

COUPA Café

STANFORD GOLF COURSE

APPETIZERS

- SOUP OF THE DAY** served with bread 7.00
- BOWL OF CHILI** diced tri-tip, beans & spices 8.75
- TEQUEÑOS** traditional venezuelan fried white cheese sticks wrapped in homemade flour dough 8.75
- GUACAMOLE, CHIPS & SALSA** fresh avocado with tomatoes, red onions, cilantro, lemon & salt 8.75
- COUPA FRIES** choice of regular fries, sweet potato fries, or garlic fries 6.95
- VENEZUELAN EMPANADITAS** (gluten-free) venezuelan fried mini empanadas choice of ground beef & fresh white cheese 10.00
- HUMMUS** homemade pita bread, paprika, extra virgin olive oil 8.95
- SLIDERS** harris ranch fresh angus beef, cheddar or blue cheese 13.50
- CEVICHE** shrimp, avocado, tomatoes, onions, cilantro, marinated in lime juice 13.00
- CALAMARI FRITTI** lightly floured calamari, lemon & pomodoro sauce 12.00
- BUFFALO CHICKEN WINGS** with ranch dressing 8.00
- MUSHROOM CROSTINI** toasted baguette with sautéed mushrooms & garlic cream sauce 10.00

SALADS

- NICOISE** mixed greens with tuna, tomatoes, cucumber, hard boiled eggs, feta cheese, capers, lemon vinaigrette 15.00
- ARUGULA & AVOCADO** arugula, quinoa, pumpkin seeds, avocado, shaved parmesan, lemon vinaigrette 15.00
- COBB** mixed greens, oven roasted turkey, bacon, blue cheese, tomato, avocado, hard boiled egg, ranch dressing 15.00
- STEAK** arugula, sundried tomato, almonds, marinated artichokes, balsamic onion, crispy chickpeas, shaved parmesan, thinly sliced grilled flat iron steak, dijon mustard vinaigrette 18.00
- BEVERLY HILLS CHOPPED** mixed greens, grilled chicken breast, asparagus, olives, tomato, avocado, gouda cheese, balsamic vinaigrette 17.00

BURGERS & HOT DOG

- HOUSE DOG** hebrew national all natural beef, topped with crispy onions & relish 10.50
- COUPA BURGER** harris ranch angus beef, caramelized onion, cheddar cheese, lettuce, bacon, tomato, coupa fries 17.00
- BLACK & BLUE BURGER** harris ranch angus beef, aged blue cheese, mixed greens, tomatoes, crispy applewood bacon, grilled red onions, garlic aioli, coupa fries & slaw 17.00
- SMITH BURGER** harris ranch angus beef, fontina cheese, avocado, sauteed mushrooms, garlic aioli, sweet potato fries 18.00

AREPA

please allow 10 -15 minutes for preparation

- CAMI'S** fresh white cheese, sweet fried plantains, avocado 13.25
- DOMINO** fresh white cheese, black beans, nata 13.00
- PELUA** shredded beef & gouda cheese 13.25
- PABELLON** shredded beef, black beans, sweet fried plantains, fresh white cheese 13.75
- POLLO** grilled chicken, caramelized onions, cheddar cheese 13.50

QUESADILLAS & TACOS

- CHICKEN QUESADILLA** grilled chicken breast, gouda & mozzarella cheese, avocado, side of pico de gallo & sour cream 14.95
- FLAT IRON STEAK QUESADILLA** grilled flat iron steak, roasted jalapeños, gouda & mozzarella cheese, avocado, side roasted pico de gallo & sour cream 17.95
- FLAT IRON STEAK TACOS** grilled steak, iceberg lettuce, fresh salsa, avocado & chipotle relish in soft yellow corn tortillas 17.95
- ROSEMARY & LIME CHICKEN TACOS** grilled chicken, iceberg, fresh salsa, avocado & salsa verde in soft yellow corn tortillas 14.95
- CHIPOTLE SHRIMP TACOS** sautéed shrimp in chipotle puree, cabbage slaw, cilantro, salsa, chopped onions & fresh white cheese in soft yellow corn tortillas 15.95

SANDWICHES & WRAPS

- TUNA SALAD SANDWICH** albacore tuna salad, lettuce, tomato, whole wheat bread 11.00
- CLASSIC CLUB** roasted turkey, bacon, lettuce, tomato, mayonnaise, whole wheat bread 13.50
- MEDITERRANEAN PANINI** grilled chicken breast, fresh mozzarella, lettuce, pesto, sundried tomatoes, ciabatta bread 13.95
- TURKEY PANINI** swiss cheese, tomato, lettuce, dijon mustard, mayonnaise, ciabatta bread 12.50
- VEGGIE PANINI** marinated artichokes, fontina cheese, baby spinach, garlic aioli 12.50
- CHICKEN CAESAR WRAP** romaine lettuce, grilled chicken breast, parmesan cheese, flour tortilla 13.50

SPECIALTIES

- PABELLON** shredded beef, black beans, rice, sweet fried plantains, mini arepas, side of cream & cheese (vegetarian option available) ~ please allow 10 -15 minutes for preparation 22.00
- STEAK & FRIES** char-grilled harris ranch flat iron steak, coupa fries & side caesar salad 25.00
- FLAT IRON STEAK & CREAMY GARLIC SHRIMP** flat iron steak with creamy garlic shrimp & sautéed spinach 30.00
- WILD PACIFIC SALMON** pan seared salmon, grilled veggies, roasted russet potatoes 26.00
- SEABASS** seabass with mashed potatoes, sautéed spinach & lemon herb beurre blanc 28.00
- SPAGHETTI & MEATBALLS** spaghetti with meatballs, tomato sauce & garlic bread (vegetarian option available) 20.00
- SPAGHETTI DEL MAR** spaghetti with grilled shrimp, calamari & mild spicy tomato sauce 22.00
- EGGPLANT PARMESAN** baked eggplant with pomodoro sauce & parmesan cheese 20.00

DESSERTS 8.00

- CHOCOLATE MOUSSE** 100% venezuelan chocolate
- TRES LECHEs** cake marinated in three milks topped with meringue
- KEY LIME PIE** condensed milk & graham crackers
- APPLE CRUMBLE** with vanilla ice cream
- BROWNIE SUNDAE** with vanilla ice cream & nutella

COUPA Café

STANFORD GOLF COURSE

WEEKEND BRUNCH

MIMOSA	12.00
BLOODY MARY	11.00
MARGARITA PITCHER	29.00
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PARFAIT <i>gourmet granola, fresh fruit, plain yogurt</i>	7.50
BREAKFAST AREPA <i>traditional venezuelan white cornmeal stuffed griddle delight, wheat & gluten free, scrambled eggs, gouda cheese, bacon, side of fruit</i>	13.00
PERICO <i>traditional venezuelan breakfast, scrambled eggs, sautéed tomatoes, onions, sweet peppers, arepa, side of fruit</i>	13.75
HUEVOS RANCHEROS <i>soft yellow corn tortilla, fried egg, black beans, homemade ranchero sauce, cilantro & fresh white cheese</i>	12.50
EGGS BENEDICT <i>english muffin with poached eggs & hollandaise sauce, choice of ham, bacon or wild smoked salmon</i>	14.00
FRIED EGG SANDWICH <i>goat cheese, red onion, mushroom, arugula, ciabatta bread</i>	12.00
HASH BROWNS, EGGS & APPLEWOOD BACON <i>crispy hash browns, scrambled eggs, smoked applewood bacon & guava ketchup</i>	12.50
EGG WHITE OMELETTE <i>spinach, mushroom, tomato, avocado, swiss cheese, side of potatoes, toast & cup of fruit</i>	13.50
STEAK & EGGS <i>two fried eggs, flat iron steak, side of hash browns</i>	25.00
FRENCH TOAST <i>homemade challah served with strawberries</i>	12.75
BUTTERMILK PANCAKES or WAFFLES <i>add nutella, strawberries & bananas or chocolate chips + 1.00</i>	11.50
CHICKEN & WAFFLES <i>buttermilk waffle, fried chicken, maple syrup</i>	18.00
COUPA BURGER <i>harris ranch angus beef, caramelized onion, cheddar cheese, lettuce, bacon, tomato, coupa fries</i>	17.00
BEVERLY HILLS CHOPPED SALAD <i>mixed greens, grilled chicken breast, asparagus, olives, tomato, avocado, gouda cheese, balsamic vinaigrette</i>	17.00

DESSERTS 8.00

CHOCOLATE MOUSSE 100% venezuelan chocolate

TRES LECHES cake marinated in three milks topped with meringue

KEY LIME PIE condensed milk & graham crackers

APPLE CRUMBLE with vanilla ice cream

BROWNIE SUNDAE with vanilla ice cream & nutella

Coupa Café

KIDS MENU

BREAKFAST

PANCAKE DUO

*two buttermilk pancakes,
maple syrup 6*

FRENCH TOAST

challah bread, maple syrup 6

FRIED or SCRAMBLED EGGS

with a toasted english muffin 5

LUNCH & DINNER

SLIDER & FRIES

*brioche bun, angus beef,
cheddar cheese, coupa fries 8*

PASTA POMODORO

*spaghetti, tomato sauce
& parmesan cheese 8*

HOMEMADE CHICKEN TENDERS

served with coupa fries 8

GRILLED CHEESE

*cheddar cheese, whole wheat bread,
cup of fruit 6*

DESSERT

ICE CREAM

scoop of vanilla ice cream 4

BROWNIE SUNDAE

with vanilla ice cream & nutella 8

Coupa Café

STANFORD GOLF COURSE

bar bites

3pm - close daily!

chips and salsa 5

*with tomatoes, red onions, lemon, and salt
add guacamole + 2*

hummus with pita sticks 7

housemade hummus with pita and fried pita sticks

sliders 8

two angus beef sliders with cheddar cheese

tequeños 6

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

empanaditas 7

*traditional venezuelan mini empanaditas
(beef or cheese option) served with three
venezuelan dipping sauces*

buffalo chicken wings 5

served with ranch dressing

coupa fries or garlic fries 5

calamari fritti or jalapeño calamari fritti 8

lightly floured, lemon, pomodoro sauce

beef skewers 5

three skewers per order

chicken tenders 5

four chicken tenders per order

cheese quesadilla 6

add chicken + 2 ~ add steak + 3

COUSA Café

STANFORD GOLF COURSE

happy hour drinks

3pm - close daily!

BOTTLED 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)*

DRAFT PITCHERS 15

bluemoon, sierra nevada & coors light

WINES 5

santa rita cabernet sauvignon

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

woodbridge robert mondavi chardonnay

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

SPECIALTY COCKTAILS 6

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

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

ALL WELL DRINKS 6

COUPA Café

STANFORD GOLF COURSE

10th Tee Menu

DRIP COFFEE 3

*delicious & bold blend
of the finest single estate coffees*

ARNOLD PALMER 3

COKE, DIET COKE,

SPRITE 2

SNAPPLE 3

GATORADE 3

BOTTLED WATER 2

BURGER DOG 8

harris ranch angus all natural beef

HOT DOG 6

hebrew national all natural beef

CHICKEN CAESAR WRAP 8

*romaine lettuce, grilled chicken,
parmesan cheese, flour tortilla*

TURKEY & BRIE BAGUETTE 7

*spring mix, oven roasted turkey breast,
cranberry sauce & brie cheese*

HAM & CHEESE BAGUETTE 7

*mustard, mayo, spring mix,
ham & swiss cheese*

TUNA SALAD BAGUETTE 7

spring mix, tomato & tuna salad

FRESH FRUIT

apple 2, banana 1

CLIF BARS 2

ASSORTED CHIPS 2

FRUIT SNACK 2

M&M's 2 - SNICKERS 2

NUTS 2

**IF YOU DO NOT GET A PRINTED RECEIPT,
REPORT TO COUPA CAFE MANAGER AT THE CLUBHOUSE
AND GET A \$10 GIFT CARD!**



Beer

CORONA 5

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

STELLA ARTOIS 5

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

SIERRA NEVADA 5

*pale ale, floral fragrant hop,
light malt taste with citrus notes (chico, ca)*

COORS LIGHT 5

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

Liquor

ABSOLUTE VODKA 10

BACARDI RUM 10

CHOICE OF MIXERS:
soda, tonic water

COMPA Café

STANFORD GOLF COURSE

Driving Range Menu

Coffee & Soft Drinks

DRIP COFFEE 3

*delicious & bold blend
of the finest single estate coffees*

DIET COKE 2

GATORADE 3

BOTTLED WATER 2

Beer

SIERRA NEVADA 4

*pale ale, floral fragrant hop,
light malt taste with citrus notes
(chico, ca)*

COORS LIGHT 4

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

STELLA ARTOIS 4

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

Burgers & More!

BURGER DOG 8

harris ranch angus all natural beef

HOT DOG 6

hebrew national all natural beef

GRILLED HAMBURGER 10

harris ranch angus all natural beef

VEGGIE BURGER 10

GRILLED CHICKEN SANDWICH 9

CHOICE OF TOPPINGS: *cheddar cheese
sauce, relish, ketchup, mustard, onion,
tomato, lettuce, mayo*

Snacks

CLIF BARS 2

ASSORTED CHIPS 2

SNICKERS 2



CREDIT CARD ONLY