

Homer Café

MondayOctober 26, 2026			Café Service Hours	
Breakfast Grill Bistro Grill Platillo Latino Taste of Home (V) Earthly Selections Tossed Pizza Smoothies	Classic Breakfast, Eggs, Bacon and Country Potatoes	\$6.50	Before School: 8:am - 8:25am	
	Hawaiian Rolls Stuffed with Ham and Swiss Cheese, Topped with a Sweet & Savory Butter Poppy Seed Sauce then Baked to Golden Perfection Served with Kettle Chips	\$9.75	Morning Break: As Scheduled	
	House Made Chips Topped with Steak, Cheddar and Jack Cheese, Hand Cut Salsa, Sour Cream and Guacamole	\$9.75	Lunch: 12:05pm - 12:55pm	
	Macaroni and Cheese with Free Range Chicken, Applewood Smoked Bacon or (V) Butternut Squash Topped with Seasoned Breadcrumbs, Caesar Salad	\$10.00	After School: M - Th 2:30pm - 3:00pm	
	(V) House Made Chips Topped with Tofu, Cheddar and Jack Cheese, Hand Cut Salsa, Sour Cream and Guacamole	\$9.75		
	Sweet Apple, Tart Cranberry, Toasted Pumpkin Seed Salad with Mixed Greens and Spinach, Point Reyes Blue Cheese, in a Simple Vinaigrette	\$9.75		
	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50		
	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75		
TuesdayOctober 27, 2026			Daily Specials	
Breakfast Grill Bistro Grill Platillos Latinos Kitchen Table (V) Earthly Selections Tossed Pizza Smoothies	Cinnamon Rolls Topped with Cream Cheese Frosting and Sliced Strawberries	\$9.75	Breakfast: Burritos, Muffins, Pastries & Bagels	
	California Grilled Chicken, with Sliced Avocado, Jack Cheese, Romaine Lettuce, Tomatoes, Lemon Mayo on a Toasted Country Roll with House Lemon Pepper Chips	\$9.75	Pizza: Pepperoni & Cheese 5 Cheese Specialty Pizza	
	Mexican Spiced Chicken Tacos, Flour Tortilla, Shredded Lettuce, Chopped Tomatoes, Cheddar Cheese Side of Creamy Chicken-Corn Chowder	\$9.75	Off the Grill: Hamburgers with Kettle Chips Cheeseburgers with Kettle Chips	
	Baked Potato Bar, Mexican Spiced Beef or (V) Tofu, Shredded Cheese, Whole Black Beans, Roasted Corn, Sour Cream, Smashed Avocado, Pickled Jalapeno, Hand Cut Salsa, Crunchy Tortilla Strips	\$10.00	Tossed: House Caesar Salad with Chicken House Vegetarian Caesar Salad Specialty Salad	
	(V) California Grilled Portobello, with Sliced Avocado, Jack Cheese, Romaine Lettuce, Tomatoes, Lemon Mayo on a Toasted Country Roll with House Lemon Pepper Chips	\$9.75	Sports Meal: Protein with Rice & Vegetables	
	Kale and Quinoa Salad, Chopped Raw Broccoli, Chickpeas, Sliced Avocado, Bright Pomegranate Seeds, Pepitas, Crumbled Feta, Balsamic Vinaigrette	\$9.75		
	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50		
	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75		
WednesdayOctober 28, 2026			November Promotions	
Bistro Grill Platillos Latinos Taste of Home (V) Earthly Selections Tossed Pizza Smoothie	Grass Fed Beef Sliders, Dill Pickle, Cheese, Thousand Island Dressing with Sweet Potato Fries	\$9.75	Warm Pancakes with a Bloody Puree Friday 10/30	
	Tater-Tachos Topped with Rojo Chicken, Cheese, Black Beans, Sour Cream, Smashed Avocado, Handcut Salsa, Topped with Tortilla Strips	\$9.75		
	BBQ Pulled Pork or (V) Tofu, Corn Bread, Baked Beans, Roasted Broccoli, Honey Chipotle BBQ Sauce	\$10.00		
	(V) Tater-Tachos Topped with Rojo Tofu, Cheese, Black Beans, Sour Cream, Smashed Avocado, Handcut Salsa,	\$9.75		
	Mixed Greens, Toasted Farro, Applewood Smoked Bacon, Butternut Squash, Dried Figs, Goat Cheese, Sunflower Seeds, Balsamic Vinaigrette	\$9.75		
	Sweet Heat with Bacon, Jalapenos and Sriracha Honey	\$5.50		
	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75		
ThursdayOctober 29, 2026				
Breakfast Grill Bistro Grill Platillo Latino Kitchen Table (V) Earthly Selections Tossed Pizza Smoothies	Breakfast Quesadilla Stuffed with Eggs, Bacon, Blackbeans, Cheese Side of Hand Cut Salsa	\$6.50		
	BBQ Pork Sandwich with Smoked Gouda, Caramelized Onions, Dijonaise, on Texas Toast with House Chips	\$9.75		
	Thursday Night Football Plate: Mozzarella Sticks, Wings, Jalapeno Poppers, Fries, Dipping Sauces	\$10.25		
	Crispy Sesame Chicken or (V) Organic Tofu with a Sticky Asian Sauce, Jasmine Rice, Roasted, Garlic Green Beans	\$10.00		
	(V) Thursday Night Football Plate: Mozzarella Sticks, Jalapeno Poppers, Fries, Dipping Sauces	\$9.75		
	Asian Salad Red and Napa Cabbage, Green Onions, Quinoa, Edamame, Blood Orange, Shredded Carrots, Chopped Celery, Cilantro, Asian Dressing, Crunchy Wontons	\$9.75		
	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken	\$5.50		
	Raspberry Smoothie with Vanilla Yogurt and Apple Juice	\$5.75		
FridayOctober 30, 2026			After School	
Breakfast Grill Bistro Grill Platillo Latino Kitchen Table (V) Earthly Selections Tossed Pizza Smoothies	Pancakes with Warm Blood Puree and Bloody Berry Fruit Salad	\$6.50	From 2:30-3:15 pm M-TH	
	Chicken Teriyaki, Jasmine Rice, Roasted Vegetables	\$9.75	Rotating Menu	
	Fresh Ghost Skin Stuffed with Swine Innards, Jack and Cheddar Cheese Grilled to a Crispy Perfection with Salsa	\$9.75	House Baked Cookies	
	Spookghetti and Eyeballs in a Bloody Red Sauce with Venice Flytrap side Salad and Keep the Vampires away Garlic Bread	\$10.00	Ice Cream	
	(V) Fresh Ghost Skin Stuffed with Black Beans, Jack and Cheddar Cheese Grilled to a Crispy Perfection with Salsa	\$9.75	Root beer Floats	
		\$9.75	French Fries	
		\$9.75	Quesadilla	
		\$9.75	Sliders	
		\$9.75	Chicken Strips	
General Manager: Deanna Bower Executive Chef: Louis Leon Café Phone: 650.454.8475	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50	Nachos	
	Orangeicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.75	Churros	
			Wings	
			Taquitos	



Menu Key

