

FEBRUARY 2026

Daily Offerings: Assorted Milk



Meal Prices	
<u>Lunch</u>	<u>Adult</u>
\$2.85	\$3.35

Extra Entrée Milk

\$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	1: Beef Nachos	3	1: Popcorn Chicken Bowl w/ Breadstick	4	1: Mac & Cheese	5	1: Pepperoni Pizza	6
2: Popcorn Chicken w/ Breadstick		2: Cheeseburger		2: Cheese Pizzadilla		2: Chicken Nuggets w/ Breadstick		2: Chicken & Cheese Salad w/ Breadstick	
French Fries & Celery Sticks		Waffle Fries & Fresh Broccoli		Baked Beans & Celery Sticks		Ruby Rush Juice & Red Peppers		Rainbow Veg & Baby Carrots	
Mixed Fruit & Fruit Juice		Diced Pears & Apple Juice		Fresh Apple & Grape Juice		Applesauce & Orange Juice		Apricots & Fruit Juice	
1: Beef Tacos	9	1: Old Fashioned Patty Melt	10	1: Mini Pancakes & Chee	11	1: Honey Stung Popcorn	12	13 No Lunch: 11:30am dismissal	
2: Pretzel, Yogurt, Cheese Stick Pack		2. Corn Dog		2: BBQ Riblet		2: Grilled Cheese			
Black Beans & Romaine Salad		Tater Tots & Pickled Cucumbers		Celery Sticks & Baby Carrots		Free Cookie for V-day!!			
Mixed Fruit & Fruit Juice		Banana & Apple Juice		Warm Cinnamon Peaches & Grape Juice		Mashed Potatoes & Fresh Broccoli			
No School		1: Chicken Patty w/ Signature Sauce	17	1: Spaghetti w/ Meat Sauce	18	1: Waffle w/ 2 Sausage Links	19	1: Pepperoni Pizza	20
		2: Taco Wedges		2. Chicken Nuggets w/ Breadstick		2: Cheeseburger		2: Italian Salad w/ Breadstick	
LTO: Cheeseburger Nachos w/ Pickle Queso		LTO: Cheeseburger Nachos w/ Pickle Queso		LTO: Cheeseburger Nachos w/ Pickle Queso		LTO: Cheeseburger Nachos w/ Pickle Queso		LTO: Cheeseburger Nachos w/ Pickle Queso	
		Waffle Fries & Fresh Broccoli		Baked Beans & Celery Sticks		Red Pepper Strips & Ruby Rush Juice		Romaine Salad & Cucumber Slices	
		Diced Pears & Apple Juice		Apple & Grape Juice		Applesauce & Orange Juice		Apricots & Fruit Juice	
1: Chicken Patty Sandwich	23	1: Chicken Tenders w/ Garlic Knots	24	1: Beef Walking Tacos	25	1: BBQ Riblet	26	National Strawberry Day! 27	
2: MYO Flatbread Pizza		2: Cheesburger		2: Cheese Quesadilla		2: Grilled Cheese		1: Cheese Pizza	
French Fries & Red Pepper Strips		Cooked Carrots & Fresh Broccoli		Kickin' Pinto Beans & Fresh Zucchini		Veg Blend & Celery Sticks		2: Popcorn Chicken Salad w/ Breadstick	
Mixed Fruit & Fruit Juice		Banana & Apple Juice		Diced Peaches & Grape Juice		Applesauce & Orange Juice		Spinach Salad & Baby Carrots	
									
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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.

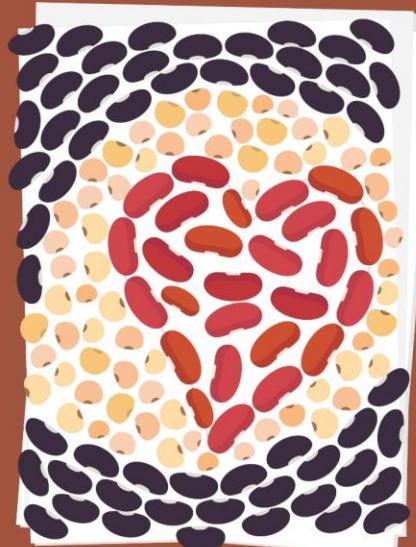


QUINOA: Brimming with fiber, protein, & quercetin
Peak Season: Sep.-Nov.

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.