

Homer Café

MondayOctober 5, 2026		
Breakfast Grill	Chocolate Chips Pancakes	\$6.50
Bistro Grill	Italian Spiced Crispy Chicken Topped with Caesar Salad Mix on a Flakey Croissant, Lemon Pepper Chips	\$9.75
Platillo Latino	Beefy Quesadilla with Cheese Grilled to a Crispy Perfection Side of Salsa and Chips	\$9.75
Taste of Home	Free Range Lemon Chicken Tagine with Olives, Apricots and Ratto Ranch Herbs served over Saffron Cous Cous and Stewed Chickpeas	\$10.00
Earthly Selections	(V) Cheese Quesadilla with Cheese Grilled to a Crispy Perfection Side of Salsa and Chips	\$9.75
Tossed	Classic Cob Salad, Free Range Chicken, Crisp Romaine, Tomato, Applewood Smoked Bacon, Point Reyes Blue Cheese, Chopped Hard Boiled Eggs, House Made Ranch Dressing	\$9.75
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50
Smoothies	Strawberry Banana	\$5.75
TuesdayOctober 6, 2026		
Breakfast Grill	Pumkin French Toast with Pumpkin Spice Syrup	\$6.50
Bistro Grill	Teriyaki Beef Bowl with Grilled Red Peppers and Zucchini, on a Bed of Coconut Ginger Rice Topped with Pineapple Salsa	\$9.75
Platillos Latinos	3 Mexican Street Corn Chicken Tacos Marinated Grilled Chicken with a Homemade Street Corn Salsa, Fresh Avocado, Cotija Cheese, Spiced Mexican Crema, Elote Corn Salad	\$9.75
Kitchen Table	Goodbye Summer Hawaiian BBQ - Slow Roasted Kalua Pork or (V) Portobello, Pineapple and Vegetable Fried Rice, Hawaiian Macaroni Salad, Hawaiian Roll	\$10.00
Earthly Selections	(V) Teriyaki Tofu Bowl with Grilled Red Peppers and Zucchini, on a Bed of Coconut Ginger Rice Topped with Pineapple Salsa	\$9.75
Tossed	Spinach and Arugula Salad, Fresh Sliced Pears, Point Reyes Crumbled Blue Cheese, Candied Walnuts, Balsamic Vinaigrette	\$9.75
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50
Smoothies	Mango Pineapple	\$5.75
WednesdayOctober 7, 2026		
Bistro Grill	Honey Ham and Swiss Slider, Dijonaise on Hawaiian Rolls, Baked to Perfection, House Chips	\$9.75
Platillos Latinos	Chili Con Carne Burrito, Pinto Beans, Rice, Cheddar and Jack Cheese, Guacamole and Salsa	\$9.75
Taste of Home	Jamaican Jerk Grilled Chicken, Dirty Red Beans and Rice, Roasted Sweet Potatoes, Corn Bread	\$10.00
Earthly Selections	(V) Provolone, Cheddar, Swiss Slider, Dijonaise on Hawaiian Rolls, Baked to Perfection, House Chips	\$9.75
Tossed	Orzo Pasta, Fresh Spinach, Kalamata Olives, Chopped Persian Cucumbers, Red Onions, Salty Feta, Cherry Tomatoes, SH Mint, Free Range Chicken, Greek Dressing	\$9.75
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$5.25
Smoothie	Just Peachy: Sweet Peach, Vanilla Yogurt, Apple Juice	\$5.50
ThursdayOctober 8, 2026		
Breakfast Grill	Pancakes Topped with Strawberries	\$6.50
Bistro Grill	Smashed Avocado Burger, Grass Fed Beef Patty, Pepper Jack Cheese, Applewood Smoked Bacon, 1,000 Island Dressing on a Brioche Bun with Broccoli Crunch Salad	\$9.75
Platillo Latino	Chili Verde Pork Burrito Stuffed with Beans, Rice and Cheese, Side of Chips, Salsa and Sour Cream	\$9.75
Kitchen Table	Country Fried Steak with Garlic Parmesan Smashed Potatoes, Dwelley Farms Roasted Seasonal Vegetables and Housemade White Gravy	\$10.00
Earthly Selections	(V) Smashed Avocado Burger, Garden Patty, Pepper Jack Cheese, 1,000 Island Dressing on a Brioche Bun with Broccoli Crunch Salad	\$9.75
Tossed	Crispy Romaine, Sliced Fuji Apples, Candied Pecans, Shredded White Cheddar, Creamy Poppyseed 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
FridayOctober 9, 2026		
Breakfast Grill	Breakfast Quesadillas with Eggs, Red and Green Peppers, Melty Cheese, Grilled to a Toasty Brown with Hand Cut Salsa	\$6.25
Bistro Grill	Pasta with Bolognese Sauce, Parmesan Cheese, Garlic Bread	\$9.75
Platillo Latino	Pasta with Butter, Parmesan Cheese, Garlic Bread	\$9.75
Taste of Home	Turkey or (V) Tofu Meatloaf, Roasted Butternut Squash, Maple-Bacon Brussels Sprouts	\$10.00
Tossed	Dried Cranberry, Granny Smith Apple Quinoa, Curley Kale, Toasted Pecans, Crumbled Feta, Dijon Honey Mustard	
Pizza	Pepperoni Pizza	\$5.25
Smoothies	Orangecicle: Orange Sherbert, Vanilla Fro-Yo, Orange Juice	\$5.50
General Manager: Deanna Bower Executive 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

October Promotions

LITTLE MISS
SO EXCITED FOR FALL

even though it is still 98° outside.



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
Wings