

COLBURN CAFÉ

Flame, Create, and Street Eats specials are available daily

CAFE MENU
Week April 6 to April 12, 2026

New!
Vegetarian Friendly (V)
Vegan Friendly (VG)



APRIL



Order ahead and skip the line
colburnschool.edu/cafe
Breakfast and dinner specials on other side

M

FLAME:
GRILL FEATURES: \$7.00/14.00/16.25
Crispy ginger Thai wings/ Italian white cheddar mac and cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish
CREATE:
BEEF PHO **Revolution Noodle** \$14.50
Beef pho bowl with rice noodles, braised beef, shitake mushrooms, and onions garnished with cilantro, basil, scallions, and lime.
AJI MORI HOUSE:
CRUNCHY CHICKEN WING WITH COLESLAW OR RICE \$15.00

T

FLAME:
GRILL FEATURES: \$7.00/\$14.00/\$17
Crispy ginger Thai wings/ Italian white cheddar mac and cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish
CREATE:
FAJITA FLANK STEAK **LITTLE LIME** \$14.50
Served with jalapeno refried beans, arroz ala mexicana, topped with salsa roja, sour cream, tortilla chips, and cinnamon churros. \$2.50
AJI MORI HOUSE :
ORGANIC CHICKEN TERIYAKI BOWL \$17.50
Organic chicken teriyaki with rice, organic green salad, sesame seeds, tempura onion, and umami sauce.

W

FLAME:
GRILL FEATURES \$7.00\$14.00/\$16.25
Crispy ginger Thai wings/ Italian white cheddar mac and cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish.
PASTA STEFANO WITH SAUSAGE (V) \$14.50
Italian sausage sauteed with seasonal vegetables, penne pasta, and spicy marinara sauce, topped with parmesan cheese and garlic bread.
AJI MORI HOUSE :
ORGANI BREADED CHICKEN KATSU BOWL \$17.50
Organic chicken katsu with rice, organic green salad, sesame seeds, and umami sauce.

TH

FLAME:
GRILL FEATURES: \$7.00/14.00/16.25
Crispy ginger Thai wings/ Italian white cheddar mac & cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish.
CREATE:
PIRI PIRI BOWL WITH SHRIMP SKEWER MEAL (PF) (V) \$17.00
Shrimp skewers over piri-iri potatoes and Spanish roasted vegetables.
AJI MORI HOUSE :
COLBURN BURRITO \$19.00
Fresh salmon, spicy tuna, crab meat, crunchy rice, organic mixed vegetables, finished with our house umami sauce.

F

FLAME:
GRILL FEATURES \$7.00/\$14.00/\$16.25
Crispy ginger Thai wings/ Italian white cheddar mac and cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish.
CREATE: \$14.00
SMOTHERED CHICKEN BURRITO (V)
Cheese and red enchilada sauce-smothered burrito filled with chicken, onions, peppers, corn, spicy black beans, and cotija cheese.
AJI MORI HOUSE :
INARI SUSHI POKE \$15.00
Tofu skin topped with a choice of fish, meat, or vegetables.
TUNA POKE BOWL

S

FLAME: \$7.00/14.00/16.25
GRILL FEATURES:
Crispy ginger Thai wings/ Italian white cheddar mac and cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish.
CREATE:
INDIAN SPICED CHICKEN OR PANEER WITH WILD RICE AND GREENS \$14.00
Sautéed wild rice with indian inspired spices, kale, garbanzo beans, and a choice of steamed garam masala chicken or paneer.
AJI MORI HOUSE :
JAPANESE STYLE CRISPY CHICKEN SANDWICH \$10.00
With umami sauce and Coleslaw on top.
GRILLED CHICKEN YAKITORI
Chicken skewer, rice, organic green mix, and a spring roll.

S

FLAME:
GRILL FEATURES: \$7.00/\$14.00/\$16.25
Crispy ginger Thai wings/ Italian white cheddar mac and cheese grilled sandwich with fries/ Roasted spicy salmon with watermelon mint relish.
CREATE:
SPANISH CHORIZO PLATE: \$14.50
Chorizo sausage sautéed with peppers, onions, garlic, served with marinara red wine sauce, crostini, and soft polenta.

Questions?

Cameron Parton General Manager | Cameron.parton@compass-usa.com | 213-621-4515
Roberto Santamaria Chef | roberto.santamaria@compass-usa.com | 213-213-621-4515

COLBURN CAFÉ

CAFÉ MENU

Week of
April 6 to April 12 2026

BREAKFAST

7 to 10 am

MONDAY

PROSCIUTTO PESTO BREAKFAST SANDWICH

Cage-free egg patty, prosciutto, pesto parmesan, and roasted red peppers on a telera roll.

\$9.00

TUESDAY

SPINACH, EGG, ARTICHOKE, AND SWISS CHEESE WHEAT BREAKFAST WRAP

Wheat tortilla filled with cage-free eggs, spinach, tomatoes, artichokes, and Swiss cheese.

\$8.50

WEDNESDAY

BACON, AVOCADO, EGG, AND CHEESE

cage-free fried egg, American cheese, avocado, and crispy bacon on a croissant.

\$8.50

THURSDAY

GRANOLA BOWL (V)

Honey oat granola, fresh berries, mango, and Greek yogurt, topped with toasted coconut.

\$7.50

FRIDAY

BREAKFAST ENCHILADAS WITH AVOCADO TOMATILLO SAUCE

Egg and pepper-stuffed corn tortillas topped with avocado tomatillo salsa and a sprinkle of cheese.

\$8.00

Saturday

SPINACH MUSHROOM AND EGG WHITE FRITTATA,

Baked eggs, with sautéed spinach, mushrooms, onions, and cheddar cheese.

\$7.50

SUNDAY

CLOSED

LUNCH SPECIALS ON THE OTHER SIDE

DINNERS

4 to 6:00 pm

MONDAY

BEEF STEW WITH EGG NOODLES AND DINNER ROLL

Tender beef, potatoes, onions, celery, carrots, fresh thyme, burgundy wine, and tomatoes with egg noodles and dinnerroll.

\$14.50

TUESDAY

PERUVIAN ROASTED CHICKEN

Rotisserie chicken quarter, marinated with Peruvian spices, roasted sweet potatoes, and Parmesan-roasted green beans.

\$14.00

WEDNESDAY

ANCHO BBQ PORK RIB GLAZE

Kansas City barbecue sauce infused with ancho chili over red mashed potatoes and grilled vegetables.

\$14.50

THURSDAY

THAI IMPOSSIBLE BEEF LETTUCE CUPS

Stir-fried Impossible Meat with bell peppers, onions, and topped with toasted crushed peanuts and Thai chili sauce over butter lettuce cups served with garlic fried rice.

\$14.50

FRIDAY

BAKED ROASTED TURKEY WITH COUNTRY GRAVY

Baked roasted turkey with gravy, served with mashed potatoes and roasted garlic green beans.

\$14.00

SATURDAY

CLOSED

SUNDAY

MEXICAN TILAPIA WITH JICAMA SLAW AND BLACK BEANS

Mexican spice-crusted tilapia, served over rice, and jicama red cabbage slaw.

\$17.00

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