

FEBRUARY 2026

Daily Offerings: Assorted Milk



ACE'S CORNER


Meal Prices

<u>Lunch</u>	<u>Adult</u>
\$2.85	\$3.35
<u>Extra Entrée</u>	<u>Milk</u>
\$2.30	\$0.65

Menu subject to change without notice.



This institution is an equal opportunity provider.

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1: Mini Corn Dogs w/ Breadstick 2: Popcorn Chicken w/ Breadstick French Fries & Celery Sticks Mixed Fruit & Fruit Juice	1: Beef Nachos 2: Cheeseburger Waffle Fries & Fresh Broccoli Diced Pears & Apple Juice	1: Popcorn Chicken Bowl w/ Breadstick 2: Cheese Pizzadilla Baked Beans & Celery Sticks Fresh Apple & Grape Juice	1: Mac & Cheese 2: Chicken Nuggets w/ Breadstick Ruby Rush Juice & Red Peppers Applesauce & Orange Juice	1: Pepperoni Pizza 2: Chicken & Cheese Salad w/ Breadstick Rainbow Veg & Baby Carrots Apricots & Fruit Juice
1: Beef Tacos 2: Pretzel, Yogurt, Cheese Stick Pack Black Beans & Romaine Salad Mixed Fruit & Fruit Juice	1: Old Fashioned Patty Melt 2: Corn Dog Tater Tots & Pickled Cucumbers Banana & Apple Juice	1: Mini Pancakes & Cheese Omelet 2: BBQ Riblet Celery Sticks & Baby Carrots Warm Cinnamon Peaches & Grape Juice	1: Honey Stung Popcorn Chicken w/ Biscuit 2: Grilled Cheese Free Cookie for V-day!! Mashed Potatoes & Fresh Broccoli Applesauce & Orange Juice	No Lunch: 11:30am dismissal
No School	1: Chicken Patty w/ Signature Sauce 2: Taco Wedges LTO: Cheeseburger Nachos w/ Pickle Queso Waffle Fries & Fresh Broccoli Diced Pears & Apple Juice	1: Spaghetti w/ Meat Sauce 2: Chicken Nuggets w/ Breadstick LTO: Cheeseburger Nachos w/ Pickle Queso Baked Beans & Celery Sticks Apple & Grape Juice	1: Waffle w/ 2 Sausage Links 2: Cheeseburger LTO: Cheeseburger Nachos w/ Pickle Queso Red Pepper Strips & Ruby Rush Juice Applesauce & Orange Juice	1: Pepperoni Pizza 2: Italian Salad w/ Breadstick LTO: Cheeseburger Nachos w/ Pickle Queso Romaine Salad & Cucumber Slices Apricots & Fruit Juice
1: Chicken Patty Sandwich 2: MYO Flatbread Pizza French Fries & Red Pepper Strips Mixed Fruit & Fruit Juice	1: Chicken Tenders w/ Garlic Knots 2: Cheeseburger Cooked Carrots & Fresh Broccoli Banana & Apple Juice	1: Beef Walking Tacos 2: Cheese Quesadilla Kickin' Pinto Beans & Fresh Zucchini Diced Peaches & Grape Juice	1: BBQ Riblet 2: Grilled Cheese Veg Blend & Celery Sticks Applesauce & Orange Juice	National Strawberry Day! 1: Cheese Pizza 2: Popcorn Chicken Salad w/ Breadstick Spinach Salad & Baby Carrots Strawberry Applesauce & Fruit Juice
				 SchoolDish

This institution is an equal opportunity provider.

TOASTY TONES

While not as colorful as the rest of the food rainbow, brown produce provides invaluable health benefits. Ranging from tan to deep brown in color, these hearty seeds, beans, roots, and grains are high in fiber and antioxidants, which help protect the body against digestive and heart issues. This family of foods includes most whole grains like wheat, brown rice, quinoa, and oats, as well as nuts, coffee, tea, and dark chocolate.

DISCOVER: DATES

Best not be late when the menu calls for dates! In season October through January, dates are a delicious snack or baking addition packed with fiber, calcium, and iron.



ALMONDS: Bursting with, fiber, magnesium, & vitamin E

Peak Season: Aug.-Oct.

BROWN PEAR: Hearty dose of vitamin C, fiber, and copper

Peak Season: Sep.-Apr.



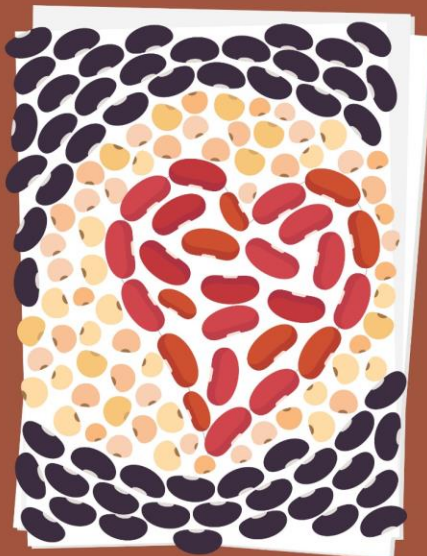
QUINOA: Brimming with fiber, protein, & quercetin

Peak Season: Sep.-Nov.

CHALLENGE OF THE MONTH: BEAN MOSAICS

Mosaics are about using small objects to make a bigger picture. First decide what you want to depict and draw a rough outline on your background. Then paint glue over a small area at a time and place the beans in the glue to make your masterpiece.

You'll need: glue, paintbrush, cardboard, pencils, and a variety of dry beans and seeds



ACE'S
RECIPE OF THE
MONTH:

HEALTHY-YET-DELICIOUS BROWNIES*

Serves 16

INGREDIENTS:

- 15 fresh medjool dates
- 3/4 cup cacao powder
- 2 free-ranged eggs
- 1/3 cup cold-pressed coconut oil (melted)
- 1/2 to 1 teaspoon cinnamon
- 1 teaspoon pure vanilla extract
- 1 pinch of sea salt

PREPARATION:

1. Preheat the oven to 360° Fahrenheit.
2. Pour boiling water into a large bowl, carefully place a smaller bowl into the water, and then add the coconut oil into the small bowl to melt.
3. Pit the dates, soak them in warm water for 5-10 minutes, then remove from water.
4. Blend the dates, coconut oil, eggs, and cacao powder together in a blender until smooth.
5. Grease a baking dish with extra coconut oil and pour the brownie batter in.
6. Bake for 20-25 minutes (depending on thickness).
7. Once cooked, remove from oven, let them cool, sprinkle with extra cacao powder, cut into squares, and enjoy!

***DO NOT attempt to cook, bake, or blend without adult supervision.**