

Homer Café

Monday February 9, 2026			Café Service Hours
Breakfast Grill	Chocolate Chip Pancakes with Warm Maple Syrup	\$6.50	Before School: 8:am - 8:25am Morning Break: As Scheduled Lunch: 12:05pm - 12:55pm After School: M - Th 2:30pm - 3:00pm
Bistro Grill	Chicken Topped with Parmesan and Melted Mozzarella, House Marinara, Fresh SH Basil on a Hoagie Roll, Seasoned Curly Fries	\$9.50	
Platillo Latino	Chicken Burrito Bowl, Bed of Romaine Lettuce Topped with Lime Cilantro Rice, Whole Black Beans, Hand Cut Salsa, Roasted Corn, Chipotle Chicken, Dollop of Sour Cream, Lime Wedge and Tortilla Strips	\$9.50	
Taste of Home	Mongolian Beef or (V) Portobello with Red and Yellow Peppers, Sautéed Onions and Sliced Scallions Served with Jasmine Rice and Winter Mixed Vegetables	\$9.75	
Earthly Selections	(V) Burrito Bowl, Bed of Romaine Lettuce Topped with Lime Cilantro Rice, Whole Black Beans, Hand Cut Salsa, Roasted Corn, Chipotle (V) Tofu, Dollop of Sour Cream, Lime Wedge and Tortilla Strips	\$9.50	
Tossed	Spring Mix, Pickled Beet Salad with Pears, and Goat Cheese Balsamic Vinaigrette	\$9.50	Daily Specials
Pizza	Meat Lovers; Salami, Pepperoni, Ham, Sausage	\$5.50	
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice	\$5.75	
Tuesday February 10, 2026			
Breakfast Grill	Huevos Rancheros Breakfast Tostadas; Refried Beans Tops a Crunchy Flat Tortilla with Scrambled Egg, Sliced Avocado, Hand Cut Salsa, Cotija Cheese	\$6.50	
Bistro Grill	Breaded Chicken Tenders with Gator Tots and Honey Mustard Dipping Sauce	\$9.50	Breakfast: Breakfast Burritos & Sandwiches, 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
Platillos Latinos	Mexican Spiced Fries Topped with Lime Cilantro Carne Asada, Melty Cheddar and Jack Cheese, Hant Cut Salsa, Sour Cream, Guacamole	\$9.50	
Taste of Home	Marinated Pork or (V) Portobello Al Pastor, Vegetable Rice, Black Beans, Pineapple Salsa with Tortilla	\$9.75	
Earthly Selections	(V) Mexican Spiced Fries Topped with Lime Cilantro (V) Tofu, Melty Cheddar and Jack Cheese, Hant Cut Salsa, Sour Cream, Guacamole	\$9.50	
Tossed	Fiesta Bowl: Quinoa, Black Beans, Fresh Romaine, Roasted Corn, Toy Box Tomatoes, Sweet Red Onions, SH Cilantro, Crunchy Tortilla Strips, Sliced Avocado, Avocado Vinaigrette	\$9.50	
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions	\$5.50	February
Smoothies	Razzamataz: Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice	\$5.75	
Wednesday February 11, 2026			
Bistro Grill	Pastrami Swiss Sandwich on Soft Hoagie Roll with Shredded Lettuce, Dijonaise, Sliced Pepperoncini, House Lemon Pepper Chips	\$9.50	
Platillos Latinos	Flour Tortilla Tacos Stuffed with Mexican Ground Beef, Shredded Lettuce, Salsa Fresca and Cheddar Cheese, with Tortilla Chips and Refried Beans	\$9.50	
Taste of Home	Cheese Ravioli with House Bolognese or (V) Marinara Sauce, Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.75	Note to Self Self-love means accepting all your strenghts and weaknesses Happy Valentine's Day!
Earthly Selections	(V) Flour Tortilla Tacos Stuffed with Mexican Spiced (V) Portobello, Shredded Lettuce, Salsa Fresca and Cheddar Cheese, with Tortilla Chips and Refried Beans	\$9.50	
Tossed	Chopped Power Salad, Kale and Romaine Lettuce, Chickpeas, Carrots, Yellow Bell Pepper, Quinoa, Toasted Pepitas, with Creamy Cilantro Dressing	\$9.50	
Pizza	(V) 5 Cheese and Tomato Pizza with Olive Oil Base	\$5.50	
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice	\$5.75	
Thursday February 12, 2026			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
Breakfast Grill	French Toast Stuffed with Nutella and Bacon with Sliced Strawberries	\$6.50	
Bistro Grill	Asian Inspired Chicken with Toasted Coconut Rice Bowl, Sliced Mango, Carrot Ribbons, Chopped Cucumber, Edamame	\$9.50	
Platillo Latino	Tri Colored Tortilla Chips Piled High with Carnitas, Cheddar Cheese and Ghost Pepper Jack Topped with Hand Cut Salsa, Sour Cream and Smashed Avocado	\$9.50	
Taste of Home	Greek Free Range Chicken or (V) Cauliflower Shawarma Plate with Romaine Lettuce, Tomatoes, Red Onions, Feta Cheese, Persian Cucumber, Tziki Sauce, Basmati Rice, Toasted Pita	\$9.75	
Earthly Selections	(V) Tri Colored Tortilla Chips Piled High with (V) Vegetables, Cheddar Cheese and Ghost Pepper Jack Topped with Hand Cut Salsa, Sour Cream and Smashed Avocado	\$9.50	General Manager: Deanna Bower Executive Sous Chef: Louis Leon Email: Foodservices@shschools.org
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	
Friday February 13, 2026			
Bistro Grill	Pasta with House Bolognese, Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.50	Epicurean Group fresh. honest. local.
Platillo Latino	Fish Tacos Flour Tortilla Topped with Breaded Cod, Red and Green Shredded Cabbage Chipotle Mayo Sauce, Hand Cut Salsa, with Chips and Side of Refried Beans	\$9.50	
Taste of Home	Chicken or (V) Vegetable Fried Rice, Peas, Carrots, Green Beans, Fried Egg, Served with Vegetable Spring Roll	\$9.75	
Earthly Selections	(V) Butter Pasta with Parmesan Cheese, Roasted Broccoli, Garlic Bread	\$9.50	
Tossed	Romaine Lettuce, Caesar Dressing, House Croutons, Parmesan Cheese	\$9.50	
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives	\$5.50	Menu Key
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Menu Key			
<div>CONTAINS SHELLFISH</div> <div>CONTAINS TREE NUTS</div> <div>CONTAINS EGGS</div> <div>CONTAINS DAIRY</div> <div>CONTAINS PEANUTS</div> <div>CONTAINS FISH</div> <div>CONTAINS WHEAT OR GLUTEN</div>			