

Coupa Café

COFFEE

DRIP COFFEE	S 2.50	M 2.95	L 3.50
ESPRESSO	S 3.05	M 3.95	L 4.85
CORTADO	S 4.40		
FLAT WHITE	S 4.65		
MACCHIATO	S 3.45	M 4.40	L 5.30
CARAMEL MACCHIATO		M 5.85	L 6.15
LATTE	S 4.10	M 5.00	L 5.65
CAPPUCCINO	S 4.10	M 5.00	L 5.65
DELUXIOUS DARK MOCHA	S 4.95	M 5.95	L 6.50
SPICY MAYA MOCHA	S 4.95	M 5.95	L 6.50
CAFE AU LAIT	S 4.10	M 4.65	L 5.15
GUAYOYO venezuelan style americano	S 3.30	M 4.20	L 4.35
CAFE CARACAS soft & aromatic venezuelan latte	M 4.65	L 5.05	
MARRON strong & aromatic venezuelan latte	M 5.90	L 6.55	

PROTEIN

Add Just Ingredients grass-fed, casein free, gluten free, sugar free protein powder to most drinks

14g	2.45
28g	4.90

SPECIALTY DRINKS

COLD BREW			
brewed for 12+ hours at 38 degrees	M 4.25	L 4.75	
NITRO COLD BREW			
velvety, creamy & smooth	M 5.95		
CREAMY COLD BREW			
with vanilla & cream		L 5.95	
VIETNAMESE COFFEE			
espresso, condensed milk, cream	M 4.50	L 5.15	
MATCHA LATTE			
japanese matcha	M 5.50	L 5.95	
UBE LATTE			
creamy, earthy-sweet & vibrant purple ube	M 5.50	L 5.95	
UBE LEMONADE			
with sweet, earthy & vibrant purple ube		L 4.95	
VANILLA FRAPPE			
blended iced espresso, milk & vanilla syrup		L 6.50	

HOT CHOCOLATE

S 4.50 M 5.40 L 6.00

DELUXIOUS DARK	
crafted with chunks of decadent dark chocolate	
SPICY MAYA	
infused with cinnamon, cayenne & pasilla chile	

COLD DRINKS

COKE DIET COKE	2.75	SAN PELLEGRINO	3.75
MANGO ICED TEA	3.75	BLACK ICED TEA	3.75
FRESH LEMONADE	4.15	ARNOLD PALMER	4.15
ORANGE JUICE	4.45	COUPA WATER	3.75
ARANCIATA	3.75	YERBA MATE	6.50

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BREAKFAST

served all day

OMELETTE SCRAMBLED EGGS V	
cooked with pinch of S&P, served with baguette & fresh fruit 9.50	
• tomatoes, onions & mushrooms 10.50	
• avocados, onions, cheddar cheese, nata & bell peppers 11.50	
• design your own A.Q.	

FRENCH TOAST **V**

sourdough bread dipped in our french toast mix topped with fresh strawberries & powdered sugar, side syrup 12.25

BREAKFAST WRAP

scrambled eggs with pinch of S&P, bacon, tomato, avocado, cheddar cheese, flour tortilla, side of fruit 11.95

SUNRISE WRAP **G**

scrambled egg whites with pinch of S&P, turkey, avocado, sun dried tomato, feta cheese, gluten free tortilla, side of fruit 13.95

BREAKFAST TACOS **G**

three corn tortillas filled with scrambled eggs with pinch of S&P, bacon, avocado, drizzled with guasacaca, side of pico de gallo 11.95

CHAI

S 4.50 M 4.95 L 5.50

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	vanilla flavored sugar free decaf chai

HOT TEA

EARL GREY	robust assam and bergamot black tea	L 3.95
ENGLISH BREAKFAST	robust full bodied breakfast black tea	L 3.95
JASMINE GREEN	jasmine infused chinese green tea	L 3.95
CHAMOMILE CITRON	with lemongrass & mint herbal tea	L 3.95
GINGER LEMON GRASS	citrus, spearmint, mellow licorice herbal tea	L 3.95
CITRUS MINT	infusion of peppermint and citrus herbal tea	L 3.95
LONDON FOG	earl grey tea, steamed milk, vanilla syrup	L 4.95

