chai, almond milk, tapioca pearls M 5.45 / L 5.95

BREAKFAST SPECIALTIES

- PERICO** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 12.50
- BREAKFAST AREPA** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, gouda cheese, bacon, side of fruit 11.95
- BREAKFAST CREPE** with buckwheat flour, lightly scrambled eggs with mushrooms, avocado, gouda cheese 10.75
- BREAKFAST WRAP** scrambled eggs, bacon, tomato, avocado, cheddar cheese, flour tortilla, cup of fruit 11.95
- BAGEL or ENGLISH MUFFIN SANDWICH** scrambled eggs, tomatoes, bacon & cheddar cheese 9.25
- BLT & EGG CROISSANT** 9.95
- BAGEL & CREAM CHEESE** 3.50
- OATMEAL** brown sugar, strawberries, bananas 6.95
- BREAKFAST BOWL** choose up to three ingredients 8.95:
 - granola
 - pavel's white russian yogurt
 - seasonal fresh fruit • fresh clover milk

COUPA Café

STARTERS

- TEQUEÑOS** venezuelan fried white cheese sticks wrapped in homemade flour dough 8.25
- EMPANADITAS** (gluten-free) venezuelan fried mini empanadas, ground beef, fresh white cheese 8.75
- AREPITAS TRIO** (gluten-free) 3 venezuelan fried mini arepas filled with reina pepiada, carne mechada, cami's 10.95
- COUPA FRIES** served with sides of guasacaca, salsa trujillana & salsa de ajo 6.00
- HUMMUS** pita bread (may be substituted for raw veggies), extra virgin olive oil, paprika 8.25
- SOUP OF THE DAY** cup 6.25 - bowl 7.25

SALADS

add chicken + 4

- CAESAR** romaine lettuce, shredded parmesan, homemade croutons, caesar dressing 9.95
- PALO ALTO CHOPPED** mixed greens, carrots, avocado, cucumber, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 12.50
- NICOISE** mixed greens with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese, capers, lemon vinaigrette 12.50
- KALE** fresh kale, quinoa, sun-dried cranberries, walnuts, feta cheese, lemon vinaigrette 12.25
- BEVERLY HILLS CHOPPED** chopped mesclun greens, romaine, chicken, tomatoes, olives, asparagus, avocado, gouda cheese, dijon mustard vinaigrette 13.50
- GOAT CHEESE** mixed greens, walnuts, goat cheese, sundried cranberries, balsamic vinaigrette 12.50
- ARUGULA & AVOCADO** arugula, quinoa, avocado, pumpkin seeds, parmesan, lemon vinaigrette 13.25
- ARTICHOKE** arugula, artichokes, sundried tomatoes, garbanzo beans, parmesan cheese, dijon mustard vinaigrette 12.50
- COBB** mixed greens, turkey, bacon, blue cheese, tomato, avocado, hardboiled egg, ranch dressing 13.50

PANINI

fresh ingredients on organic acme ciabatta bread
baked daily, served with a side salad

- CAPRESA** fresh mozzarella, tomato, pesto 11.95
- VEGGIE** marinated artichokes, fontina cheese, baby spinach, garlic aioli 12.00
- MEATBALL** housemade meatballs, marinara sauce, swiss cheese, on green onion slab bread 13.50
- HAM & MOZZARELLA** black forest ham, fresh mozzarella, baby spinach, salt, pepper, olive oil 11.75
- OVEN ROASTED TURKEY BREAST** sliced turkey, swiss cheese, avocado, tomatoes, lettuce, mayonnaise, dijon 11.75
- CHICKEN CHIPOTLE** chicken breast with spicy chipotle sauce, cheddar cheese, mesclun greens 12.00
- MEDITERRANEAN** chicken breast, fresh mozzarella, pesto, mixed greens, sun-dried tomatoes 12.25
- ROSEMARY CHICKEN** freshly prepared rosemary chicken, swiss cheese, tomatoes, lettuce, mayonnaise, dijon 12.00
- WILD SMOKED SALMON** thin slices of fresh wild smoked salmon, nata, arugula, chives 13.75
- CIABATTA BURGER** with melted cheddar, crispy bacon, avocado, lettuce, tomato, onions, coupa fries 13.50
- COUPA DUO'S: 1/2 PANINI + MIXED GREENS** 11.50 or
1/2 PANINI + CUP OF SOUP 11.50 (excludes ciabatta burger)

