

# Coupa Café

Y2E2 ENVIRONMENT & ENERGY BUILDING

## 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

## 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

## ALL DAY BREAKFAST

- BREAKFAST BOWL** 8.25  
• gourmet granola  
• seasonal fresh fruit  
• fresh clover milk or pavel's white russian yogurt  
**BUTTERMILK PANCAKES**  
• plain 8.50  
• strawberry and/or bananas 9.50  
• JP's with nutella, strawberries & bananas 10.95  
**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 9.25  
**BREAKFAST CREPE** prepared with buckwheat flour,  
scrambled eggs, mushrooms, avocados & gouda 9.50  
**PERICO** (gluten-free) traditional venezuelan  
griddle delight filled with scrambled eggs, sautéed  
tomatoes, onions, sweet peppers, side of fruit 10.25

## 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

## 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 5.45

- 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 7.85  
• your choice of cheese 8.25  
• black forest ham & cheese 8.85  
• tomatoes, onions & mushrooms 8.85  
• fresh smoked wild salmon: **monterey bay aquarium  
seafood watch approved**, nata & 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  
**EGG, BLACK FOREST HAM & CHEESE SANDWICH** 9.65  
**BREAKFAST WRAP** scrambled eggs, bacon,  
tomatoes, avocados, cheddar cheese, flour tortilla,  
cup of fruit 10.00

# COUPA Cafe

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

### STARTERS

**SOUP OF THE DAY** cup 5.20 - bowl 6.80

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

### SALADS

add chicken + 3.70

**HARVEST** ✓ romaine lettuce, cucumber, carrots, garbanzo beans, lemon vinaigrette 6.95

**GOAT CHEESE** ✓ mixed greens, goat cheese, walnuts, sun-dried cranberries, honey vinaigrette 9.75

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

**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

**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

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

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

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

### 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 8.65

**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 mayonnaise & avocado, side of guasacaca 9.95

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

**CARNITAS** braised pork, side of guasacaca 9.95

### TACOS

**CARNE MECHADA** three soft corn tortillas topped with carne mechada, chopped onions, cilantro, guasacaca & nata, side of pico de gallo 9.95

**POLLO** three soft corn tortillas topped with grilled chicken, chopped onions, cilantro, guasacaca & nata, side of pico de gallo 9.95

**CARNITAS** three soft corn tortillas topped with braised pork, chopped onions, cilantro, guasacaca & nata, side of pico de gallo 9.95

### SANDWICHES & WRAPS

**OVEN ROASTED TURKEY SANDWICH** swiss cheese, romaine hearts, garlic aioli, on whole wheat bread 7.00

**CHICKEN SALAD SANDWICH** with tomatoes, on whole wheat bread 7.00

**EGG SALAD WRAP** chopped hard boiled eggs, celery, mayonnaise, green onions, curry, flour tortilla 7.25

**CAESAR WRAP** romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 7.00

**HUMMUS VEGGIE WRAP** ✓ hummus, tomatoes, arugula, cucumbers, fresh mozzarella, sun-dried tomato tortilla 7.00

**CARNITAS WRAP** braised pork, romaine lettuce, pico de gallo, flour tortilla 8.25

### PANINI

served with a side salad

**COUPA DUO'S** 9.25

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

**BLACK FOREST HAM** swiss cheese, mixed greens, tomatoes, mayonnaise, dijon mustard 9.50

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

**CAPRESA** ✓ fresh mozzarella, tomato, pesto 10.25

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

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

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

**REINA PEPIADA** venezuelan style chicken salad with mayonnaise, avocado, tomato, guasacaca 10.50

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

**ROSEMARY CHICKEN** swiss cheese, tomatoes, mixed greens, mayonnaise, dijon mustard 10.50

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

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

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

### SAVORY CREPES

made with buckwheat flour

**VEGETARIAN SPINACH** ✓ baby spinach, mushrooms, swiss cheese 9.50

**CALIFORNIA MOZZARELLA** ✓ fresh mozzarella, pesto, tomatoes 9.50

**WILD SMOKED SALMON** **monterey bay aquarium seafood watch approved**, nata, chives 10.50

**PESTO CHICKEN** chicken, mushrooms, swiss cheese, pesto 9.95

**TURKEY & AVOCADO** oven roasted turkey breast, swiss cheese, avocado, tomato 9.95

### SWEET CREPES

made with sweet white flour

**CHOCOLATE DREAMS** nutella 9.00

**COUPA CREPE** nutella, banana, walnuts, brown sugar, cinnamon 9.75

**BANANA SPLIT** nutella, banana, whipped cream 9.25

**STRAZZA** strawberries, nutella, whipped cream 9.50