

Homer Café

MondayAugust 31, 2026			Café Service Hours			
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	\$6.50	Before School: 8:00am - 8:25am Morning Break: As Scheduled Lunch: 12:05pm - 12:55pm After School: M - Th 2:30pm - 3:00pm			
Bistro Grill	House Roasted Turkey Soft Hoagie Roll, Swiss Cheese, Garlic Aoili Spread, Baby Spinach, Smashed Avocado, Crunchy Cucumber, Tomatoes, House Lemon Pepper Chips	\$9.75				
Platillo Latino	Beef Fajita Burrito Red and Green Peppers, Onions, Mexican Rice, Black Beans, Chopped Tomatoes, Sour Cream, Guacamole, Chips with Hand Cut Salsa	\$9.75				
Taste of Home	Tender Beef Slices or (V) Organic Tofu in a Rich Savory Sauce, Crispy Broccoli with Yakisoba Noodles, Vegetarian Egg Rolls	\$10.00				
Earthy Selections	(V) Portobello Fajita Burrito Red and Green Peppers, Onions, Mexican Rice, Black Beans, Chopped Tomatoes, Sour Cream, Guacamole	\$9.75				
Tossed	Free Range Chicken, Red and Green Cabbage Mix, Chopped Cilantro, Shredded Carrots, Red Bell Peppers, Edamame, Fried Wonton Strips, Asian Dressing	\$9.75				
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50				
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75				
TuesdaySeptember 1, 2026			Daily Specials			
Breakfast Grill	Classic Scrambled Eggs, Bacon and Country Potatoes	\$6.50	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			
Bistro Grill	Greek Chicken Bowl, Brown Rice, Crunchy Cucumber, Chopped Tomato, Red Onion, Kalamta Olives, Salty Feta, Shredded Romain Lettuce, Dollap of Hummus, Crunchy Pita Chips	\$9.75				
Platillo Latino	Chicken Cheese Enchiladas Red Sauce, Topped with Shedded Cabbage, Hand Cut Salsa and Sour Cream, with Chips and Salsa	\$9.75				
Kitchen Table	Slow Roasted Beef Chile Colorado or (V) Slow Roasted Tofu Chile Colorado, Side of Mexican Rice and Whole Beans with Queso Fresco and Corn Tortillas	\$10.00				
Earthy Selections	(V) Greek Tofu Bowl, Brown Rice, Crunchy Cucumber, Chopped Tomato, Red Onion, Kalamta Olives, Salty Feta, Shredded Romain Lettuce, Dollap of Hummus, Crunchy Pita Chips	\$9.75				
Tossed	Free Range Chicken Blueberry Peach Feta Salad, Spinach, Blueberries, Grilled Peaches, Crunchy Cucumbers, Salty Feta, Fresh Basil in a Lemon Dijon Honey Vinaigrette	\$9.75				
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50				
Smoothies	Berry Blast: Mixed Berries, Apple Juice	\$5.75				
WednesdaySeptember 2, 2026			September			
Bistro Grill	Chicken Ceasar Wrap, Romaine Lettuce, Croutons, Shredded Parmesan Cheese Tossed in Ceasar Dressing Wrapped in a Flour Tortilla with House Chips	\$9.75	September 4th 			
Platillos Latinos	Huge Tortilla Stuffed with Shredded Pork and Cheese and Grilled to Perfection Served with Chips, Hand Cut Salsa	\$9.75				
Taste of Home	Chinese Five Spice All Natural Roasted Chicken or (V) Organic Tofu with Ginger-Cilantro Sweet Chili Glaze, Jasmine Rice and Sesame-Garlic Bok-Choy	\$10.00				
Earthy Selections	(V) Tofu Ceasar Wrap, Romaine Lettuce, Croutons, Shredded Parmesan Cheese with Chips					
Tossed	Chef's Salad, Iceberg Lettuce, Chopped Ham, Boiled Eggs, Chopped Tomato, Applewood Smoked Bacon, Shredded Carrots, Buttermilk Ranch	\$9.75				
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				
ThursdaySeptember 3, 2026			After School			
Breakfast Grill	Avocado Toast, Bacon, Smashed Avocado, Over Easy Egg on Texas Toast	\$6.50	From 2:30-3:15 pm M-TH Rotating Menu House Baked Cookies Ice Cream Root Beer Floats French Fries Quesadilla Sliders Chicken Strips Nachos Churros Wings Taquitos			
Platillo Latino	Flour Tortillas Topped with Sriracha Mayo, Beer Battered Cod, Red and Green Cabbage, Salsa Fresca, Cotija Cheese, Lime Wedge, Side of Tortilla Chips and Refried Beans	\$9.75				
Bistro Grill	Chicken Salad Sandwich, Crunchy Celery, Applewood Smoked Bacon, Romaine on a Flakey Croissant with Chips	\$9.75				
Kitchen Table	Creamy Tuscan Chicken or (V) Tofu, Fresh Basil, Sundried Tomatoes, Pasta, Caser Salad, Garlic Bread	\$10.00				
Tossed	(V) Spinach and Arugula Farro Salad with Dried Figs, Sweet Potatoes, Goat Cheese, and Pepitas in a Balsamic Dressing	\$9.75				
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.50				
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75				
FridaySeptember 4, 2026						
Breakfast Grill	Waffles with Fresh Fruit and House Whipped Cream	\$6.50				
Food Truck Friday	Shredded Chicken Sliders Tossed in Chipotle BBQ Sauce, Dill Pickles, Apple Slaw Served with Kettle Chips	\$9.75				
Platillo Latino	Carne Fries Topped with Melty Cheese, Hand Cut Salsa, Sour Cream, Guacamole	\$9.75				
Taste of Home	Peruvian Grilled Chicken or (V) Cauliflower Steak with Aji Verde Sauce with Peruvian Garlic Rice, Seasonal Vegetable Medley	\$10.00				
Tossed	Peruvian Chicken Chopped Salad, Lima Beans, Radish, Red Onion, Feta, Black Olives, Cilantro, Corn, Fresh Romaine, Italian Dressing	\$9.75				
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50				
Smoothies	Orangecicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.75				
General Manager: Deanna Bower						
Executive Chef: Louis Leon						
Café Phone: 650.454.8475			 EPICUREAN GROUP fresh. honest. local.			
CONTAINS DAIRY CONTAINS SHELLFISH CONTAINS PEANUTS CONTAINS TREE NUTS CONTAINS BEANS CONTAINS WHEAT OR GLUTEN CONTAINS SESAME CONTAINS EGG CONTAINS CHICKPEA CONTAINS FISH CONTAINS SUNFLOWER SEEDS						