

Homer Café

Monday	November 2, 2026	
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes	\$6.50
Bistro Grill	BBQ Pulled Chicken Sandwich on Kaiser Roll with Sweet & Sour Apple Cabbage Slaw, Housemade Honey Chipotle BBQ Sauce and House Chips	\$9.50
Platillo Latino	Chicken Tamale with Creamy Chile Verde Sauce and a Beef Taco, Spanish Rice, Sour Cream, Hand Cut Salsa	\$9.50
Taste of Home	Stir-Fry Beef or (V) Tofu Sauteed with Fresh Broccoli Florets and Coated in a Savory Sauce, Jasmine Rice, Vegetable Spring Roll	\$9.75
(V) Earthly Selections	(V) BBQ Tofu Sandwich on Kaiser Roll with Sweet & Sour Apple Cabbage Slaw, Housemade Honey Chipotle BBQ Sauce and Rosemary Parmesan Potato Wedges	\$9.50
Tossed	Asian Chicken Salad, Shredded Red and Green Cabbage, Black Rice, Mandarin Oranges, Edamame, Green Onions, Crunchy Wonton Strips, Red and Black Sesame Seeds in an Asian Vinaigrette	\$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	November 3, 2026	
Breakfast Grill	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.50
Bistro Grill	Free Range Grilled Chicken Teriyaki Bowl with Steamed Coconut Rice, Stir Fried Vegetables and Grilled Pineapple Relish	\$9.50
Platillos Latinos	Mexican Beef Tacos on Flour Tortillas, Shredded Iceberg Lettuce, Tomatoes, Cheddar Cheese, Mexican Spiced Fries	\$9.50
Kitchen Table	Michocan Red Chicken or (V) Wild Mushroom Mole, Mexican Rice, Whole Pinto Beans, Hand Cut Salsa, Flour Tortillas, Cool Sour Cream	\$9.75
(V) Earthly Selections	(V) Mexican Beef Tacos on Flour Tortillas, Shredded Iceberg Lettuce, Tomatoes, Cheddar Cheese, Mexican Spiced Fries	\$9.50
Tossed	Mexican Taco Salad, Romaine and Iceberg Lettuce, Tomatoes, Black Beans, Red Onions, Roasted Corn Cheddar Cheese, Sour Cream with a Spicy Chipotle Ranch	\$9.50
Pizza	4 Cheese Blend, Fresh Sliced Roma Tomatoes, Fresh Basil, Olive Oil Base	\$5.50
Smoothies	Razzamazaz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75
Wednesday	November 4, 2026	
Bistro Grill	Grilled Chicken Tossed in Ranch Seasoning, Mozzarella Cheese, Shredded Lettuce, Chopped Tomato, Ranch Dressing Wrapped in a Flour Tortilla, House Chips	\$9.50
Platillos Latinos	Chipotle Chicken Quesadilla with Peppers, Onions and Monterey Jack Cheese with Spanish Rice, Shredded Lettuce, Sour Cream, Housemade Salsa and Guacamole	\$9.50
Taste of Home	Herb Tri-Tip or (V) Organic Tofu with Balsamic Glaze, Scalloped Potatoes, Roasted Broccoli and Dinner Roll with a Butter Pat	\$9.75
(V) Earthly Selections	(V) Tofu Teriyaki Bowl with Steamed Coconut Rice, Stir Fried Vegetables and Grilled Pineapple Relish	\$9.50
Tossed	BBQ Chicken Salad, Romaine Lettuce, Black Beans, Roasted Corn, Monterey Jack Cheese, Chopped Tomatoes, Shredded Jicama, Topped with BBQ Sauce and Tortilla Strips with Ranch Dressing	\$9.50
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
Thursday	November 5, 2026	
Breakfast Grill	Breakfast Quesadilla with Bacon, Cage Free Scrambled Eggs, Cheese, Peppers, Onions, Housemade Pico de Gallo	\$6.25
Bistro Grill	Cheesy Mushroom and Grass Fed Ground Beef on a Hawaiian Bun and Garlic Parmesan Fries	\$8.95
Platillo Latino	Southwest Steak Bowl, Rice, Roasted Corn, Hand Cut Salsa, Sour Cream	\$8.95
Kitchen Table	Homestyle Chicken or (V) Tofu Pot Pie Filled with Tender Chicken and Mixed Vegetables Topped with Flakey Puffed Pastry and Baked to Perfection	\$9.25
(V) Earthly Selections	(V) Cheesy Wild Mushroom on a Hawaiian Bun and Garlic Parmesan Fries	\$9.75
Tossed	Spring Mix, Blood Orange, Sun Flower Seeds, Goat Cheese, Cucumbers, 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	November 6, 2026	
Breakfast Grill	Buttermilk Biscuit with Chorizo Sausage Gravy with Fried Egg	\$6.00
Bistro Grill	Buttered Penne Pasta with Sliced Chicken, Parmesean Cheese and Garlic Bread	\$9.50
Platillo Latino		\$9.50
Kitchen Table	Pumpkin Curry with Chicken or (V) Cauliflower, Basmati Rice, Spinach and Red Pepper, Warm Nan	\$9.75
(V) Earthly Selections	(V) Buttered Penne Pasta with, Parmesean Cheese and Garlic Bread	\$9.50
Tossed	Roasted Chicken, Spring Mix, Sliced Fresh Mango, Batonnet Cut Cucumbers, Red Onions, Cilantro, Sunflower Seeds, Balsamic Vinaigrette	\$9.50
Pizza	Meat Lovers: Pepperoni, Salami, Sausage, Ham	\$5.50
Smoothies	Orangetcicle: Orange Sherbert, Apple, Juice, Yogurt	\$5.75

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
November
Filled with Flavor: National Sandwich Day
November 2rd
<div><div>Happy National Sandwich Day!</div><div></div></div>
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						