

Monday October 6, 2025		Café Service Hours	
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sonoma White Cheddar	\$ 5.50	Breakfast 7:30 AM - 9:00 AM
Alarm Clock Breakfast	Breakfast Scrambled Eggs with Applewood Smoked Bacon & Roasted Potatoes	\$ 5.50	Lunch See Schedule
Dragon's Lair	Guajillo Braised Chicken Tacos, Cilantro Onion, Tomatillo Salsa	\$ 9.00	Afternoon See Schedule
Global Adventure	Herbed Chicken Alfredo, Spaghetti Pasta, Herbed Veggie Medley, Garlic Bread	\$ 9.00	Dragon Bites (Asian Fusion, side of cucumber salad)
Plant Inspired	Pasta Primavera, Herbed Veggie Medley, House Made Marinara Sauce, Spagheitti Pasta	\$ 9.00	
Market Grill	Beef Hot Glizzie Dogs, Chicago Style, Ketchup, Mustard and House Relish, with Chips	\$ 9.00	
Stone Hearth Oven	Hand Tossed Pizza w/ Marinara, Mozzarella, Living Lab Rosemary Pepperoni	\$ 5.50	Monday Guajillo Braised Chicken Tacos Cilantro Onion, Tomatillo Salsa
Tuesday October 7, 2025			
Breakfast Bistro	Egg Muffin Sandwich, Bacon, Chipotle Aioli	\$ 5.50	Tuesday Carnitas Plate
Alarm Clock Breakfast	Breakfast Tacos, Eggs, Bacon, Salsa, Sour Cream	\$ 5.50	Carnitas Plate, Fried Plantanos and Gallo De Pinto
Dragon's Lair	Carnitas Plate, Fried Plantanos and Gallo De Pinto	\$ 9.00	Wednesday Birria Tacos Birria Tacos, Cilantro Onion, Tomatillo Salsa
Global Adventure	Sheppards Pie, Ground Beef, Veggie Medley with a Mashed Potatoe Crust	\$ 9.00	
Plant Inspired	Sheppards Pie, Veggie Medley with a Mashed Potatoe Crust	\$ 9.00	
Market Grill	Grilled Chicken Sandwich, Chimicuri Aioli Sauce, Red Leaf Lettuce, Tomatoe and Swiss Cheese	\$ 9.00	Thursday Steak Burrito Bowls
Stone Hearth Oven	Caramelized Onion w/ Roasted Potato & Fresh Thyme	\$ 5.50	Steak Burrito Bowls, Frijoles, Rice, Salsa Roja, Pico De Gallo
Wednesday October 8, 2025			
Breakfast Bistro	Croisant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon	\$ 5.50	Friday Chili Verde Empanadillas Con Carne, Gallo De Pinto, Chipotle Aioli
Alarm Clock Breakfast	French Toast Sticks, Free Range Egg Battered Texas Toast Topped With Garden Berry Compote	\$ 5.50	
Dragon's Lair	Birria Tacos, Cilantro Onion, Tomatillo Salsa	\$ 9.00	
Global Adventure	Fried Chicken and Fluffy Waffles With Fried Okra and Tarragon Syrup	\$ 9.00	Dragon Cart Pop Up Available on Specific Dates & Locations
Plant Inspired	Fried Oyster Mushroom and Fluffy Waffles With Fried Okra and Tarragon Syrup	\$ 9.00	
Market Grill	Braised Pork Sandwich, Pickled Onions, Provolone Cheese, with House Chips	\$ 9.00	
Stone Hearth Oven	Italian Sausage with Caramelized Sweet Onion and Baked Apples	\$ 5.50	
Thursday October 9, 2025			
Breakfast Bistro	Cage-Free Egg Muffin Sandwich with Applewood Smoked Bacon & Cheddar Cheese	\$ 5.50	Monday Sweet Citrus Orange Chicken
Alarm Clock Breakfast	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50	Sweet Citrus Orange Chicken, Fried Rice, Steamed broccoli
Dragon's Lair	Steak Burrito Bowl with Frijoles, Spanish Rice, Salsa Roja, Pico De Gallo	\$ 9.00	Tuesday Closed
Global Adventure	Baked Ziti Pasta, Bolognese with Penne Pasta with Seaonal Veggie Medley, Cheese Panko Crust	\$ 9.00	Wednesday Chicken Katsu Bowl, Chicken Katsu Bowl, Spam fried rice, Sesame carrots
Plant Inspired	Baked Veggie Ziti Pasta, with Penne Pasta with Seaonal Veggie Medley, Cheese Panko Crust	\$ 9.00	
Market Grill	Patty Melt, Cheddar/Swiss and Ground Beef Patty on Texas Toast, House Chips	\$ 9.00	
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Thyme	\$ 5.50	Thursday Closed
Friday October 10, 2025			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sonoma White Cheddar	\$ 5.50	Friday Teryaki Chicken Bowls Sweet Teryaki Chicken, Fried Rice, Steamed broccoli
Alarm Clock Breakfast	Breakfast Tacos, Cage-Free Eggs, Bacon, Salsa, Sour Cream	\$ 9.00	
Dragon's Lair	Chili Verde, Braise Pork Butt, with Spanish Rice and Frijoles, Loose Tortillas	\$ 9.00	
Global Adventure	Fried Chicken Wings, Collard Greens and Mac N Cheese	\$ 9.00	
Plant Inspired	Fried Mushroom Bits, Collard Greens and Mac N Cheese	\$ 9.00	
Market Grill	Steak Sandwiches, Garlic Aioli, Swiss, French Roll, Chips	\$ 9.00	
Stone Hearth Oven	Meatlovers Calzones, birria, pepperoni, chicken, Margarita sauce, Mozzarella Cheese	\$ 5.50	

EPICUREAN GROUP AT BISHOP O'DOWD

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust