

Homer Café

Monday	October 19, 2026	
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	\$6.50
Bistro Grill	BLTA, Applewood Smoked Bacon, Crispy Iceberg Lettuce, Beefsteak Tomato, Smashed Avocado, Garlic Aioli on Toasted Bread with House Chips	\$9.75
Platillo Latino	Beef Fajita Burrito Bowl, Red and Green Peppers, Onions, Mexican Rice, Black Beans, Chopped Tomatoes, Roasted Corn, Guacamole, Sour Cream	\$9.75
Taste of Home	Indian Butter Chicken or (V) Palak Paneer Cooked With Homemade Indian Tandoori Masala, Tossed In Rich And Buttery Tomato Gravy, Basmati Rice and Curried Cauliflower	\$10.00
Tossed	Mediterranean Seasoned Chicken, Toasted Farro, Fresh Arugula, Roasted Red Peppers, Sun-Dried Tomatoes, Crumbled Feta Cheese, Marinated Artichoke Hearts, Kalamata Olives, And Fresh Parsley	\$9.50
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
Tuesday	October 20, 2026	
Breakfast Grill	Pumpkin Spiced French Toast with Whipped Pumpkin Butter	\$6.50
Bistro Grill	Buffalo Wings Tossed in Spicy Franks Red Hot Sauce, Carrots, Ranch Dipping Sauce, Gator Tots	\$9.50
Platillo Latino	Huge Flour Tortilla Stuffed with Steak, Cheese, Peppers and Onion Grilled Crisp with a side of Mexican Rice	\$9.75
Taste of Home	Slow Roasted Crispy Shredded Pork Carnitas or (V) Portobello, and served with Tiny Flour Tortillas, Onion and Cilantro, Avocado Salsa, Cool Sour Cream, Whole Black Beans	\$9.75
Tossed	Grilled Chicken, Fresh Avocado, Mixed Greens, Crisp Tortilla Strips, Carrots, Lime Cilantro Dressing	\$9.50
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75
Wednesday	October 21, 2026	
Bistro Grill	Grilled Cheese on Texas Toast with Tomato Soup	\$9.50
Platillos Latinos	Beef Tacos, Corn Tortilla, Shredded Cabbage, Hand Cut Salsa, Avocado Cream, Refried Beans, Tortilla Chips	\$9.50
Taste of Home	Sweet and Sour Chicken or (V) Organic Tofu served with White Jasmine Rice and Garlic Green Beans	\$9.75
Tossed	Chicken with Mixed Field Greens and Curly Kale with Fresh Strawberry, Tart Blueberry, Avocado, Sweet Corn, Creamy Goat Cheese in a Honey Mustard	\$9.50
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms	\$9.50
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice	\$9.75
Thursday	October 22, 2026	
Breakfast Grill	Fluffy House Made Pancakes Topped with Fresh Fruit	\$6.25
Bistro Grill	Mediterranean Beef Bowl with Romain Lettuce, Tomatoes, Red Onions, Feta Cheese, Persian Cucumber, Tziki Sauce, Spiced Couscous, Toasted Pita	\$8.95
Platillo Latino	Jasmine Rice Topped with Chicken and Vegetable Potsticker, Roasted Broccoli, Sesame Seeds, Teriyaki Sauce	\$8.95
Kitchen Table	Tri-Colored Cheese Tortellini with Creamy Alfredo Sauce Topped with Chicken or (V) Portobello, Shaved Parmesan, Sundried Tomatoes, Caesar Salad, Cheesy Garlic Bread	\$9.25
Tossed	Roasted Chicken, Fuji Apples and Kale with Dried Cherries, Sunflower Seeds, And Salty Feta in a Balsamic Vinaigrette	\$8.95
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.25
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.50
Friday	October 23, 2026	
Breakfast Grill		\$6.25
Bistro Grill	Spicy Hoisin Ground Turkey, Red Peppers, Water Chestnuts, Served in Lettuce Cups Topped with Jasmine Rice, Garnished with Shredded Carrots, Chopped Scallions, Sesame Seeds	\$8.95
Platillo Latino	Steak Chopped Salad, Iceberg Lettuce, Red Cabbage, Chopped Tomatoes, Red Onion, Tangy Cranberries, Applewood Smoked Bacon, Point Reyes Blue Cheese Crumbles, with Creamy Ranch	
Taste of Home	Skirt Steak or (V) Portobello with Chimichurri Sauce and Potatoes au Gratin	\$9.25
Tossed		\$8.95
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.25
Smoothies	Orangeicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.50

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



Café Service Hours

Breakfast: 7:30am - 8:25am

Lunch: 11:15am - 11:50am

After School: M - Th 2:30pm - 3:15pm

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

Wednesday 10/21



After School

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

Menu Key										