SMOOTHIES & BOBA

MANGO SMOOTHIE	mango blend, milk, mangoes	L 6.50
STRAWBERRY SMOOTHIE	strawberry blend, milk, strawberries	L 6.50
STRAWBERRY BANANA SMOOTHIE	strawberry blend, milk, banana	L 6.50
COUPA SMOOTHIE	mango & strawberry blend, milk, mangoes, strawberries	L 6.50
MATCHA SMOOTHIE	japanese matcha, almond milk, mango, spinach	L 6.50
COUPA BOBA TEA	black tea, condensed milk, boba	L 5.95
CHAI BOBA	decaf sugar-free flamingo vanilla chai, almond milk, boba	L 6.95
OAT MILK MATCHA BOBA	japanese matcha, oat milk, boba	L 6.95
STRAWBERRY MATCHA BOBA	japanese matcha, coconut milk, strawberry blend, boba	L 7.25
UBE MATCHA BOBA	japanese matcha, coconut milk, creamy ube, boba	L 7.25

PASTRY & DESSERT

CROISSANT	4.50	ALMOND CROISSANT N	4.50
BANANA BREAD N	4.50	DULCE DE LECHE CROISSANT	4.50
CINNAMON BUN	4.50	CHOCOLATE CHIP SCONE	4.50
BROWNIE G	5.50	CHOCOLATE CHIP COOKIE	3.50
COFFEE CAKE G	5.50	LEMON POPPY SEED MINI MUFFIN	3.50
LEMON CAKE G	5.50	PAIN AU CHOCOLATE	4.50
BANANA MUFFIN	4.50	BLUEBERRY MUFFIN	4.50
TRES LECHES	8.95	CHOCOLATE MOUSSE	8.95
MARQUESA	8.95	MOUSSE DE PARCHITA	8.95

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AVOCADO TOAST **V**

avocado, salt, pepper, chili flakes & lemon juice on sourdough bread 11.50

BREAKFAST AREPA **G**

gluten-free traditional venezuelan griddle delight, scrambled eggs with pinch of S&P, bacon, gouda cheese, side of fruit 11.95

BAGEL SANDWICH

scrambled eggs with pinch of S&P, tomato, bacon, cheddar cheese, side of fruit 10.25

CROISSANT SANDWICH

scrambled eggs with pinch of S&P, tomatoes, bacon, cheddar cheese, side of fruit 12.75

FRUIT CUP **V G**

seasonal fresh fruit in a to-go cup 6.50

V=Vegetarian **G**=Gluten-Free* **N**=Contains-Nuts S&P=Salt & Pepper
*not a gluten free facility

Coupa Café

SALADS

PALO ALTO CHOPPED SALAD **VG**

chopped mixed greens & romaine lettuce, carrots, avocado, cucumbers, organic quinoa, garbanzo beans, feta cheese, lemon vinaigrette 12.50

ARUGULA & AVOCADO SALAD **VG**

arugula, avocado, organic quinoa, pumpkin seeds, parmesan cheese, lemon vinaigrette 12.50

SESAME GINGER SALAD **VGN**

arugula & cabbage, organic quinoa, sliced almonds, organic tofu, asparagus, cucumbers, carrots, avocado, sesame ginger dressing 12.95

CAESAR SALAD

romaine, grilled chicken, tomato, avocado, parmesan cheese, croutons, caesar dressing 12.75

BEVERLY HILLS CHOPPED SALAD **G**

chopped mixed greens & romaine lettuce, olives, asparagus, grilled chicken, avocado, tomato, gouda cheese, dijon mustard vinaigrette 12.95

COWBOY SALAD **G**

baby gems, romaine, chipotle chicken, avocado, bell pepper, red onion, black beans, cilantro, tomatoes, queso fresco, chipotle aioli 13.75

HUMMUS HARVEST SALAD

baby gems, arugula, cabbage, grilled chicken, cucumbers, sun dried tomato, feta, croutons, scoop of hummus sprinkled with paprika, sesame ginger dressing 12.95

BUILD YOUR OWN SALAD

personalize your salad any which way you like A.Q.

