

COLBURN

CAFÉ

CAFE MENU

Week of November 10 to November 16, 2025

Flame, Create, and Street Eats specials are available daily

M

FLAME
GRILL FEATURE: \$7.00/\$14.00/\$16.25
Beef taquitos with hot salsa/ Classic BLT on sourdough with tator tots / Ancho honey-glazed salmon
CREATE:
BAJA GRILLED SHRIMP \$17.00
Grilled shrimp marinated in cumin, cilantro, red pepper, and lime juice served over arroz verde and frijoles de la hoyo.
SUSHI KOO
6PC CRUNCHY CHICKEN WINGS AND COLESLAW \$15.00
Choice of soy sauce: soy garlic, sweet butter, or sweet chili.

T

FLAME
GRILL FEATURE: \$7.00/\$14.00/\$16.25
Beef taquitos with hot salsa/Louisiana hot chicken sandwich with fries / Ancho honey-glazed salmon
CREATE
RADICCHIO CHOPPED SALAD WITH FARRO BOWL (VEGAN) \$13.50
Chopped romaine lettuce, radicchio, cauliflower rice, cucumber, tomatoes, cannellini beans, red onions, Pepperoncini, and soft farro drizzled with white balsamic, chopped fresh basil, oregano, and mustard Dijon dressing.
SUSHI KOO
ORGANIC CHICKEN TERIYAKI BOWL \$17.50
Organic chicken teriyaki with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

W

FLAME
GRILL FEATURE: \$7.00/\$14.00/\$16.25
Beef taquitos with hot salsa/ Louisiana hot chicken sandwich with fries / Ancho honey-glazed salmon
CREATE
PASTA BAR: CHICKEN, SHRIMP, OR VEGETABLES (V) \$14.00
Choose your own protein: chicken, shrimp, or vegetables, and tossed in marinara pesto or alfredo sauce and served with garlic bread, parmesan cheese, and chili flakes.
SUSHI KOO
ORGANIC BREADED CHICKEN KATSU BOWL \$16.50
Organic chicken katsu with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

TH

FLAME
GRILL FEATURE: \$7.00/\$14.00/\$16.25
Beef taquitos with hot salsa/ Louisiana hot chicken sandwich with fries / Ancho honey glazed salmon
CREATE
POZOLE VERDE WITH CHICKEN \$14.00
Green chili and tomatillo pozole with chicken, topped with cabbage, tortilla strips, cilantro, radish, and lime wedges.
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 FEATURE: \$7.00/\$14.00/\$16.25
Beef taquitos with hot salsa/ Louisiana hot chicken sandwich with fries / Ancho honey-glazed salmon
CREATE:
GRILLED SALMON, QUINOA, AND TZATZIKI BOWL (V) \$17.00
Grilled salmon with fresh spring mix, carrots, cucumber, tomato, quinoa, tzatziki sauce, and a lemon vinaigrette.
SUSHI KOO
TUNA POKE BOWL \$16.50
Tuna poke with rice, organic green salad, sesame seeds, tempura onion, umami sauce, and organic house dressing.

S

FLAME
GRILL FEATURE: \$7.00/\$14.00/\$16.25
Beef taquitos with hot salsa/ Louisiana hot chicken sandwich with fries / Ancho honey-glazed salmon
CREATE:
TOFU STIR FRIED NOODLES (PF) \$13.50
Tofu, onions, garlic, carrot, bell pepper, mushrooms, chopped napa cabbage, and chopped cilantro over-sweetened soy ginger noodles.
STREET EATS:
BBQ BEEF ONION BACON SLIDER OR TOFU (V) \$12.50
Toasted buttery roll topped with beef patty, bacon, and BBQ sauce served with lemon pepper fries.

S

FLAME
GRILL FEATURE: \$7.00/\$14.00/\$16.25
beef taquitos with hot salsa/ louisiana hot chicken sandwich with fries /ancho honey glazed salmon
CREATE:
VEGAN MUSHROOM TINGA RICE BOWL (PF) \$13.50
spanish red rice topped with garlic sautéed mushrooms, spicy black beans, fresh diced tomatoes, onions, cilantro, and homemade salsa verde
STREET EATS:
MEDITERRANEAN BEEF OR CAULIFLOWER STEAKS (V) \$14.50
marinated beef or cauliflower served over basmati rice, cucumber, feta cheese salad, pita bread and tzatziki sauce.

New!

Vegetarian Friendly (V)
Vegan Friendly (VG)



Order ahead and skip the line
colburnschool.edu/café

Breakfast and dinner specials on
other side

Monday—Sunday

Breakfast 7 am to 10 am

Lunch 11 am to 2 pm

Dinner Closed

Sunday 4 pm to 6:30 pm

Coffee Ba 7 am to 2 pm

Grab & Go 7 am to 7 pm

Questions?

Patty Madjdi | patty.madjdi@compass-usa.com | 213-621-4515
Roberto Santamaria Chef | roberto.santamaria@compass-usa.com | 213-213-621-4515

COLBURN CAFÉ

CAFÉ MENU

Week November 10 to November 16, 2025

BREAKFAST

7 to 10 am

MONDAY

NUTELLA WAFFLE

Sweet Belgian waffle with fresh bananas, honey, chocolate hazelnut Nutella, and a cream cheese frosting.

\$8.50

TUESDAY

BLACK FOREST HAM, EGG, AND CHEESE CROISSANT

Cage-free fried egg, black forest ham, and American cheese on a croissant.

\$9.00

WEDNESDAY

CHICKEN FAJITA BREAKFAST BURRITO

Flour tortilla filled with cage-free eggs and grilled chicken.

\$9.00

THURSDAY

GREEK YOGURT BOWL (V)

Plain Greek yogurt served with fresh fruit, shredded coconut, and granola.

\$7.50

FRIDAY

STEAK AND EGGS

Flat-iron steak, cage-free eggs, and breakfast potatoes.

\$10.00

SATURDAY:

HUEVOS RANCHEROS BREAKFAST BISCUIT SANDWICH:

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

\$8.50

SUNDAY

CLOSED

DINNERS

4 to 6:00 pm

MONDAY

CHIPOTLE BBQ CHICKEN (V)

Grilled chicken marinated in barbecue sauce and chipotle peppers, served over roasted potatoes, and grilled squash.

\$14.00

TUESDAY

ISLAND CURRY BEEF OR TOFU (V)

Sliced beef, potatoes, peppers, and onions simmered in a coconut curry with ginger, garlic, tomatoes, and scallions.

\$14.50

WEDNESDAY

TERIYAKI SALMON RICE BOWL (V)

Teriyaki salmon with steamed broccoli and carrots over white rice and a vegetable egg roll.

\$17.00

THURSDAY

ROASTED INDIAN SPICED CHICKPEA BOWL (VEGAN)

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

\$13.50

FRIDAY

HONEY GARLIC GLAZED PORK RIBS

Pork ribs marinated with garlic and honey served with mashed red potatoes and roasted seasonal vegetables.

\$14.50

SATURDAY

CLOSED

SUNDAY

CHICKEN JERUSALEM

Chicken breast with cream mustard sauce, artichoke, and green onions served over almond rice and roasted vegetables.

\$14.00

Questions?

Patty Madjdi General Manager | Patty.Madjdi@compass-usa.com | 213-621-4515
Roberto Santamaria Chef | roberto.santamaria@compass-usa.com | 213-621-4515