

# COUSA Café

STANFORD GOLF COURSE

## happy hour drinks

3pm - 6pm daily

### BEERS 4

#### **corona**

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

#### **stella artois**

*pale lager, minor hop, fairly sweet, smooth,  
clean taste (belgium)*

### WINES 7

#### **vendange merlot**

*dry with flavors of tart cherries, toasty oak & smoke,  
light to medium tannins & body*

#### **woodbridge robert mondavi chardonnay**

*notes of delicious tart green apples & a gentle floral  
undertone ending in a light creamy oak finish*

### COCKTAILS 9

#### **tequila margarita**

*tequila, cointreau, fresh lime juice,  
homemade simple syrup, served on the rocks  
with sprinkled salt*

#### **venezuelan rum mojito**

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

#### **moscow mule**

*tru organic vodka, ginger beer, homemade citrus juice,  
served on the rocks*

# COMPA Café

STANFORD GOLF COURSE

## bar bites

3pm - 6pm daily

**guacamole, salsa and chips 7**

*fresh avocado with tomatoes, red onions, lemon, and salt*

**hummus with pita sticks 7**

*homemade hummus with pita and fried pita sticks*

**sliders 9**

*two angus beef sliders with cheddar cheese*

**tequeños 7**

*traditional Venezuelan fried white cheese sticks wrapped with homemade flour dough served with guava sauce*

**beef empanaditas 8**

*traditional venezuelan mini beef empanaditas served with guasacaca sauce*

**buffalo chicken wings 7**

*fried chicken wings marinated with paprika and cayenne pepper*

**bruschetta 7**

*crispy baguette, fresh tomatoes, and parmesan cheese*