WRAPS

served with a side salad

- CAESAR** romaine lettuce, chicken breast, parmesan cheese, flour tortilla 11.75
- HUMMUS VEGGIE** hummus, tomato, cucumber, arugula, mozzarella, avocado, sun-dried tomato tortilla 11.25
- TUSCAN CHICKEN** chicken, avocado, dried cranberries, dried figs roasted pecans, fontina cheese, mixed greens, dressed with truffle aioli, sun-dried tomato tortilla 12.50
- TURKEY & AVOCADO** oven roasted turkey breast, tomato, avocado, mayo, mustard, sun-dried tomato tortilla 12.25

QUESADILLA

- CHICKEN CHIPOTLE QUESADILLA** spicy chicken chipotle, melted cheddar, avocado, venezuelan sauces 11.75
- THREE CHEESE QUESADILLA** mozzarella, cheddar & gouda cheese, sauteed mushrooms, venezuelan sauces 11.50

SAVORY CREPES

made with buckwheat flour

- VEGETARIAN SPINACH** fresh spinach, mushrooms, swiss cheese 10.75
- PESTO CHICKEN** rosemary chicken, mushrooms, fresh pesto swiss cheese 11.95
- HAM & CHEESE** black forest ham & swiss cheese 11.50
- CALIFORNIA MOZZARELLA** fresh mozzarella, pesto, tomato 11.25
- SMOKED SALMON** wild smoked salmon, nata, chives 12.75

SWEET CREPES

made with sweet white flour

- CHOCOLATE DREAMS** nutella 9.75
- COUPA** nutella, banana, walnuts, brown sugar, cinnamon 10.50
- FRENCH SWEETNESS** sugar, butter, lemon juice 9.50
- STRAZZA** strawberries, nutella, whipped cream 10.50
- BANANA SPLIT** nutella, banana, whipped cream 10.50

AREPAS

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

- DOMINO** fresh white cheese, black beans & nata 11.50
- CAMI'S** fresh white cheese, sweet fried plantains, avocado 12.25
- REINA PEPIADA** venezuelan style chicken salad with mayo & avocado 12.00
- PELUA** carne mechada and your choice of queso amarillo or fresh white cheese 12.25
- CARNE MECHADA** venezuelan homemade shredded beef stew 12.00
- PABELLON** carne mechada, black beans, fresh white cheese, sweet fried plantains 12.75
- WILD SMOKED SALMON** nata, chives 12.75

EMPANADAS

venezuelan style fried empanadas made
with fresh ingredients, gluten-free served with a side salad,
venezuelan sauces

- MECHADA** venezuelan homemade shredded beef stew 12.75
- PABELLON** carne mechada, black beans, sweet fried plantains, fresh white cheese 13.50
- PLATANO & QUESO** sweet fried plantains, fresh white cheese 12.25

VENEZUELAN SPECIALTIES

- PABELLON** national dish of venezuela, shredded beef, arepitas, black beans, white rice, plantains, nata, fresh white cheese 17.95
- CACHAPA** (gluten-free) corn griddle pancake, fresh white cheese, side of guasacaca, nata, black beans 14.95

PASTA

add chicken + 4

- ALFREDO** creamy alfredo sauce, parmesan cheese 11.25
- POMODORO** fresh mozzarella, homemade tomato sauce, fresh basil 11.75
- SMOKED SALMON** smoked salmon, special house cream sauce, nata, chives 13.75
- FRESH PESTO** homemade pesto, parmesan cheese 12.50
- BOLOÑESA** freshly prepared ground meat, homemade tomato sauce 13.75

* not a gluten-free facility