### ESPRESSO DRINKS

<table>
<thead>
<tr>
<th>Name</th>
<th>Size</th>
<th>SM</th>
<th>M</th>
<th>L</th>
</tr>
</thead>
<tbody>
<tr>
<td>Drip Coffee</td>
<td></td>
<td>2.95</td>
<td>3.25</td>
<td>3.50</td>
</tr>
<tr>
<td>Espresso</td>
<td></td>
<td>3.25</td>
<td>4.00</td>
<td>4.75</td>
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<tr>
<td>Macchiato</td>
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<td>3.50</td>
<td>4.25</td>
<td>4.95</td>
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<tr>
<td>Caramel Macchiato</td>
<td></td>
<td>5.50</td>
<td>6.25</td>
<td></td>
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<tr>
<td>Cafe Latte</td>
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<td>4.00</td>
<td>4.75</td>
<td>5.25</td>
</tr>
<tr>
<td>Cappuccino</td>
<td></td>
<td>4.00</td>
<td>4.75</td>
<td>5.25</td>
</tr>
<tr>
<td>Cafe Mocha</td>
<td></td>
<td>4.75</td>
<td>5.25</td>
<td>6.00</td>
</tr>
<tr>
<td>Cafe Au Lait</td>
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<td>4.00</td>
<td>4.25</td>
<td>4.50</td>
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</tbody>
</table>

### GUAYOYO

- **Venezuelan Style Americano**
  - SM 3.25
  - M 4.00
  - L 4.75

### SPECIALTY DRINKS

#### COLD BREW
- Brewed for a minimum of 12 hours at 38 degrees, with Coupa's cold brewed method enhancing the flavor & aroma of our coffee while minimizing acidity
- M 3.95
- L 4.50

#### VIETNAMESE COFFEE
- Made with our cold brew coffee, mixed with a dash of condensed milk
- M 4.50
- L 5.00

#### CAFE MILANO
- Cappuccino with hazelnut & caramel syrup
- 6.50

#### VANILLA FRAPPE
- Blended iced espresso, milk & vanilla syrup
- 6.50

#### MATCHA LATTÉ
- Premium Japanese matcha green tea with steamed milk
- M 4.50
- L 5.00

#### CHAI LATTÉ
- SM 4.25
- M 4.75
- L 5.25

#### 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 CHOCOLATE

- **Deluxious Hot Chocolate**
  - Our premium blend of rich, dark chocolate is melted down with just enough milk to make a true drinking chocolate
  - M 4.50
  - L 6.00

- **Spicy Maya Hot Chocolate**
  - Cinnamon embrace, velvety chocolate, an infusion of cayenne & pasilla chile
  - M 7.50
  - L 8.00

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#### CAFE MILANO
- Cappuccino with hazelnut & caramel syrup
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#### VANILLA FRAPPE
- Blended iced espresso, milk & vanilla syrup
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#### MATCHA LATTE
- Premium Japanese matcha green tea with steamed milk
- M 4.50
- L 5.00

#### CHAI LATTÉ
- SM 4.25
- M 4.75
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### BREAKFAST AREPA
- Scrambled eggs, bacon & gouda cheese (please allow 10-15 minutes for preparation)
- 12.00

### BREAKFAST WRAP
- Scrambled eggs, bacon, tomato, avocado, cheddar cheese, flour tortilla, cup of fruit
- 12.25

### BREAKFAST CREPE
- With buckwheat flour, lightly scrambled eggs with mushrooms, avocado, gouda cheese
- 12.00

### BREAKFAST PLATE
- Two fried eggs, applewood bacon, roasted potatoes, sautéed bell peppers, onions & side of guasacaca
- 12.00

### BREAKFAST BOWL
- Choose up to three ingredients
- Granola • Pavel's white Russian yogurt • seasonal fresh fruit • fresh clover milk
LITTLE CRAVINGS

AREPITA TRIO (gluten-free) 3 venezuelan mini arepas filled with reina pepiada, carne mechada, marston 11.50

HUMMUS pita bread (may be substituted for raw veggies), extra virgin olive oil, paprika 8.50

AVOCADO TOAST open sandwich with avocado, salt, pepper, chili flakes & lemon on toast 10.95

FLATBREADS soft flatbread with tomato sauce, mozzarella cheese & fresh basil $8.95
- add pesto, mushrooms, meatballs or pepperoni + 2.75

SOUP OF THE DAY bowl 7.25

PANINIS & WRAPS

OVEN ROASTED TURKEY PANINI oven roasted turkey breast, avocado, swiss cheese, spinach, tomatoes, dijon mustard 12.50

