

Homer Café

Monday	March 2, 2026
Breakfast Grill	Classic Bacon, Scrambled Eggs and Country Potatoes \$6.50
Platillo Latino	Rojo Chicken Tacos, Flour Tortilla, Shredded Lettuce, Chopped Tomatoes, Cheddar Cheese, with Bean and Rice \$9.50
Bistro Grill	House Roasted Turkey, Sliced French Brie, Fresh Spring Mix, Beef Steak Tomato, Red Pepper Aioli on Alvarado Street Wheat Bread with House Chips \$9.50
Taste of Home	Korean Bulgogi Beef or (V) Portobello, Pickled Ginger Rice, Roasted Bok Choy, Topped with Sesame and Scallions \$9.75
Earthy Selections	(V) Rojo Tofu Tacos, Flour Tortilla, Shredded Lettuce, Chopped Tomatoes, Cheddar Cheese, with Bean and Rice \$9.50
Tossed	Asian Chicken Salad, Shredded Red and Green Cabbage, Mandarin Oranges, Edamame, Green Onions, Crunchy Wonton Strips, Black Sesame Seeds in an Asian Vinaigrette \$9.50
Pizza	Combination Pizza: Pepperoni, Sausage, Red and Green Peppers, Onions, Black Olives, Artichoke Hearts, Sliced Mushrooms \$5.50
Smoothies	Mango-A-Go-Go: Mango, Pineapple, Strawberries, Banana, Apple Juice \$5.75
Tuesday	March 3, 2026
Breakfast Grill	Berry and Cheese Blintz with Fruit Compote and Warm Maple Syrup \$6.50
Bistro Grill	BBQ Western Bacon Burger, Sliced Cheddar, Crispy Onion Straws, Brioche Bun, Gator Tots \$9.50
Platillos Latinos	Classic Sopos Topped with Refried Beans, Lime Marinated Carne Asada, Shredded Lettuce, Cotija Cheese, Pickled Onions \$9.50
Kitchen Table	Pollo or (V) Portobello al Pastor with Charred Tomato Salsa, Mexican Vegetable Rice, Charro Beans, Smashed Avocado, Tortillas \$9.75
Earthy Selections	(V) Classic Sopos Topped with Refried Beans, Smashed Avocado, Shredded Lettuce, Cotija Cheese, Pickled Onions \$9.50
Tossed	Mexican Taco Salad, Romaine and Iceberg Lettuce, Chicken, Tomatoes, Black Beans, Red Onions, Cheddar Cheese, with a Spicy Chipotle Ranch \$9.50
Pizza	Hawaiian Pizza: Ham, Pineapple, Green Onions \$5.50
Smoothies	Raspberries, Orange Sherbet, Strawberries, Bananas, Apple Juice \$5.75
Wednesday	March 4, 2026
Bistro Grill	Pasta Topped with Lemon Caper Sauce and Grilled Chicken, Parmesan Cheese, Garlic Bread \$9.50
Taste of Home	Spicy Pan Fried Noodles with Hoisin Roasted Pork or (V) Tofu, Roasted Seasonal Vegetables, Fresh Cilantro and Green Onions \$9.75
Earthy Selections	(V) Pasta Topped with Parmesan Cheese, Garlic Bread \$9.50
Tossed	Chicken, Dried Cranberry, Granny Smith Apple Quinoa, Curley Kale, Salty Sunflower Seeds, Crumbled Feta, Dijon Honey Mustard \$9.50
Pizza	(V) 4 Cheese Blend and Fresh Tomato - Olive Oil Base, Basil Chiffonade \$5.50
Smoothies	Strawberries Wild: Strawberry, Banana, Apple Juice \$5.75
Thursday	March 5, 2026
Breakfast Grill	Breakfast Quesadilla, Eggs, Cheese, Roasted Peppers, Smashed Avocado, Salsa \$6.50
Bistro Grill	Buffalo Wings Tossed in Parmesan Garlic Sauce with Gilroy Garlic Fries and Ranch Dipping Sauce \$9.50
Platillo Latino	Fresh Tortilla Chips Topped with Melty Cheese, Chicken, Whole Black Beans, Chopped Tomatoes, Black Olives, Green Onions, Side of Sour Cream \$9.50
Kitchen Table	Japanese Golden Curry Free Range Chicken or (V) Tofu, Rough Cut Carrots and Yukon Potatoes, Jasmine Rice \$9.75
Earthy Selections	(V) Crispy Tofu Tenders Tossed in Parmesan Garlic Sauce with Gilroy Garlic Fries and Ranch Dipping Sauce \$9.50
Tossed	Mixed Greens, Tomato, Chicken, Cheddar Cheese, Cucumber, Red Onion, Croutons, Italian Dressing \$9.50
Pizza	BBQ Chicken Pizza: Smoky BBQ, Red Onions, BBQ Chicken, Mozzarella Cheese \$5.50
Smoothies	Raspberry Smoothie with Vanilla Yogurt and Apple Juice \$5.75
Friday	March 6, 2026
Breakfast Grill	Cinnamon Rolls with Cream Cheese Frosting \$5.00
Bistro Grill	(V) Mozzarella Sticks with Waffle Fries, Ranch Dressing \$9.50
Platillo Latino	Crispy Cod Fish, House Tarter Sauce, Malt Vinegar, Steak Fries \$9.50
Taste of Home	(V) Cheese Raviolis with House Marinara or Garlic Alfredo Sauce, Roasted Broccoli, Caesar Salad and Garlic Bread \$9.75
Tossed	(V) Classic Caesar Salad, Crunchy Romain, Shaved Parmesan, House Made Croutons, Creamy Caesar Dressing \$9.50
Pizza	(V) Classic Vegetarian: Red and Green Peppers, Roasted Broccoli, Corn, Sliced Red Onions, Artichoke Hearts, Black Olives \$5.50
Smoothies	Orangeicle: Orange Sherbert, Apple, Juice, Yogurt \$5.75

General Manager: Deanna Bower
Executive Sous 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

March Summer Smoothies are Back



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							