

Coupa Café

Y2E2 ENVIRONMENT & ENERGY BUILDING

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

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

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
• strawberry and/or bananas 9.25
• JP's with nutella, strawberries & bananas 10.50
BREAKFAST SPECIALTIES
available 7:30am -10:30am & 2:00pm-5:30pm
BREAKFAST AREPA (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, gouda cheese, bacon, side of fruit 8.95
BREAKFAST CREPE prepared with buckwheat flour, scrambled eggs, mushrooms, avocados & gouda 9.25
PERICO (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 9.95

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
HOT TEAS tea pot 3.25
EARL GREY indian black tea, marigold petal with safflower infusion
ENGLISH BREAKFAST a robust full bodied breakfast black tea
BLACK CURRANT infused with black currant & blackberries
GREEN MANGO PEACH organic chinese jade wing green tea, blended with green honeybush mangoes & peaches
OASIS a healing blend of green teas & summer flowers
JASMINE GREEN jasmine infused chinese green tea
GINGER LEMON GRASS an aromatic tea with ginger & ginseng infused with lemon
CHAMOMILE CITRON a soothing egyptian chamomile with lemongrass & mint
CITRUS MINT a brilliant mint tea with green rooibus & citrus finale
FRUIT SMOOTHIES 5.25
MANGO SMOOTHIE mango blend, milk & mangoes
STRAWBERRY SMOOTHIE strawberry blend, milk & strawberries
STRAWBERRY BANANA SMOOTHIE strawberry blend, milk, strawberry & bananas
FOUR BERRY SMOOTHIE four berry blend, milk & assorted berries
COUPA SMOOTHIE mango & strawberry blend, milk, mangoes & strawberries
GREEN MATCHA SMOOTHIE matcha green tea, almond milk, fresh mango fruit, fresh spinach

BREAKFAST

available 7:30am -10:30am & 2:00pm - 5:30pm

- 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
• fresh smoked wild salmon: **monterey bay aquarium seafood watch approved**, nata & chives 8.95
• avocados, onions, cheddar cheese, bell peppers & nata 8.95
DESIGN YOUR OWN EGGS 9.95
scrambled or omelette with up to four ingredients
EGG, BLACK FOREST HAM & CHEESE SANDWICH 9.25
BREAKFAST WRAP scrambled eggs, bacon, tomatoes, avocados, cheddar cheese, flour tortilla, cup of fruit 9.50

COUPA Café

Y2E2 ENVIRONMENT & ENERGY BUILDING

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

SOUP OF THE DAY cup 4.95 - bowl 6.50

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

SALADS

add chicken + 3.50

HARVEST ✓ romaine lettuce, cucumber, carrots, garbanzo beans, lemon vinaigrette 6.75

FARM ✓ romaine lettuce, tomatoes, carrots, hard boiled egg, balsamic vinaigrette 6.75

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

QUINOA ✓ avocados, feta cheese, tomatoes, mint, cucumbers, basil, lemon vinaigrette 9.75

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

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

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

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

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

TUNA SALAD tuna salad, romaine lettuce, tomato, cucumbers, lemon vinaigrette 9.25

BEET mixed greens, goat cheese, quinoa, avocado, beets, balsamic vinaigrette 9.95

AREPAS

gluten-free traditional venezuelan

stuffed cornmeal griddle delight, served with a side salad
please allow 10-15 minutes for preparation

DOMINO ✓ queso fresco, black beans, nata 8.25

WILD SMOKED SALMON **monterey bay aquarium seafood watch approved**, nata, chives 9.50

CARNE MECHADA venezuelan housemade shredded beef stew, side of guasacaca 9.50

REINA PEPIADA venezuelan style chicken salad with mayonnaise & avocado, side of guasacaca 9.50

SPECIAL carne mechada, black beans & queso fresco, side of guasacaca 9.75

CARNITAS braised pork, side of guasacaca 9.50

TACOS

CARNE MECHADA carne mechada, three soft corn tortillas, side pico de gallo, guasacaca 9.95

POLLO grilled chicken, three soft corn tortillas, side pico de gallo, guasacaca 9.95

CARNITAS braised pork, three soft corn tortillas, side pico de gallo, guasacaca 9.95

SANDWICHES & WRAPS

OVEN ROASTED TURKEY SANDWICH swiss cheese, romaine hearts, garlic aioli, on whole wheat bread 6.75

CHICKEN SALAD SANDWICH with tomatoes, on whole wheat bread 6.75

EGG SALAD WRAP chopped hard boiled eggs, celery, mayonnaise, green onions, curry, flour tortilla 6.75

CAESAR WRAP romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 6.75

HUMMUS VEGGIE WRAP ✓ hummus, tomatoes, arugula, cucumbers, fresh mozzarella, sun-dried tomato tortilla 6.75

CARNITAS WRAP braised pork, romaine lettuce, pico de gallo, flour tortilla 7.95

PANINI

served with a side salad

COUPA DUO'S 8.75

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

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

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

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

CAPRESA ✓ fresh mozzarella, tomato, pesto 9.95

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

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

COFFEE RUBBED TURKEY oven roasted turkey, fontina cheese, arugula, garlic aioli 9.95

OVEN ROASTED TURKEY oven roasted turkey breast, swiss cheese, avocado, spinach, tomato, dijon mustard 10.25

REINA PEPIADA venezuelan style chicken salad with mayonnaise, avocado, tomato, guasacaca 9.95

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

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

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

MECHADA housemade shredded beef stew, gouda cheese, romaine hearts, mayonnaise, dijon mustard 10.25

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

SAVORY CREPES

made with buckwheat flour

VEGETARIAN SPINACH ✓ baby spinach, mushrooms, swiss cheese 8.95

CALIFORNIA MOZZARELLA ✓ fresh mozzarella, pesto, tomatoes 8.95

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

PESTO CHICKEN chicken, mushrooms, swiss cheese, pesto 9.25

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

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