

Homer Café

MondaySeptember 28, 2026			Café Service Hours	
Breakfast Grill	House Baked Cinnamon Rolls with Cream Cheese Frosting	\$6.50	Before School: 8:am - 8:25am	
Bistro Grill	Crispy Buffalo Chicken Wrap, Shredded Lettuce, Cheddar Cheese, Chopped Tomatoes, Ranch Dressing, Flour Tortilla, House Chips	\$9.75	Morning Break: As Scheduled	
Platillo Latino	Mexican Spiced Ground Beef Tacos on Flour Tortilla, Shredded Lettuce, Chopped Tomatoes, Shredded Cheddar, Served with Chips and Roasted Red Salsa	\$9.75	Lunch: 12:05pm - 12:55pm	
Taste of Home	Chicken or (V) Tofu Kung Pao, Penne Pasta, Zucchini, Bell Peppers, Baby Corn, Onions, Fresh Cilantro & Green Onions	\$10.00	After School: M - Th 2:30pm - 3:00pm	
Tossed	Italian Chopped Salad: Mixed Greens, Crunchy Romain, Cured Salami, Chopped Ham, Tomatoes, Sliced Pepperoncini, Black Olives, Provolone, Italian 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 29, 2026			Daily Specials	
Breakfast Grill	Banana Coconut Pancakes with Warm Maple Syrup	\$6.50	Breakfast: Breakfast Burritos & Sandwiches, Muffins, Pastries & Bagels	
Bistro Grill	Crispy Buttermilk Free Range Chicken & Waffles, Topped with Hot Honey Glaze, Lemon Pepper Chips	\$9.75	Pizza: Pepperoni & Cheese 5 Cheese Specialty Pizza	
Platillos Latinos	Carne Asada Nachos, Shredded Lettuce, House made Guacamole, Sour Cream & Salsa	\$9.75	Off the Grill: Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips	
Taste of Home	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	Tossed: House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad	
Tossed	(V) Fiesta Bowl: Quinoa, Black Beans, Fresh Romaine, Roasted Corn, Toy Box Tomatoes, Sweet Red Onions, SH Cilantro, Crunchy Tortilla Strips, Sliced Avocado, Chipotle Ranch	\$9.75	Sports Meal: Protein with Rice & Vegetables	
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50		
Smoothies	Razzamatazz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75		
WednesdaySeptember 30, 2026				
Bistro Grill	Ciabatta, Topped with Salami and Ham, Melty Swiss, Shredded Lettuce, Sliced Tomatoes, Tangy Pickles, and a Dijonaise Sauce with House Chips	\$9.75		
Power Bowl	Greek Chicken Power Bowl, Quinoa, Topped with Greek Inspired Chicken, Chopped Cucumber and Red Onion Salsa, Crispy Chickpeas, Chopped Tomatoes, Kalamata Olives, Salty Feta, Dill and Oregano Garlic Sauce	\$9.75		
Taste of Home	Thai Slow Braised Beef or (V) Tofu, Coconut Milk, Green Curry, Steamed Jasmine Rice, Dwelley Farms Grilled Vegetables, Cilantro & Green Onions	\$10.00		
Tossed	Asian Inspired Salad: Free Ranch Chicken, Quinoa, Carrots, Red Bell Pepper, Chickpeas, Local Broccoli, Chopped Kale, Miso Ginger Dressing	\$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		
ThursdayOctober 1, 2026				
Breakfast Grill	Pumpkin French Texas Toast with Whipped Pumpkin Butter	\$6.50		
Bistro Grill	Grilled Cheese and Smoked Ham on Texas Toast with a side of Tomato Basil Soup	\$9.75		
Platillo Latino	Mexican Spiced Shredded Beef Bowl, Vegetable White Rice, Black Beans, Chopped Tomato, Grilled Red Onion, Roasted Corn, Smashed Avocado, Sour Cream Drizzle, Chopped Cilantro	\$9.50		
Taste of Home	Chicken or (V) Falafel Shawarma Plate with Romaine Lettuce, Tomatoes, Red Onions, Feta Cheese, Persian Cucumber, Riata Sauce, Couscous, Toasted Pita	\$9.75		
Tossed	Moroccan Bowl: Cucumbers, Tomatoes, Roasted Peppers, Spiced Chickpeas, Turmeric Cauliflower, Red Onions, Brown Rice, Lemon Tahini Dressing	\$9.50		
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.50		
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75		
FridayOctober 2, 2026				
Bistro Grill	The Frenchy Burger, Caramelized Onions, Arugula and Creamy Brie Cheese, served on a Brioche Bun with Dijonaise Spread and Sweet Potato Fries	\$9.50		
Platillo Latino	(V) Buttered Penne Pasta, Shredded Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.50		
Taste of Home	Beef and Italian Sausage or (V) Spinach Mushroom Lasagna with Ricotta, Mozzarella, Marinara, Garlic Bread, Caesar Salad	\$9.75		
Tossed		\$9.50		
Pizza	Heat and Sweet, Bacon, Pepperoni, Jalapeno, and Hot Honey	\$5.50		
Smoothies	Orangecicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.75		
General Manager: Deanna Bower Executive Chef: Louis Leon Café Phone: 650.454.8475			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	
 EPICUREAN GROUP fresh. honest. local.				

Spooktober



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