

COUPA Café

STANFORD GOLF COURSE

COLD DRINKS

- SMOOTHIES** mango or strawberry 6.25
ROOT BEER 3.00
MARG'S ROOT BEER FLOAT 4.95
ORGANIC ICED TEA organic los andes black (guatemala) 3.75
ARNOLD PALMER 3.95
FRESH LEMONADE 3.95
ORANGE JUICE 3.95
SAN PELLEGRINO 250 ML 3.50
SODA coke, diet coke, sprite 2.95

COFFEE

- REGULAR COFFEE** 3.00
ESPRESSO 3.00
DOUBLE ESPRESSO 3.75
CAFE LATTE 4.50
CAPPUCCINO 4.50
CAFE MOCHA deluxious dark or spicy maya 5.25
GUAYOYO venezuelan style americano 3.90
CAFE CARACAS soft & aromatic venezuelan latte 4.50
MARRON strong & aromatic venezuelan latte 5.25
CARAMEL MACCHIATO espresso, milk, caramel 5.25
CAFE MILANO cappuccino with hazelnut and caramel syrup 5.95

CHAI & HOT CHOCOLATE

- TIGER SPICE CHAI** exotic mixture of tea & spices 4.50
ELEPHANT VANILLA CHAI vanilla infused with spices 4.50
DELUXIOUS DARK CHOCOLATE delicious silky rich hot chocolate drink made from grandma's strict recipe blending aromatic & deep flavors of venezuelan bittersweet chocolate 5.00
SPICY MAYA HOT CHOCOLATE our rediscovery of an ancient recipe that delicately balances spices, cayenne peppers, pasilla & cinnamon with premium venezuelan chocolate 5.00

HOT TEA 3.50

- ENGLISH BREAKFAST (organic)** 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 soothing chamomile tisane blended with citrus & fruit
CITRUS MINT mint tea with green rooibus with a citrus finale

COCKTAILS

- GOLF GIMLET** tanqueray gin, sweetened lime juice, served straight up 11.00
MARGARITA tequila, cointreau, 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
VENEZUELAN MOJITO santa teresa claro rum, santa teresa rum orange, 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 refino 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

BUBBLY & WHITE WINE

- 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
BOLLA PINOT GRIGIO veneto region, italy - crisp & lively taste of lemons, limes, peaches and melons GL 10.00
SANTA RITA SAUVIGNON BLANC valle central, chile fresh, tropical & citric GL 10.00
JEAN-MARC BROCARD CHABLIS france - notes of lemon, yellow fruits, balanced, and tangy. HALF BTL 22.00
CAMPANILE PINOT GRIGIO italy - elegant clean & intense aroma, dry flavor & pleasant green apple after taste BTL 39.00
10 SPAN CHARDONNAY central coast, california clean, dry, golden straw yellow colored & full body BTL 40.00

RED WINE

- SANTA RITA CABERNET SAUVIGNON** valle central, chile red & black fruit are dominant with a touch of spice, aromas of vanilla, clove from wood & tobacco GL 10.00
MARK WEST PINOT NOIR california - medium bodied with black cherry, cola, strawberry, plum & soft tannins GL 11.00
BERINGER FOUNDERS PINOT NOIR napa valley, california this 100% pinot noir opens with inviting aromas of red cherry, strawberry & black tea notes BTL 38.00
GREG NORMAN CABERNET SAUVIGNON paso robles, california intriguing flavors black currant & plums, silky textures & velvety tannins with hints of spice & dark cocoa BTL 39.00
ROMBAUER ZINFANDEL california - concentrated aromas of blackberry & raspberry meld with clove & spices BTL 52.00

DRAFT BEER

- BLUE MOON** GL 7.50, pitcher 25.00
belgian style white ale, cloudy orange color, non-filtered, citrus orange, light spice (golden, co)
SIERRA NEVADA GL 7.50, pitcher 25.00
pale ale, floral fragrant hop, little malt taste ending with citrus notes (chico, ca)
COORS LIGHT GL 6.50, pitcher 22.00
pale lager, fourth best selling beer in the U.S. (golden, co)

BOTTLED BEER

- STELLA ARTOIS**
pale lager, minor hop, fairly sweet, smooth, clean taste (belgium) 6.00
CORONA
pale lager, top selling imported beer in the USA (mexico) 5.50
DOGFISH 90 MIN
double india pale ale, light floral & citrus, balanced malt, heavy hoppy finish (milton, de) 7.50

HOPPY ENDING

- traditional west coast style pale ale, unfiltered, golden-colored with an aggressive hoppy aroma filled with citrus and floral notes (palo alto, ca) 5.50
O'DOUL'S (non-alcoholic)
amber, a mild, sweet taste with a slightly dry finish (usa) 5.50