

COUPA Café

GRADUATE SCHOOL OF BUSINESS

ESPRESSO DRINKS

- DRIP COFFEE** SM 2.00, M 2.35, L 2.80
ESPRESSO SM 2.65, M 3.40, L 4.15
MACCHIATO SM 2.90, M 3.65, L 4.40
CARAMEL MACCHIATO M 4.90, L 5.15
CAFE LATTE SM 3.40, M 4.15, L 4.65
CAPPUCCINO SM 3.40, M 4.15, L 4.65
CAFE MOCHA SM 4.15, M 4.90, L 5.40
CAFE AU LAIT SM 3.40, M 3.75, L 4.10
GUAYOYO venezuelan style americano
SM 2.80, M 3.55, L 3.70
CAFE CARACAS soft & aromatic venezuelan latte
M 4.15, L 4.65
MARRON strong & aromatic venezuelan latte
M 4.90, L 5.65

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 3.40, L 3.90
CAFE MILANO cappuccino with hazelnut & caramel syrup 5.65
VANILLA FRAPPE blended iced espresso, milk & vanilla syrup 5.40
COUPA FRAPPE blended iced cappuccino, oreo cookies & whipped cream 5.40

CHAI LATTE

SM 3.65/ M 4.15/ LG 4.65

- 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** 8.25
• gourmet granola • seasonal fresh fruit
• pavel's white russian yogurt or fresh clover milk

WEEKEND SPECIALTIES

available saturday & sunday 10am - 4pm

- BUTTERMILK PANCAKES OR WAFFLE**
• plain 8.50
• strawberry and/or bananas 9.50
• JP's with nutella, strawberries & bananas 10.95
PERICO (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, sautéed tomatoes, onions, sweet peppers, side of fruit 10.25
BREAKFAST AREPA (gluten-free) traditional venezuelan griddle delight filled with scrambled eggs, bacon, gouda cheese, side of fruit 9.25

HOT CHOCOLATE

SM 3.85/ M 4.60/ LG 5.10

- 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

tea pot 3.40

- 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 rooibos & citrus finale

FRUIT SMOOTHIES & BOBA

- MANGO** mango blend, milk, mangoes 5.45
STRAWBERRY strawberry blend, milk, strawberries 5.45
STRAWBERRY BANANA strawberry blend, milk, strawberries, bananas 5.45
FOUR BERRY fourberry blend, milk & assorted berries 5.45
COUPA mango & strawberry blend, milk, mangoes, strawberries 5.45
GREEN MATCHA matcha green tea, almond milk, fresh mango fruit and fresh spinach 5.45
COUPA BOBA TEA black tea, condensed milk, tapioca pearls M 4.40/ LG 4.90
CHAI BOBA TEA flamingo chai, almond milk, tapioca pearls M 5.10/ LG 5.65

WEEKEND BRUNCH

available saturday & sunday 10am - 4pm

OMELETTE or SCRAMBLED EGGS

- served with baguette & fresh fruit
egg whites only • add 1.75
- plain - omelette or scrambled 7.85
 - your choice of cheese 8.25
 - black forest ham & cheese 8.85
 - tomatoes, onions & mushrooms 8.85
 - fresh smoked salmon **monterey bay aquarium seafood watch approved**, cream cheese & chives 9.25
 - avocados, onions, cheddar cheese, bell peppers & nata 9.25
- DESIGN YOUR OWN EGGS** 10.35
scrambled or omelette with up to four ingredients
BREAKFAST WRAP scrambled eggs, bacon, tomatoes, cheddar cheese, avocados, flour tortilla, cup of fruit 10.00

Coupa Café

GRADUATE SCHOOL OF BUSINESS

*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 • ratto brothers • west lake fresh • dwelley farms
- dwelley farms • babe farms • giusti farms • happy boy farms andy boy farm • delta queen farm

STARTERS

HUMMUS ✓ pita bread (may be substituted for raw veggies), extra virgin olive oil, paprika 7.00

NACHOS housemade tortilla chips, black beans, cheddar cheese, guacamole, tomatoes, nata, salsa fresca 6.95 (add shredded beef + 3.70)

SOUP OF THE DAY cup 5.20 - bowl 6.80

SALADS

add chicken + 3.70

CHICKEN CAESAR romaine hearts, grilled chicken, parmesan cheese, housemade croutons, caesar dressing 10.35

PALO ALTO CHOPPED ✓ mixed greens, carrots, avocados, cucumbers, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 10.45

ASIAN CHICKEN romaine hearts, grilled chicken, sliced almonds, mandarins, cilantro, crispy noodles, sesame-ginger dressing 10.75

