

COUPA Café

STANFORD GOLF COURSE

WINES, BEER & COCKTAILS

BUBBLY

MASCHIO PROSECCO *italy*

fruit forward, with peach and almond flavors

SCHARFFENBERGER BRUT *anderson valley, california*

crafted from two-thirds chardonnay & one-third pinot noir, has lifting apple & honey aromas

NICOLAS FEUILLATTE BLUE LABEL BRUT *france*

floral, ginger & bread dough notes

WHITE

WOODBIDGE ROBERT MONDAVI CHARDONNAY *california*

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

BOLLA PINOT GRIGIO *veneto region, italy*

crisp & lively taste of lemons, limes, peaches and melons

SANTA RITA SAUVIGNON BLANC *valle central, chile*

fresh, tropical, & citric fruit notes and distinctive variety herbs

PETIT BOURGEOIS SAUVIGNON BLANC *loire valley, france 2014*

very aromatic with pleasant flower & fruit fragrances

RED

VENDANGE MERLOT *valle central, chile*

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

SANTA RITA CARBERNET SAUVIGNON *valle central, chile*

red & black fruit are dominant with a touch of spice, aromas of vanilla, clove from wood & tobacco

GLS

BTL

11

48

84

9

9

9

35

9

9

COCKTAILS

GOLF GIMLET 11

tanqueray gin, sweetened lime juice, served straight up

MARGARITA 12, Pitcher 29

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

1796 OLD FASHIONED 13

santa teresa 1796 rum, angostura bitters, homemade simple syrup, served on the rocks with an orange peel and maraschino cherry

PISCO SOUR 12

capurro pisco, fresh citrus juice, homemade simple syrup, egg white, served straight up

VENEZUELAN MOJITO 12

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

ROSSO 11

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

THE REFINO CUCUMBER 12

refino gin, st. germain, fresh cucumber, homemade simple syrup, soda, served tall

SPICY PALOMA 12

tequila, freshly squeezed grapefruit juice, jalapeños, homemade simple syrup, soda, served tall

COUPA MARTINI 10

vodka, kahlua, fresh brewed coupa espresso chilled, served straight up

MOSCOW MULE 12

vodka, ginger beer, homemade citrus juice, served on the rocks

WEEKEND BRUNCH

saturday - sunday 10am - 3pm

MIMOSAS 12

champagne & chilled orange juice

BLOODY MARY 11

vodka, tomato juice, worcestershire, salt, pepper, dijon, tabasco, fresh citrus juice

MARGARITA PITCHER 29

tequila, cointreau, fresh lime juice, homemade simple syrup

DRAFT BEER

BLUE MOON GL 7.50, pitcher 25

belgian style white ale, cloudy orange color, non-filtered, citrus orange, light spice (golden, co)

SIERRA NEVADA GL 7.50, pitcher 25

pale ale, floral fragrant hop, little malt taste ending with citrus notes (chico, ca)

COORS LIGHT GL 6.50, pitcher 22

pale lager, fourth best selling beer in the U.S. (golden, co)

BOTTLED BEER

STELLA ARTOIS 5.50

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

O'DOUL'S 5.50

amber, a mild, sweet taste with a slightly dry finish (usa)

CORONA 5.50

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

HOPPY ENDING 5.50

traditional west coast style pale ale, unfiltered, golden-colored with an aggressive hoppy aroma filled with citrus and floral notes (palo alto, ca)

DOGFISH 90 MIN 7.50

double india pale ale, light floral & citrus, balanced malt, heavy hoppy finish (milton, de)