

Homer Café

MondayAugust 24, 2026			Café Service Hours	
Breakfast Grill	Classic Breakfast: Eggs, Bacon, Sausage, Potatoes, Biscuit	\$6.50	Before School: 7:30am - 8:25am Morning Break: As Scheduled Lunch: 12:05pm - 12:55pm After School: M - Th 2:30pm - 3:00pm	
Bistro Grill	Ham and Swiss Baked on Hawaiian Rolls Topped with Butter and Poppyseeds with House Chips	\$9.75		
Platillo Latino	Chicken Tinga Tacos, Lettuce, Tomato Hand Cut Salsa on Flour Tortillas, Elote Corn Salad	\$9.75		
Taste of Home	Chef Louis' Hoisin Rice Bowl- Slow Roasted Pork or (V) Tofu, Spicy Fried Rice, Ratto Ranch Stir Fried Vegetables, and Hoisin Sauce with Vegetables	\$10.00		
Earthly Selections	(V) Swiss, Provolone, Cheddar Baked on Hawaiian Rolls Topped with Butter and Poppyseeds with House Chips	\$9.75		
Tossed	Free Range Chicken, Quinoa and Spinach Salad with Fresh Herbs, Shredded Carrots, Chopped Cucumber, Crunchy Red and Green Cabbage, Red Peppers, and Lime Vinaigrette	\$9.75	Daily Specials	
Pizza	Hawaiian Pizza with Fresh Pineapple Slices, Ham, Slivered Green Onions	\$5.50		
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75	Breakfast: Burritos, Muffins, Pastries & Bagels	
TuesdayAugust 25, 2026			Pizza: Pepperoni & Cheese 5 Cheese Specialty Pizza	
Breakfast Grill	House Dipped French Texas Toast with Cinnamon, Dusted with Powdered Sugar, Topped with Sliced Strawberries and Warm Maple Syrup	\$6.50	Off the Grill: Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips	
Wrap It Up	Chicken Teriyaki Wrap, Free Range Chicken Breast, Teriyaki Sauce, White Jasime Rice, Broccoli, Shredded Carrots, Wrapped up in Lettuce Served with Asian Cucumber Salad	\$9.75	Tossed: House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad	
Platillo Latino	Rojo Chicken, Smashed Black Bean and Avocado Tostada Topped with Shredded Lettuce, Hand Cut Salsa, Cotija Cheese with Spanish Rice	\$9.75	Sports Meal: Protein with Rice & Vegetables	
Kitchen Table	Fire Grilled Carne Asada or (V) Portobello, Lime Cilantro Rice, Whole Black Beans, Hand Cut Salsa, Tortilla Chips	\$10.00	Weekly Promos	
Tossed	Grilled Watermelon Salad with Wild Arugula, Feta Cheese, Free Range Herbed Grilled Chicken Breast, Roasted Red Onions and Balsamic Gastrique Sauce	\$9.75		
Pizza	Applewood Smoked Bacon, Sliced Chicken, Ranch Dressing, Red Onions, Chopped Tomato, 4 Cheese Blend	\$5.50		
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75		
WednesdayAugust 26, 2026				
Bistro Grill	Asian Chicken Bao Buns with Hoisin Sauce, Topped with Shredded Red Cabbage, Pickled Daikon, Cucumbers, and Carrots, Sesame Seeds, Served with Cucumber Asian Slaw	\$9.75	Root Beer Floats Thursday 8/27 Afterschool in the Homer Café	
Platillos Latinos	Blackened Shrimp Tacos, Red and Green Shredded Cabbage, Zesty Corn	\$9.75		
Taste of Home	Roasted Beef or (V) Roasted Portobello with Crispy Rosemary Red Potatoes, Ratto Ranch Roasted Root Vegetables, Red Wine Reduction and House Chimichurri	\$9.75		
Earthly Selections	(V) Asian Portobello Bao Buns with Hoisin Sauce, Topped with Shredded Red Cabbage, Pickled Daikon, Cucumbers, and Carrots, Sesame Seeds, Served with Cucumber Asian Slaw	\$9.75		
Tossed	Chicken, Roasted Red and Yellow Beets, Arugula, Feta Cheese, Balsamic Vinaigrette	\$9.75		
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.50		
Smoothies	Strawberry Fields: Strawberries, Banana, Apple Juice	\$5.75		
ThursdayAugust 27, 2026				
Breakfast Grill	Avocado Toast, Bacon, Smashed Avocado, Hard Egg on Texas Toast	\$6.50		
Bistro Grill	Pulled BBQ Beef Sandwich, Pepper Jack, Onion Straws, Garlic Aioli on Pretzel Roll Served with Crispy Gator Tots	\$9.75		
Platillo Latino	Nachos House Made Corn Tortillas Chips, Rojo Shredded Chicken, Refried Beans, House Made Cheese Sauce, Hand Cut Salsa, Sour Cream and Guacamole On the Side	\$9.75	After School From 2:30-3:00 pm M-TH Rotating Menu	
Kitchen Table	Free Range Butter Chicken or (V) Palak Paneer Simmered in an Ultra-Silky Aromatic Sauce of Tomatoes, and Cream Served with Basmati Rice, Curried Cauliflower and Warm Naan	\$10.00		
Earthly Selections	(V) Nachos House Made Corn Tortillas Chips, Roasted Vegetables, Refried Beans, House Made Cheese Sauce, Hand Cut Salsa, Sour Cream and Guacamole On the Side	\$9.75		
Tossed	(V) Spiced Cauliflower, Cherry Tomatoes, Persian Cucumber, Sliced Red Onions, Chopped Parsley, Mint Roasted Chickpeas, Toasted Quinoa, Lemon Tahini Dressing	\$9.75		
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.50		
Smoothies	Rasperry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75	House Baked Cookies Ice Cream Root Beer Floats French Fries Quesadilla Sliders Chicken Strips Nachos Churros Wings Taquitos	
FridayAugust 28, 2026				
Breakfast Grill	Fresh Baked Biscuits and Sausage Gravy	\$6.50		
Bistro Grill	Nashville Style Hot Chicken Sandwich on Kaiser Roll with Cabbage Slaw, Dill Pickle Slices, Cajun Remoulade and Gilroy Garlic Fries	\$9.75		
Platillo Latino		\$9.75		
Taste of Home	Cheesy Tortellini and Sausage or (V) Zucchini, House Red Sauce, Sliced Mushrooms, Topped with Fresh Basil with Garlic Cheese Bread	\$10.00		
Earthly Selections	(V) Nashville Style Hot Tofu Sandwich on Kaiser Roll with Cabbage Slaw, Spinach and Arugula, Chickpeas, Fresh Parsley, Red Onions, Green Bell Peppers, Toy Box Tomato, Chopped Cucumber, EVOO	\$9.75		
Tossed		\$9.75		
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50		
Smoothies	Orangeicle: Orange Sherbert, Vanilla Fro-Yo, Orange Juice	\$5.75		
General Manager: Deanna Bower Executive Chef: Louis Leon Café Phone: 650.454.8475				
			 EPICUREAN GROUP fresh. honest. local.	