

MondayOctober 27, 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	Closed Due to Early Dismissal	\$ 9.00	Afternoon See Schedule
Global Adventure	Guajillo Chicken Burritos, Spanish Rice, Frijoles, Cheese, House Tortilla Chips	\$ 9.00	Dragon Bites (Asian Fusion, Side of Cucumber salad)
Plant Inspired	Guajillo Veggie Burritos, Spanish Rice, Frijoles, Cheese, House Tortilla Chips	\$ 9.00	
Market Grill	Free Range Grilled Jerked Chicken Bowl, Steamed Rice, Yucca Fries	\$ 9.00	
Stone Hearth Oven	Hand Tossed Pizza w/ Marinara, Mozzarella, Living Lab Rosemary Pepperoni	\$ 5.50	
TuesdayOctober 28, 2025			
Breakfast Bistro	Egg Muffin Sandwich, Bacon, Chipotle Aioli	\$ 5.50	Tuesday
Alarm Clock Breakfast	Breakfast Tacos, Eggs, Bacon, Salsa, Sour Cream	\$ 5.50	Carnitas Tacos
Dragon's Lair	Pork Carnitas Tacos, on Corn Tortillas, Cilantro and Onions, Roasted Tomatillo Salsa Verde	\$ 9.00	Pork Carnitas Tacos, on Corn Tortillas, Cilantro and Onions, Roasted Tomatillo Salsa Verde
Global Adventure	Grilled Steak and Cheese Fries, Melted Mozzarella Cheese, Side of Pickled Jalapenos	\$ 9.00	Wednesday
Plant Inspired	Melted Cheese Fries, Melted Mozzarella Cheese, Side of Pickled Jalapenos (V)	\$ 9.00	Beef Nachos
Market Grill	Classic Niman Ranch Cheeseburger, on a Brioche Bun, Cheddar Cheese, Lettuce, Tomato, Thousand Island Dressing	\$ 9.00	Loaded Beef Chili Nachos, Taco Seasoned Beef, Lettuce, Pico De Gallo, Sour Cream, Roasted Tomatillo Salsa Verde
Stone Hearth Oven	Caramelized Onion w/ Roasted Potato & Fresh Thyme	\$ 5.50	Thursday
WednesdayOctober 29, 2025			Durros
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50	Durros: Fried Pork Rinds, Grilled Carne Asada, Shredded Lettuce, Pico De Gallo, Sour Cream, Roasted Tomatillo Salsa Verde
Alarm Clock Breakfast	French Toast Sticks, Free Range Egg Battered Texas Toast Topped With Garden Berry Compote	\$ 5.50	Friday
Dragon's Lair	Loaded Beef Chili Nachos, Taco Seasoned Beef, Lettuce, Pico De Gallo, Sour Cream, Roasted Tomatillo Salsa Verde	\$ 9.00	Taco Salad
Global Adventure	Classic Beef Stroganoff, Sauteed Beef, Penne Pasta, Seasonal Vegetables	\$ 9.00	Guajillo Beef Taco Salad, Spanish Rice, Braised Beans, Shredded Lettuce, Cheese, Pico De Gallo, Sour Cream, Roasted Tomatillo Salsa Verde
Plant Inspired	Mushroom Stroganoff, Sauteed Mushrooms, Penne Pasta, Seasonal Vegetables (V)	\$ 9.00	Dragon Cart Pop Up Available on Specific Dates & Locations
Market Grill	House Made Gyros, Mediterranean Herbed Chicken, Tzatziki Sauce, Mediterranean Pico, Classic French Fries	\$ 9.00	
Stone Hearth Oven	Italian Sausage with Caramelized Sweet Onion and Baked Apples	\$ 5.50	
ThursdayOctober 30, 2025			Monday
Breakfast Bistro	Cage-Free Egg Muffin Sandwich with Applewood Smoked Bacon & Cheddar Cheese	\$ 5.50	Closed
Alarm Clock Breakfast	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50	Tuesday
Dragon's Lair	Durros: Fried Pork Rinds, Grilled Carne Asada, Shredded Lettuce, Pico De Gallo, Sour Cream, Roasted Tomatillo Salsa Verde	\$ 9.00	
American BBQ Series	BBQ Pork Ribs, Classic Macaroni and Cheese, Seasonal Vegetable Medley	\$ 9.00	
Plant Inspired	BBQ Grilled Tofu, Classic Macaroni and Cheese, Seasonal Vegetable Medley (V)	\$ 9.00	Wednesday
Market Grill	Grilled Steak Wrap, Hearts of Romaine, Diced Tomatoes, Onions, House Aioli, in a Flour Tortilla	\$ 9.00	
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Thyme	\$ 5.50	
FridayOctober 31, 2025			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Thursday
Alarm Clock Breakfast	Breakfast Tacos, Cage-Free Eggs, Bacon, Salsa, Sour Cream	\$ 9.00	
Dragon's Lair	Guajillo Beef Taco Salad, Spanish Rice, Braised Beans, Shredded Lettuce, Cheese, Pico De Gallo, Sour Cream, Roasted Tomatillo Salsa Verde	\$ 9.00	
Global Adventure	Creamy Chicken Alfredo Pasta, Seasonal Vegetable Medley, Gilroy Garlic Bread	\$ 9.00	Friday
Plant Inspired	Creamy Alfredo Pasta, Seasonal Vegetable Medley, Gilroy Garlic Bread (V)	\$ 9.00	
Market Grill	Yakitori Chicken Skewers, Steamed Jasmine Scented Rice, Roasted Broccoli Florets	\$ 9.00	
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Thyme	\$ 5.50	
EPICUREAN GROUP AT BISHOP O'DOWD			

EPICUREAN GROUP AT BISHOP O'DOWD

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust