

Homer Café

Monday May 11, 2026

Breakfast Grill	Eggs, Bacon, Country Potatoes, Biscuit	\$6.50
Bistro Grill	Slow Roasted Pork Bahn Mi on Crusty French Roll with Pickled Carrot and Radish, Sliced Cucumbers, Cilantro, Spicy Mayo with House Chips	\$9.50
Platillo Latino	3 Steak Street Tacos, Onion and Cilantro, Lime on Corn Tortillas with Sliced Radish and Spanish Vegetable Rice	\$9.50
Taste of Home	Coconut Mango Thai Chicken or (V) Tofu Curry, Red and Green Pepper, Mango Chunks, Jasmine Rice	\$9.75
Tossed	Asian Chicken Salad, Red and Green Cabbage, Shredded Carrots, Green Onions, Chopped Cilantro, Toasted Sesame Seeds, Crunchy Wonton Strips, Asian Dressing	\$9.50
Pizza	Korean Chicken Pizza, Sweet Chili Gochujang Sauce, Mozzarella, Chicken, Shredded Carrots, Slivered Green Onions	\$5.50
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75

Tuesday May 12, 2026

Breakfast Grill	French Toast with Powdered Sugar and Warm Maple Syrup	\$6.50
Bistro Grill	Steak Teriyaki Bowl with Steamed Coconut Rice, Edamame, Carrot Ribbons, Grilled Chopped Zucchini, Grilled Pineapple Relish	\$9.50
Platillo Latino	Free Range Chipotle Chicken Quesadilla with Peppers, Onions and Monterey Jack Cheese with Spanish Rice, Shredded Lettuce, Sour Cream, Housemade Salsa and Guacamole	\$9.50
Kitchen Table	Pork al Pastor Marinated in Chiles, Spices and Pineapple, White Pineapple Rice, Whole Black Beans, Tortillas	\$9.75
Tossed	Chicken Fajita Salad, Black Beans, Roasted Corn, Grilled Red and Green Peppers, Grilled Onions, Topped with Guacamole, Tortilla Strips and Chipotle Ranch	\$9.50
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75

Wednesday May 13, 2026

Bistro Grill	Chicken Caesar Tortilla Wrap Romaine, Croutons, Grilled Chicken, House Made Caesar, with House Chips	\$9.50
Platillos Latinos	Flautas with Southwest Chicken, Black Beans, Roasted Corn and Jack Cheese Served with Chipotle Ranch Dipping Sauce	\$9.50
Taste of Home	Slow Roasted All Natural Barbecued Beef Brisket or (V) Portobello with Yukon Gold Garlic Mashed Potatoes and Brown Gravy, Spring Vegetable Medley	\$9.75
Tossed	Classic Caesar Salad, Romaine Lettuce, House Croutons, Parmesan Cheese, Caesar Dressing	\$9.50
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.50
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75

Thursday May 14, 2026

Breakfast Grill	Cinnamon Roll with Cream Cheese Frosting	\$6.50
Bistro Grill	Free Range Grilled Chicken Club Sandwich on Multigrain Bread with Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomatoes and Curly Fries	\$9.50
Platillo Latino	Beef Brisket Tacos on Corn Tortillas, Shredded Red and Green Cabbage, Hand Cut Salsa, Roasted Corn and Black Bean Salad Topped with Cotija Cheese	\$9.50
Kitchen Table	Organic Mac-n-Cheese with Apple Smoked Chicken Sausage or (V) Vegetarian Mac-n-Cheese, Oven Roasted Vegetable Medley, Garlic Toast	\$9.75
Tossed	Toasted Farro Salad, Roasted Asparagus, Broccolini, Roasted Butternut Squash, Tart Cranberries and Salty Sunflower Seeds, with a Honey Mustard Dressing	\$9.50
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken, Mozzarella Cheese	\$5.50
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75

Friday May 15, 2026

Breakfast Grill	Hash Browns topped with Avocado Spread, Eggs and Bacon with Cheese	\$6.50
Platillo Latino	Free Range Rojo Chicken Burrito Bowl, Jasmine Rice, Black Beans, Roasted Corn, Smashed Avocado	\$9.50
Taste of Home	Cowboy Beef or (V) Bulgar Chili, Shredded Sharp Cheddar Cheese, Sweet Red Onions, Chopped Green Onions and Cool Sour Cream, Jalapeno Cornbread	\$9.75
Tossed	Kale and Quinoa Salad, Chopped Raw Broccoli, Chickpeas, Sliced Avocado, Salty Sunflower Seeds, Crumbled Feta, Basic Italian Dressing	\$9.50
Pizza	Meat Lovers - Pepperoni, Salami, Sausage, Ham	\$5.50
Smoothies	Orangeicle: Orange Sherbet, Apple, Juice, Yogurt	\$5.75

General Manager: Deanna Bower
Executive Sous Chef: Louis Leon
Café Phone: 650.454.8475

Café Service Hours

Before School: 8:am - 8:25am
Morning Break: As Scheduled
Lunch: 12:05pm - 12:55pm
After School: M - Th 2:30pm - 3:00pm

Daily Specials

Breakfast:
Burritos, Muffins, Pastries & Bagels








Pizza:
Pepperoni & Cheese
5 Cheese
Specialty Pizza

Off the Grill:
Hamburgers with Kettle Chips
Cheeseburgers with Kettle Chips

Tossed:
House Caesar Salad with Chicken
House Vegetarian Caesar Salad
Specialty Salad

Sports Meal:
Protein with Rice & Vegetables

May is Mental Health Month

Build Strong Relationships 	Strategies to Prioritize Student Mental Health <small>www.thepathway2success.com</small>	
Daily Emotions Check-in 	Conference Individually 	Practice Coping Skills 
Give Brain Breaks 	Daily Morning Meeting Time 	Teach Positive Self-Talk 

After School

From 2:30-3:15 pm M-TH
Rotating Menu
House Baked Cookies
Ice Cream
Rootbeer Floats
French Fries
Quesadilla
Sliders
Chicken Strips
Nachos
Churros