

Coupa Café

GREEN LIBRARY

ESPRESSO DRINKS

- DRIP COFFEE** SM 2.00, M 2.35, L 2.70
- ESPRESSO** SM 2.50, M 3.25, L 4.00
- MACCHIATO** SM 2.75, M 3.50, L 4.25
- CARAMEL MACCHIATO** M 4.75, L 5.00
- CAFE LATTE** SM 3.25, M 4.00, L 4.50
- CAPPUCCINO** SM 3.25, M 4.00 L 4.50
- CAFE MOCHA** SM 4.00, M 4.75, L 5.25
- CAFE AU LAIT** SM 3.25, M 3.60, L 3.95
- GUAYOYO** venezuelan style americano SM 2.65, M 3.40, L 3.55
- CAFE CARACAS** soft & aromatic venezuelan latte M 4.00, L 4.50
- MARRON** strong & aromatic venezuelan latte M 4.75, L 5.25

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 3.25, L 3.75
- CAFE MILANO** cappuccino with hazelnut & caramel syrup 5.50
- VANILLA FRAPPE** blended iced espresso, milk & vanilla syrup 5.25
- COUPA FRAPPE** blended iced cappuccino, oreo cookies & whipped cream 5.25
- CHAI LATTE** SM 3.50/ M 4.00/ LG 4.50
- 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

ALL DAY BREAKFAST

- BREAKFAST BOWL** 7.95
 - gourmet granola • pavel's white russian yogurt
 - seasonal fresh fruit • fresh clover milk
- BUTTERMILK PANCAKES OR WAFFLE**
 - plain 8.25 • chocolate chips 8.95
 - strawberry and/or bananas 9.25
 - JP's with nutella, strawberries & bananas 10.50
- OMELETTE or SCRAMBLED EGGS**
served with baguette & fresh fruit
egg whites only • add 1.75
 - plain - omelette or scrambled 7.50
 - your choice of cheese 7.95
 - black forest ham & cheese 8.50
 - tomatoes, onions & mushrooms 8.50
 - wild smoked salmon: **monterey bay aquarium seafood watch approved**, nata & chives 8.95
 - avocados, onions, cheddar cheese, bell peppers & nata 8.95
- DESIGN YOUR OWN EGGS** 9.75
scrambled or omelette with up to four ingredients
- EGGS, BACON & POTATO** 9.50
scrambled eggs, bacon, fried potatoes

HOT CHOCOLATE SM 3.75/ M 4.50/ LG 5.00

DELUXIOUS our premium blend of rich, dark chocolate is melted down with just enough milk to make a true drinking chocolate

SPICY MAYA a warm cinnamon embrace, velvety chocolate, and an infusion of cayenne & pasilla chile

HOT TEAS 12oz - 2.50

CHAMOMILE CITRON soothing egyptian chamomile with lemongrass & mint

EARL GREY indian black tea, marigold petal & safflower infusion

FORTE BREAKFAST organic connoisseur grade assam, robust & malty with an exceptionally smooth finish

GREEN MANGO PEACH chinese jade wing green tea blended with green honeybush mangoes & peaches

WHITE GINGER PEAR exotic blend of white tea & pear, balanced with a note of ginger

WILD BERRY HIBICUS tart-sweet juicy berries, punctuated with hibiscus flowers & rose hips with notes of sun ripened citrus

FRUIT SMOOTHIES & BOBA TEA

- MANGO SMOOTHIE** mango blend, milk, mangoes 5.25
- STRAWBERRY SMOOTHIE** strawberry blend, milk, strawberries 5.25
- STRAWBERRY BANANA SMOOTHIE** strawberry blend, milk, strawberries, bananas 5.25
- FOUR BERRY SMOOTHIE** fourberry blend, milk & assorted berries 5.25
- COUPA SMOOTHIE** mango & strawberry blend, milk, mangoes, strawberries 5.25
- GREEN MATCHA** matcha green tea, almond milk, fresh mango fruit and fresh spinach 5.25
- COUPA BOBA TEA** black tea, condensed milk, tapioca pearls M 4.25/ LG 4.75
- CHAI BOBA TEA** flamingo chai, almond milk, tapioca pearls M 4.95/ LG 5.50

ALL DAY BREAKFAST

- BREAKFAST WRAP** scrambled eggs, bacon, tomatoes, avocados, cheddar cheese, flour tortilla, cup of fruit 9.50
- ARAGAN BURRITO** chorizo, scrambled eggs, potato, cheddar cheese 9.75
- BREAKFAST CREPE** prepared with buckwheat flour, scrambled eggs, mushrooms, avocados & gouda 9.25
- EGG, BLACK FOREST HAM & CHEESE SANDWICH** 9.25

BREAKFAST SPECIALTIES

weekdays ~ 7:30am to 12:00pm - weekends ~ all day!

- BREAKFAST AREPA** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, bacon, gouda cheese, side of fruit 8.95
- CARNE MECHADA AREPA** venezuelan homemade shredded beef stew 9.50
- PERICO** (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 9.95
- EGGS BENEDICT** english muffin with poached eggs & hollandaise sauce, with your choice of ham, bacon, wild smoked salmon **monterey bay aquarium seafood watch approved** or baby spinach 10.25

COUPA Café

GREEN LIBRARY

coupa cafe supports local, organic, sustainable & family run farms
everything we serve is made with fresh and local ingredients

FARMS WE WORK WITH

- clover stornetta farms • county line harvest • ratto brothers • durst organics
- west lake fresh • cabrillo farms • dwelley farms • del fresh mushrooms
- babe farms • giusti farms • glaum egg ranch • country line harvest

STARTERS

HUMMUS ✓ pita bread (may be substituted for raw veggies), extra virgin olive oil, paprika 6.75

BRUSCHETTA ✓ tomatoes, parmesan cheese 6.75

NACHOS housemade tortilla chips, black beans, cheddar cheese, guacamole, tomatoes, nata, salsa fresca 6.25 (add shredded beef + 3.50)

SOUP OF THE DAY cup 4.95 - bowl 6.50

SALADS

add chicken + 3.50

CHICKEN CAESAR romaine hearts, grilled chicken, parmesan cheese, housemade croutons, caesar dressing 9.95

PALO ALTO CHOPPED ✓ mixed greens, carrots, avocados, cucumbers, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 9.95

ASIAN CHICKEN SALAD romaine hearts, grilled chicken, sliced almonds, mandarins, cilantro, crispy noodles, sesame-ginger dressing 10.25

ARUGULA & AVOCADO ✓ arugula, avocados, quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 9.95

COBB mixed greens, turkey, bacon, blue cheese, tomatoes, avocados, hard-boiled egg, ranch dressing 10.25

BEVERLY HILLS CHOPPED mixed greens, olives, grilled chicken, asparagus, tomatoes, avocados, gouda cheese, dijon mustard vinaigrette 10.25

GOAT CHEESE ✓ mixed greens, goat cheese, walnuts, sun-dried cranberries, honey vinaigrette 9.25

KALE ✓ fresh kale, quinoa, sun-dried cranberries, walnuts, feta cheese, lemon vinaigrette 9.75

NICOISE mixed greens, tuna, tomatoes, cucumbers, hard-boiled egg, feta cheese, capers, lemon vinaigrette 9.95

ARTICHOKE ✓ arugula, artichokes, sun-dried tomatoes, parmesan cheese, garbanzo beans, dijon mustard vinaigrette 9.75

BEET ✓ mixed greens, beets, quinoa, avocado, goat cheese, balsamic vinegar 9.95

WRAPS & QUESADILLA

CAESAR WRAP romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 8.25

HUMMUS VEGGIE WRAP ✓ hummus, tomatoes, cucumbers, arugula, fresh mozzarella, avocados, sun-dried tomato tortilla 8.25

CHONGO COMBO WRAP grilled chicken, pork carnitas, queso fresco, mushrooms, tomato, onion, pepper, side of pico de gallo & nata, flour tortilla 9.95

CARNITAS WRAP with a housemade special braised pork recipe 9.50

CHICKEN QUESADILLA spicy chipotle chicken, gouda cheese, side of guacamole, nata, salsa fresca 9.25

HAM & CHEESE QUESADILLA black forest ham, gouda cheese, side of guacamole, nata, salsa fresca 9.25

THREE CHEESE QUESADILLA ✓ fresh mozzarella, gouda & cheddar cheese, sautéed mushrooms 9.00

PANINI

served with a side salad

CAPRESA ✓ fresh mozzarella, tomatoes, pesto 9.95

VEGGIE ✓ marinated artichokes, fontina cheese, baby spinach, garlic aioli 9.95

BETABEL ✓ beets, avocados, queso fresco, baby spinach, pesto 9.95

TUNA ALBACORE SALAD tuna with mayonnaise, chopped celery, mixed greens, tomatoes 9.25

WILD SMOKED SALMON **monterey bay aquarium seafood watch approved**, nata, mixed greens, chives 10.00

OVEN ROASTED TURKEY swiss cheese, mixed greens, tomatoes, mayonnaise, dijon mustard 9.50

CHICKEN CHIPOTLE spicy chipotle chicken, gouda cheese, mixed greens 10.00

ROSEMARY CHICKEN tomatoes, swiss cheese, mixed greens, mayonnaise, dijon mustard 9.95

MEDITERRANEAN grilled chicken, fresh mozzarella, mixed greens, sun-dried tomatoes, pesto 11.25

BLACK FOREST HAM swiss cheese, mixed greens, tomatoes, mayonnaise, dijon mustard 9.25

MEATBALL housemade meatballs, marinara sauce, swiss cheese, on green onion slab bread 10.25

CARNITAS homemade special braised pork recipe, side of garlic aioli 9.50

COUPA DUO'S 8.75

• ½ panini + ½ salad or ½ panini + cup of soup

* ½ salad only caesar salad or mesclun greens (add chicken + 3.50)

PASTA

add chicken + 3.50

PASTA ALFREDO ✓ penne pasta, housemade alfredo sauce & parmesan cheese 9.00

PASTA POMODORO ✓ penne pasta, fresh mozzarella, housemade tomato sauce & fresh basil 9.50

FRESH PESTO PASTA ✓ penne pasta, housemade pesto & parmesan cheese 10.25

SAVORY CREPES

made with buckwheat flour

VEGETARIAN SPINACH ✓ baby spinach, mushrooms, swiss cheese 8.95

CALIFORNIA MOZZARELLA ✓ fresh mozzarella, pesto, tomatoes 8.95

PESTO CHICKEN chicken, mushrooms, swiss cheese, pesto 9.25

TURKEY AVOCADO oven roasted turkey breast, swiss cheese, avocado, tomato 9.25

WILD SMOKED SALMON **monterey bay aquarium seafood watch approved**, nata, chives 10.00

SWEET CREPES

made with sweet white flour

CHOCOLATE DREAMS nutella 8.75

COUPA CREPE nutella, banana, walnuts, brown sugar, cinnamon 8.75

BANANA SPLIT nutella, banana, whipped cream 8.75

STRAZZA strawberries, nutella, whipped cream 8.75