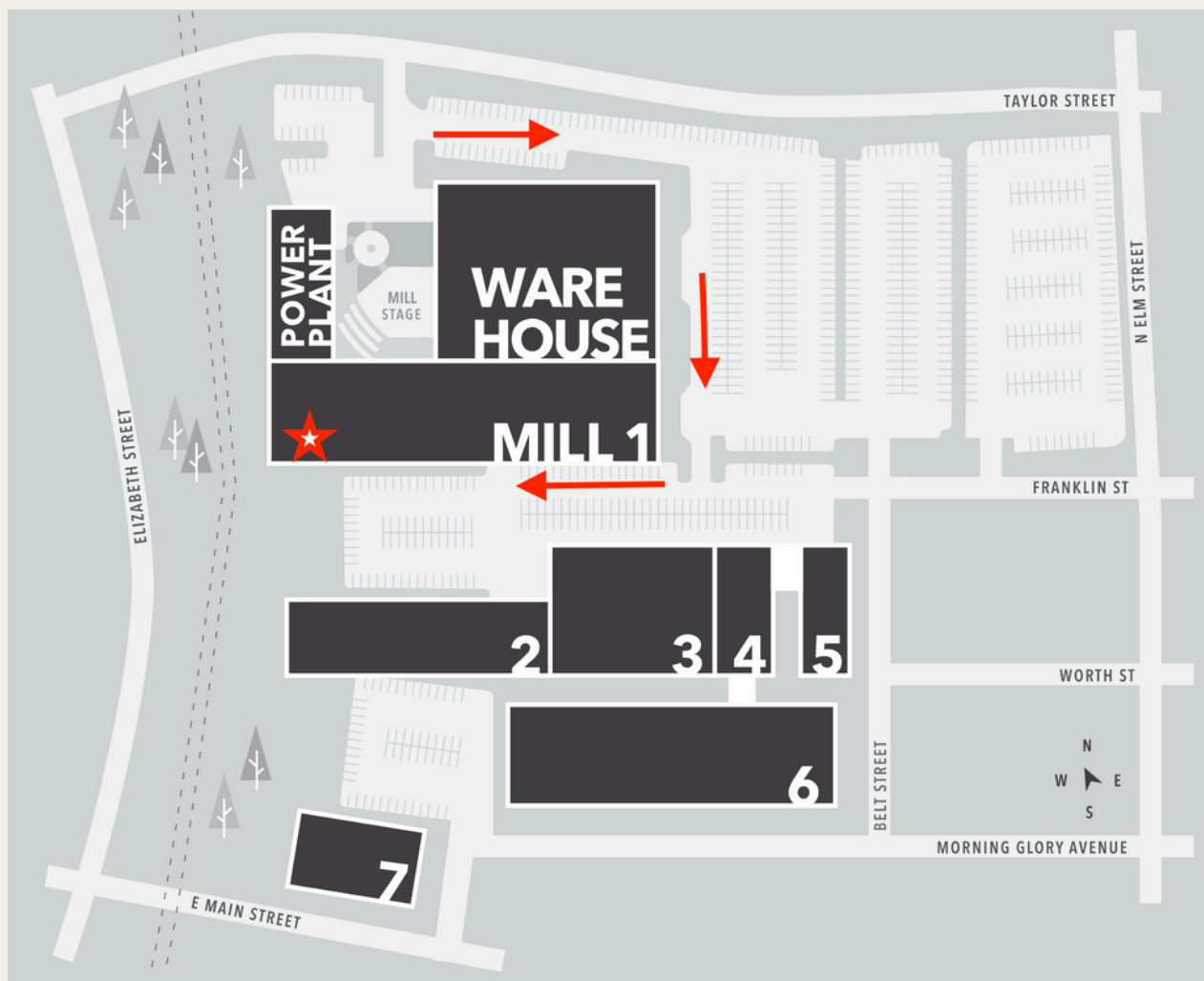




800 Taylor Street, Suite 100, Durham, NC 27701
984.365.0902



Welcome to Coupe & Stein Champagne Bar

As the owner of this special space, it's my pleasure to welcome you. This champagne bar was inspired by my love for celebrating life's moments, big and small, with the perfect blend of elegance, fun, and a touch of sparkle.

Here, you'll find a thoughtfully curated menu featuring some of the finest bubbles, complemented by delightful bites and desserts designed to elevate your experience.

In addition to this menu, we offer a variety of bubbles and wines by the glass and bottle, as well as a selection of beers and spirit-free options to suit every taste.

Whether you're raising a glass to a milestone, sharing a toast with friends, or simply indulging in a little luxury, I hope our menu and ambiance make every sip unforgettable.

Thank you for celebrating with us. Let's toast to you, to today, and to everything worth cherishing. Cheers!

Warmly,



Owner, Coupe & Stein Champagne Bar

Hours;

Thursday 5pm-10pm

Friday 5pm-11pm

Saturday 5pm-11pm

Guests must be 21+ with physical ID to enter

Pets allowed on the patio

BUBBLE COCKTAILS

Piggly Wiggly 14

limoncello, lemon juice, raspberries, rock candy & pink piggy

1901 15

Our house French 75 with cognac, lemon juice, blackberries, rock candy, prosecco & fresh lemon

The 3rd Floor 15

bourbon, cider honey syrup, bubbles & honey candy stick

Bubble Bath 14

vodka, cranberry juice, cranberry shrub, grand mariner, lemon juice, prosecco & pink duck

In' Cider 12

benedictine, apple cider, prosecco & cinnamon stick

Pink Piano 14

raspberry syrup, grand marnier, prosecco, fresh raspberries & pink glitter

Berries, Bubbles & Baubles 12

prosecco, The Parlour apricot sorbet & lychee popping boba

SPIRIT FREE

Lychee Keen 10

Kentucky 74, lychee, luxardo cherries, lime juice & luxardo cherry

Pining for Passion 10

Amethyst grapefruit basil, passion fruit, pineapple juice, lime juice, splash of soda & purple pineapple slice

Apple-y Ever After 10

Ritual gin, apple, honey, lemon juice & candy honey stick

Peach Please 10

Ritual tequila, peach, lime juice, agave, orange juice & dehydrated jalapeno

Tough Nut 10

Cedars rose, coconut, orange juice, pineapple juice & dried orange slice

SPIRIT COCKTAILS

Lady in Black 15

tequila, lime juice, chili liquor, pomegranate liquor, rock candy, blackberries & edible flower

The Witching Hour 14

blackberries, dry rose, lime juice, rock candy, topped with lemon lime

Cosmo Blanco 15

vodka, elderflower liqueur, white cranberry juice, lime juice, rock candy, cointreau, garnished with cranberry orange sugar rim & gold dusted cranberries

The Swinger 12

bourbon, pineapple ginger juice, garnished with dehydrated pineapple

Oaxacan Dead 14

mezcal, aperol, lemon, chocolate bitters, chili liquor

Hot Toddy 14

bourbon, apple cider, domaine de canton, lemon juice, luxardo cherries, cracked black pepper

Devil's Juice 14

tequila, st. germain elderflower liqueur, lemon juice, topped with red wine

Figgy Smalls 13

vodka, fig simple syrup, lemon juice, lime juice

Friskey 'Biscus 14

lunazul, lime juice, orange juice, hibiscus simple, thyme simple garnished with candied hibiscus flower

Zen Zinger 14

gin, lavender syrup, lemon juice, rock candy, fresh blueberries, garnished with lavender sprig & blueberry

Peeling Good 12

gin, apple cider, lemon juice, cinnamon bitters, rock candy, apple chip & cinnamon stick

Al' Rye Al' Rye Al' Rye 15

rye whiskey, cranberry syrup, lemon juice, orange bitters, garnished with sugar boozie berries

SMALL PLATES

Burrata 10.50

tomatoes, champagne vinegar, basil, thyme, honey,

Shrimp Cocktail 9

Carolina Bullets 14

smoked brisket & cream cheese stuffed jalapeno
peppers wrapped in bacon

Grilled Cheese 14

ricotta, butternut squash, duck confit, fried sage & chips

Flatbread 14

nightly meat or vegetarian special

Charcuterie Plates

Three Cheese 18

Three Meat 18

Full Board 28

Thomasville Tomme, Humboldt Fog, Drunken Goat,
Cypress, Black Garlic, Manchego, Red Lion Mustard &
Ale Cheddar Cheese

mortadella, spicy capicola, salami

All cheese and charcuterie plates are served with olives &
pickles, jam, honey, and house crostini's/local crackers

Tin Fish Plates

Matiz Mussels 15

Fishwife Mackrel 15

Fishwife Rainbow Trout 18

Fishwife Albacore Tuna 15

Fishwife Smoked Atlantic Salmon 18

All tin fish plates are served with olives & pickles, mustard,
honey, and house crostini's/local crackers

SNACKS

Tabacco Onion Strings 6

House Potato Chips 6

Tonight's Popcorn 4

Mimosa Olives 6

Please notify your server of any allergy and/or
dietary restrictions.

DESSERTS

Desserts vary weekly

Lemon Meringue Cake 9

layers of white cake, lemon curd, and torched merigue

Chocolate Mousse Tart 9

chocolate mousse & whipped creme garnished with
chocolate shavings

Mixed Berry Tart 9

bavarian cream & fresh berries

Flourless Chocolate Cake 9

Mill Cream Cake 9

layers of white cake, with coconut pastry cream,
covered with toasted coconut & pecans

Red Velvet Tiramisu 9

Strawberry Tart with Gran Marnier Creme 9

Brown Sugar Budnt Cake with Berry Sauce 9

Apple Crumble 11

the best parts of an apple pie in our mini cast iron skillet
topped with The Parlour's cookie butter ice cream

DESSERT COCKTAILS

Pillow Talk 15

vodka, white chocolate liqueur, toasted
marshmallow rock candy

Espresso Martini 15

Mr. black liqueur, vodka, cold brew & cocoa nibs

To Go

Want to take something
to go? Ask your server
for any bubbles, wine,
or food to go!