

Homer Café

Monday September 14, 2026			Café Service Hours	
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	\$6.50	Before School: 8:am - 8:25am	
Bistro Grill	CBR- Crispy Chicken Tossed in Ranch Seasoning, Applewood Smoked Bacon, Cheddar Cheese, Shredded Lettuce, Sliced Tomato, Wrapped in a Flour Tortilla, House Chips		Morning Break: As Scheduled	
Platillo Latino	Birria Beef Quesadilla, House Tortilla Chips, Hand Cut Salsa	\$9.75	Lunch: 12:05pm - 12:55pm	
Asian Inspired	Japanese Chicken or (V) Tofu Golden Curry, Rough Cut Carrots and Potatoes, White Jasmine Rice	\$10.00	After School: M - Th 2:30pm - 3:00pm	
Earthly Selections	(V) Crispy Tofu Tossed in Ranch Seasoning, Cheddar Cheese, Shredded Lettuce, Sliced Tomato, Wrapped in a Flour Tortilla, House Chips			
Tossed	Autumn Chopped Salad, Romaine Lettuce, Chicken, Salty Sunflower Seeds, Bartlet Pear, Honey Crisp Apple, Applewood Smoked Bacon, Dried Cranberries, Salty Feta in a Sweet Poppyseed Dressing	\$9.75		
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50		
Tuesday September 15, 2026			Daily Specials	
Breakfast Grill	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.50	Breakfast: Burritos, Muffins, Pastries & Bagels	
Bistro Grill	Classic Beef Pastrami Reuben with House-Made Sauerkraut and Thousand Island Dressing, Swiss Cheese on Rye and Kettle Chips	\$9.75	Pizza: Pepperoni & Cheese 5 Cheese Specialty Pizza	
Platillos Latinos	Pork Al Pastor Tacos, Tiny Flour Tortillas, Onions, Cilantro, Shredded Cabbage, Spicy Salsa Verde, Lime Wedge, Housemade Tortilla Chips & Roasted Tomato Salsa	\$9.75	Off the Grill: Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips	
Kitchen Table	Cuban Beef or (V) Tofu Ropa Vieja, Cuban Yellow Rice, Black Beans, Hand Cut Salsa, Corn Tortillas	\$10.00	Tossed: House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad	
Earthly Selections	(V) Tofu Al Pastor Tacos, Tiny Flour Tortillas, Onions, Cilantro, Shredded Cabbage, Spicy Salsa Verde, Lime Wedge, Housemade Tortilla Chips & Roasted Tomato Salsa	\$9.75	Sports Meal: Protein with Rice & Vegetables	
Tossed	Mexican Watermelon Salad, Arugula, Sweet Watermelon, Sliced Jalapeno, Cotija Cheese, Tajin Seasoning, Creamy Cilantro Lime Dressing	\$9.75		
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50		
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75		
Wednesday September 16, 2026			Hello September	
Bistro Grill	Sweet Carolina BBQ Beef, Onion Strings, Bread and Butter Pickles on a Soft Hoagie Roll, Cajun Fries	\$9.75		
Platillos Latinos	Chicken Street Tacos on Tiny Corn Tortillas, Onion Cilantro Mix, Black Beans, Salsa Verde	\$9.75		
Taste of India	Beef or (V) Cauliflower Vindaloo with Peppers, Onions, Ginger Garlic Paste, Indian Spices, Steamed Lemon Rice, Garlic Naan and House made Cilantro Mint Chutney	\$10.00		
Earthly Selections	(V) Portobello Street Tacos on Tiny Corn Tortillas, Onion Cilantro Mix, Black Beans, Salsa Verde	\$9.75		
Tossed	Chicken, Toasted Farro Salad, Roasted Asparagus, Broccolini, And Radishes, Tart Cranberries. Topped with Dill, Chives, Honey Mustard Dressing	\$9.75		
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.50	Hispanic Heritage Month (HHM) takes place September 15 to October 15 every year as a time to recognize and celebrate the many contributions, diverse cultures, and extensive histories of the American Latino community	
Smoothie	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75		
Thursday September 17, 2026			After School	
Breakfast Grill	Pumpkin French Toast Topped with Pumpkin Cream Cheese, Warm Maple Syrup	\$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	
Bistro Grill	Crispy Wings Tossed in Garlic Parmesan Sauce, Carrots Sticks, Sweet Potato Fries	\$9.75		
Platillo Latino	Carne Asada Tater Tachos Piled High with Cheese, Hand Cut Salsa, Sour Cream, Guacamole	\$9.75		
Kitchen Table	Free Range Chicken and Applewood Smoked Bacon or (V) Wild Mushroom Pasta with Fresh Spinach and Tomatoes in Garlic Cream Sauce, Garlic Bread	\$10.00		
Earthly Selections	(V) Tater Tachos Piled High with Cheese, Hand Cut Salsa, Sour Cream, Guacamole	\$9.75		
Tossed	Chicken, Kale and Quinoa Salad, Roasted Butternut Squash, Tangy Dried Cranberries, Crumbled Feta, Basic Italian 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		
Friday September 18, 2026				
Breakfast Grill	Breakfast Quesadillas with Eggs, Red and Green Peppers, Melty Cheese, Grilled to a Toasty Brown with Hand Cut Salsa	\$6.50		
Football Friday	Miami Dolphin's Cuban Sandwich, Honey Ham, Slow Roasted Pork, Melty Swiss, Crispy Onion Straws, Dill Pickle Slices, Dijonaise on Toasted Italian Roll with Waffle Fries	\$9.75		
Platillo Latino	49ers Sourdough Sam Bread Bowl Filled with New England Clam Chowder	\$9.75		
Taste of Home	Cowboy Beef or (V) Chili with All the Fixins, Sweet Jalapeno Cornbread	\$10.00		
Tossed	Mixed Green Salad with Crunchy Romaine, Sliced Red Onions, Black Olives, Tangy Pepperoncini, Shredded Parmesan, Tomatoes and Classic Croutons with Italian Vinaigrette	\$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				