

COLBURN

CAFÉ

Flame, Create, and Street Eats specials are available daily

M

FLAME:

GRILL FEATURES

Beef taquitos with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

\$7.00/\$14.50/\$16.25

CREATE:

SHRIMP AND VEGETABLE STIR FRY (V)

Shrimp sauteed with garlic, low sodium chili soy sauce, onions, peppers, broccoli, mushrooms, and asparagus over sticky rice.

\$17.00

SUSHI KOO:

6 PC CRUNCHY WING W/COLESLAW- \$15.00

Choice of sauce: soy garlic, butter, or sweet chili

T

FLAME:

GRILL FEATURES

\$7.00/\$14.50/\$16.25

Beef taquito with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

CREATE:

BLACKENED SALMON SALAD: (V)

Arugula, spring mix lettuce tossed with fennel, and grapefruit salad with blackened salmon and honey Dijon vinaigrette, and a dinner roll

SUSHI KOO:

ORGANIC CHICKEN TERIYAKI BOWL-

Organic chicken teriyaki with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

\$17.50

W

FLAME:

GRILL FEATURES

\$7.0050/\$14.50/\$16.25

Beef taquito with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

CREATE:

RISOTTO BAR (V)

\$14.00

Choice of chicken or shrimp with vegetables served with alfredo sauce and garlic bread.

SUSHI KOO:

ORGANIC BREADED CHICKEN KATSU BOWL

Organic breaded chicken katsu with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

\$17.50

TH

FLAME:

GRILL FEATURES

\$7.00/\$14.50/\$16.25

Beef taquito with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

CREATE: CHEF TABLE

CEVICHE DE JICAMA WITH AVOCADO (V)

\$14.50

Ceviche de jicama, diced jicama, mango, red onions, tomatoes, cucumber, chopped cilantro, clamato juice, chopped cilantro, and avocado.

SUSHI KOO:

COLBURN BURRITO

\$19.00

Raw salmon, spicy tuna, crab, crunch rice, organic mixed vegetables, finished with our house umami sauce.

F

FLAME:

GRILL FEATURES

\$7.00/\$14.50/\$16.25

Beef taquito with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

CREATE:

CHICKEN TERIYAKI: (V)

\$14.00

chicken thigh marinated with teriyaki sauce serve sticky rice, broccoli, and a vegetable egg roll, a fortune cookie

SUSHI KOO:

TUNA POKE BOWL

\$17.50

tuna poke with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing

S

FLAME:

GRILL FEATURES

\$7.00/\$14.50/\$16.25

Beef taquito with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

CREATE:

CHICKPEA EGGPLANT CURRY OVER JASMINE RICE VG (V)

\$14.00

Jasmine rice topped with red coconut curry, with eggplant, chickpeas, ginger, cilantro, tomato, onions, garlic, and carrots

SUSHI KOO:

JAPANESE STYLE CRISPY CHICKEN SANDWICH

\$10.00

With umami sauce and coleslaw on top.

\$17.50

GRILLED CHICKEN YAKITORI-

Chicken skewer, rice, and organic green mix.

S

FLAME:

GRILL FEATURES

\$7.00/\$14.50/\$16.25

Beef taquito with salsa/ Philly steak sandwich with fries/ Baja grilled fish tacos with cilantro mango lime slaw

CREATE:

GREEK STYLE BEEF KEBABS WITH LEMON AND OREGANO (V)

\$14.50

Beef skewers marinated with lemon and oregano served with caramelized onions, turmeric rice, and cucumber feta salad

CAFE MENU
Week February 16 to
February 22, 2025

New!

Vegetarian Friendly (V)
Vegan Friendly (VG)



Order ahead and skip the line

colburnschool.edu/cafe

Breakfast and dinner specials on other side

Monday—Sunday

Breakfast 7 am to 10 am

Lunch 11 am to 2 pm

Dinner 4 pm to 7 pm

Sunday 4 pm to 6:30 pm

Coffee Bar 7 am to 2 pm

Grab & Go 7 am to 7 pm

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 February 16 to
February 22, 2026

BREAKFAST

7 to 10 am

MONDAY

MUSHROOM FLORENTINE

OMELET

Blend of cage free eggs cooked with fresh spinach, mushrooms, garlic, and parmesan cheese.

\$8.50

TUESDAY

SMOKED SALMON BREAKFAST WRAP

\$10.00

Flour tortilla with cage-free eggs, smoked salmon, caramelized onions, and tater tots.

WEDNESDAY

BACON, AVOCADO, EGG, AND CHEESE ON CROISSANT

\$9.00

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

THURSDAY

BERRY GRANOLA BOWL

\$7.50

Granola with yogurt, shredded coconut, mixed berries, and a banana.

FRIDAY

TEX-MEX BREAKFAST BISCUIT

SANDWICH

\$9.00

Flaky buttermilk biscuit with refried beans, fried cage free egg, bacon, guacamole, and salsa.

SATURDAY

BANANA AND CINNAMON CREAM PANCAKES

\$8.50

Buttermilk pancakes with roasted bananas and cinnamon cream served with a side of

SUNDAY

Closed for breakfast

DINNERS

4 to 7:00 pm

MONDAY

BULGOGI BEEF RICE BOWL (V)

\$14.50

Bulgogi beef with fresh spinach, radish, carrots, mushrooms, zucchini, fried egg, served over white rice with bibimbap sauce.

TUESDAY

CHICKEN PICCATA (V)

\$14.00

Lightly breaded seared chicken breast with capers and parsley in a lemon wine sauce served over rice pilaf and roasted vegetables.

WEDNESDAY

ROASTED INDIAN SPICED CHICKPEA BOWL (VEGAN)

\$13.50

Spiced chickpea bowl with sweet potatoes and eggplant over rice and cilantro chutney and jicama cilantro slaw.

THURSDAY

HOMEMADE MEATBALLS WITH LINGUINI, CAESAR SALAD & GARLIC BREAD (V)

\$14.00

Linguini tossed with home-made beef meatballs with creamy tomato sauce, garlic bread, and Caesar salad.

FRIDAY

FISH AND CHIP (V)

\$17.00

light and crispy battered cod fish, crispy fries, house made remoulade, and a classic coleslaw

SATURDAY

CLOSED

SUNDAY

PIRI PIRI ROTISSERIE CHICKEN (V)

\$14.00

Whole bone-in chicken roasted with chilies, herbs, and spices served with red mashed potatoes and garlic lemon green beans.

Questions?

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