ARUGULA & AVOCADO ✓ arugula, avocados, quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 10.50

COBB mixed greens, turkey, bacon, blue cheese, tomatoes, avocados, hard-boiled egg, ranch dressing 10.75

BEVERLY HILLS CHOPPED mixed greens, olives, grilled chicken, asparagus, tomatoes, avocados, gouda cheese, dijon mustard vinaigrette 10.75

NICOISE mixed greens with tuna, tomatoes, cucumber, hard boiled eggs, french feta cheese, capers, lemon vinaigrette 9.75

COLONNADE ✓ baby spinach, shredded carrots, cucumber, hard boiled eggs, croutons, feta cheese, lemon vinaigrette 9.95

QUINOA ✓ avocados, feta cheese, tomatoes, mint, cucumbers, basil, lemon vinaigrette 10.25

BEET ✓ mixed greens, goat cheese, quinoa, avocado, beets, balsamic vinaigrette 10.50

WRAPS & QUESADILLAS

CAESAR WRAP romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 8.75

TURKEY AVOCADO WRAP oven roasted turkey, mixed greens, tomatoes, avocados, mayonnaise, dijon mustard, sun-dried tomato tortilla 9.00

HUMMUS VEGGIE WRAP ✓ housemade hummus, tomatoes, cucumbers, arugula, fresh mozzarella, avocados, sun-dried tomato tortilla 8.75

CHICKEN QUESADILLA spicy chipotle chicken, cheddar cheese, side of guacamole & nata 9.75

PORK CARNITAS QUESADILLA braised pork, cheddar cheese, side guacamole, nata, salsa fresca 9.95

TACOS

CARNE MECHADA carne mechada topped with chopped onions, cilantro, guasacaca and nata, side of pico de gallo 9.95

POLLO grilled chicken, topped with chopped onions, cilantro, guasacaca and nata, side of pico de gallo 9.95

CARNITAS braised pork, topped with chopped onions, cilantro, guasacaca and nata, side of pico de gallo 9.95

PANINI

served with a side salad

CAPRESA ✓ fresh mozzarella, tomatoes, pesto 10.25

HUMMUS AVOCADO PANINI ✓ hummus, avocado, spinach, feta cheese, sun dried tomatoes 10.50

BETABEL ✓ beets, avocados, queso fresco, baby spinach, pesto 10.50

CHICKEN CHIPOTLE spicy chipotle chicken, gouda cheese, mixed greens 10.65

MEDITERRANEAN grilled chicken, fresh mozzarella, mixed greens, sun-dried tomatoes, pesto 11.60

KNIGHT CLUB oven roasted turkey, bacon, tomatoes, mixed greens, garlic aioli, whole wheat bread 10.25

OVEN ROASTED TURKEY oven roasted turkey breast, swiss cheese, avocado, spinach, tomato, dijon mustard 10.75

MECHADA housemade shredded beef stew, gouda cheese, romaine hearts, mayonnaise, dijon mustard 10.75

WILD SMOKED SALMON **monterey bay aquarium seafood watch approved**, nata, mixed greens, chives 10.65

TUNA ALBACORE SALAD tuna with mayonnaise, chopped celery, mixed greens, tomatoes 9.75

COUPA DUO'S 9.25

- ½ panini + ½ salad • ½ panini + cup of soup
- * ½ salad only caesar salad or mesclun greens (add chicken + 3.70)

AREPAS

*gluten-free traditional venezuelan stuffed cornmeal griddle delight, and served with a side salad
please allow 10-15 minutes for preparation*

DOMINO ✓ queso fresco, black beans, nata 8.65

HAM & CHEESE black forest ham, gouda cheese 8.95

WILD SMOKED SALMON **monterey bay aquarium seafood watch approved**, nata, chives 9.95

CARNE MECHADA venezuelan housemade shredded beef stew, side of guasacaca 9.95

REINA PEPIADA venezuelan style chicken salad with mayonnaise, avocados, side of guasacaca 9.95

SPECIAL carne mechada, black beans, queso fresco, side of guasacaca 10.25

DINNER SPECIALS

available Monday - Thursday 3:00pm - 10:30pm

(add chicken + 3.70)

PASTA ALFREDO ✓ penne pasta, housemade alfredo sauce & parmesan cheese 9.50

PASTA POMODORO ✓ penne pasta, fresh mozzarella, housemade tomato sauce & fresh basil 9.95

FRESH PESTO PASTA ✓ penne pasta, housemade pesto & parmesan cheese 10.35