PANINIS & WRAPS

served with side of mixed green salad
sub gluten free tortilla \$1.25 or gluten free bread \$2.50

HUMMUS VEGGIE WRAP **V**

hummus, tomato, cucumber, arugula, fresh mozzarella, avocado, guasacaca, flour tortilla 10.75

VEGGIE CRUNCH WRAP **V**

organic tofu, romaine lettuce, avocado, cucumber, carrots, vegan aioli, guasacaca, flour tortilla 10.75

TURKEY & AVOCADO WRAP

oven roasted turkey breast, tomato, avocado, mixed greens, garlic aioli, dijon mustard, flour tortilla 11.25

CAESAR WRAP

romaine, grilled chicken breast, tomato, avocado, parmesan cheese, croutons, caesar dressing, flour tortilla 11.25

CAPRESA PANINI **V**

mozzarella cheese, tomato, arugula, nut-free pesto, garlic aioli 12.25

HUMMUS AVOCADO PANINI **V**

hummus, avocado, spinach, feta cheese, sun-dried tomato, vegan aioli 12.25

OVEN ROASTED TURKEY PANINI

oven roasted turkey breast, spinach, avocado, swiss cheese, tomato, dijon mustard, garlic aioli 12.75

CHICKEN CHIPOTLE PANINI

spicy chipotle chicken, gouda cheese, chipotle aioli, mixed greens 13.50

MEDITERRANEAN PANINI

grilled chicken, fresh mozzarella, mixed greens, sun-dried tomato, nut-free pesto 13.50

CARNE MECHADA PANINI

venezuelan style shredded beef, gouda cheese, romaine lettuce, guasacaca, garlic aioli 13.50

BACON CLUB PANINI

bacon, turkey, avocado, baby gems lettuce, cheddar cheese, tomato, garlic aioli 13.50

AREPAS

gluten-free traditional venezuelan griddle delight
served with side of mixed green salad

LA LUNA AREPA **VG**

organic tofu, black beans, avocado, vegan aioli, guasacaca 11.50

CAMI'S AREPA **VG**

fresh white cheese, sweet fried plantains, avocado, guasacaca 11.50

CARNE MECHADA AREPA **G**

venezuelan style shredded beef, caramelized onions, guasacaca, garlic aioli 11.95

PABELLON AREPA **G**

venezuelan style shredded beef, black beans, sweet fried plantains, fresh white cheese, guasacaca 12.75

POLLO AREPA **G**

grilled chicken, cheddar cheese, caramelized onions, garlic aioli 11.95

TACOS & MORE

CHICKEN TACOS **G**

grilled chicken, avocado, vegan cabbage slaw, fresh white cheese, guasacaca, corn tortilla, side of pico de gallo 11.95

CARNE MECHADA TACOS **G**

venezuelan style shredded beef, vegan cabbage slaw, fresh white cheese, guasacaca, garlic aioli, corn tortilla, side of pico de gallo 11.95

CALIFORNIA TACOS **VG**

organic tofu, black beans, vegan cabbage slaw, fresh white cheese, guasacaca, nata, corn tortilla, side of pico de gallo 11.25

CHICKEN CHIPOTLE QUESADILLA

spicy chipotle chicken, gouda cheese, avocado, chipotle aioli, flour tortilla, side of pico de gallo 11.95

CARNE MECHADA QUESADILLA

venezuelan style shredded beef, gouda cheese, caramelized onions, guasacaca, garlic aioli, flour tortilla, side of pico de gallo 11.95

COUPA BURRITO **G**

choice of grilled chicken, shredded beef or organic tofu with rice, black beans, cheddar cheese, guasacaca, garlic aioli, gluten free tortilla & side of pico de gallo 13.25

WINE BY THE GLASS

MIMOSA	12.00	PROSECCO	11.00
ROSE	11.00	CHARDONNAY	11.00
PINOT NOIR	11.00	CABERNET SAUVIGNON	11.00

BEER

5.95

BLUE MOON	VOODOO RANGER IMPERIAL IPA
POLAR	CALICRAFT COAST KOLSCH
PERONI 0.0	BALLAST POINT SCULPIN
CORONA	SIERRA NEVADA
LAGUNITAS IPA	

KIDS

KIDS FRENCH TOAST **V**

sourdough french toast topped with fresh strawberries & sprinkled with powdered sugar & a side of syrup 9.50

KIDS AVOCADO TOAST **V**

sourdough bread topped with sliced avocado 7.50

KIDS QUESADILLA **VG**

corn tortillas with gouda cheese & side of black beans 7.50

KIDS GRILLED CHEESE **V**

sourdough bread with cheddar cheese, side of strawberries or side of carrots & cucumbers 9.50

KIDS TURKEY & SWISS

oven roasted turkey breast & swiss cheese on ciabatta bread, side of strawberries or side of carrots & cucumber 9.75