BURRATA PANINI burrata cheese, tomatoes, arugula, pesto aioli 13.75

TUNA MELT tuna salad & melted cheddar cheese 12.25

MEDITERRANEAN PANINI chicken breast, fresh mozzarella, pesto, mixed greens, sun-dried tomatoes, lemon vinaigrette 12.95

HUMMUS AVOCADO PANINI hummus, avocado, spinach, feta cheese, sun-dried tomatoes 12.25

BETABEL PANINI beets, avocados, queso fresco, spinach, pesto 12.75

REINA PEPIADA PANINI venezuelan style chicken salad with mayonnaise, avocado, tomatoes, guasacaca 12.75

MECHADA PANINI housemade shredded beef stew, gouda, romaine hearts, mayonnaise, dijon mustard 12.75

CHICKEN CAESAR WRAP romaine hearts, grilled chicken, parmesan cheese, caesar dressing, flour tortilla 12.00

TURKEY AVOCADO WRAP oven roasted turkey breast, tomatoes, avocado, mayonnaise, dijon mustard, sun-dried tomatoes tortilla 12.50

EGG SALAD WRAP chopped hard boiled eggs, celery, mayonnaise, green onions, curvy, flour tortilla 11.75

SWEET CREPES

COUPA nutella, banana, walnuts, brown sugar, cinnamon 10.75

COUPA nutella, banana, whipped cream 11.25

BANANA SPLIT nutella, banana, whipped cream 11.25

STRAZZA strawberries, nutella, whipped cream 11.25

MARSTON

SALADS

BEET mixed greens, beets, quinoa, avocado, goat cheese, balsamic vinaigrette 13.50

COBB mixed greens, turkey, bacon, blue cheese, tomato, avocado, hard boiled egg, ranch dressing 13.95

CHICKEN CAESAR romaine hearts, grilled chicken, parmesan cheese, housemade croutons, caesar dressing 13.95

ARUGULA & AVOCADO arugula, quinoa, pumpkin seeds, avocado, shaved parmesan, lemon vinaigrette 13.95

NICOISE mixed greens with tuna, tomatoes, cucumber, hard boiled egg, french feta cheese, capers, lemon vinaigrette 13.95

BEVERLY HILLS CHOPPED mixed greens, chicken, olives, asparagus, tomatoes, avocado, gouda cheese, dijon mustard vinaigrette 14.00

GOAT CHEESE mixed greens, goat cheese, walnuts, sun-dried cranberries, honey vinaigrette 13.50

PALO ALTO CHOPPED mixed greens, carrots, avocado, cucumber, quinoa, garbanzo beans, feta cheese, lemon vinaigrette 13.75

AREPAS

please allow 10-15 minutes for preparation

MARSTON queso blanco, avocado, tomato 12.50

REINA PEPIADA venezuelan style chicken salad with mayonnaise & avocado 12.75

CARNE MECHADA venezuelan homemade shredded beef stew 12.75

SMOKED SALMON wild smoked salmon, nata, chives 13.25

POLE chicken, caramelized onions, cheddar cheese 12.75

TACOS

ROSEMARY & LIME CHICKEN chicken, iceberg lettuce, fresh salsa, avocado & salsa verde in soft yellow corn tortillas 12.95

CARNE MECHADA carne mechada, topped with chopped onions, cilantro, guasacaca & nata, side of pico de gallo 14.95

MUSHROOM garlic mushrooms, roasted onions, housemade salsa, cabbage slaw, fresh chopped chives, soft yellow corn tortillas 12.00

PASTA

ALFREDO creamy alfredo sauce, parmesan cheese 12.00

POMODORO fresh mozzarella, homemade tomato sauce, fresh basil 12.50

FRESH PESTO homemade pesto, parmesan cheese 13.00

ASPARAGUS asparagus, cherry tomatoes, feta cheese 13.95

SMOKED SALMON smoked salmon, special house cream sauce, nata, chives 14.50

SAVORY CREPES

made with buckwheat flour

VEGETARIAN SPINACH baby spinach, mushrooms, swiss cheese 11.50

CALIFORNIA MOZZARELLA fresh mozzarella, pesto, tomatoes 11.75

PESTO CHICKEN chicken, mushrooms, swiss cheese, pesto 12.50

TURKEY AVOCADO oven roasted turkey breast, swiss cheese, avocado, tomatoes 12.50

WILD SMOKED SALMON nata, chives 13.25

SWEET CREPES

made with sweet white flour

CHOCOLATE DREAMS nutella 10.75

COUPA nutella, banana, walnuts, brown sugar, cinnamon 11.25