

Monday February 16, 2026		Café Service Hours			
		<b>Breakfast</b> 7:30 AM - 9:00 AM <b>Lunch</b> See Schedule <b>Afternoon</b> See Schedule			
<b>Dragon Lair</b> Monday Presidents Day Closed					
Tuesday February 17, 2026		<b>Tuesday</b> Elote Cart  Street Food Cart: Elote Cup: Corn, Mayonaise, Cotija, House Tajin, Grilled Chicken Taco, Cinamon Sugar Churros			
<b>Global Adventure</b> Fried Chicken and Waffles : Cajun Fried Chicken, Fried Waffles with Cinamon Sugar, House Syrup		\$ 9.00			
<b>Dragon's Lair</b> Fried Tofu and Waffles:Cajun Fried Tofu, House Maple Syrup, Fluffy Waffle Sticks		\$ 9.00			
<b>Market Grill</b> Steak Sandwich: Citrus Marinated Grilled Steak, Melted Jack Cheese, Sauted Onions, Garlic Aioli, Lettuce, Tomato, House Chips		\$ 9.00			
<b>Stone Hearth Oven</b> Winter Margherita Pizza: Fresh mozzarella, tomatoes, basil oil		\$ 5.50			
Wednesday February 18, 2026		<b>Wednesday</b> Chimichangas  Veggie Chimichangas: Deep Fried Veggies Burritos, Sauted Bell Peppers and Onions, Pinto Beans, Spanish Rice, Cheese, House Tortilla Chips			
<b>Breakfast Bistro</b> Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese		\$ 5.50			
<b>Alarm Clock Breakfast</b> Breakfast Hash Bowl: Eggs, Turkey sausage, Potatoes, Peppers		\$ 5.50			
<b>Dragon's Lair</b> Veggie Chimichangas: Deep Fried Veggies Burritos, Sauted Bell Peppers and Onions, Pinto Beans, Spanish Rice, Cheese, House Tortilla Chips		\$ 9.00			
<b>Global Adventure</b> Broccoli Cheddar Soup: Roasted Broccoli Chowder, Shredded Cheddar, Sour Dough Bowl, Diced Carrots, Onions, Celery		\$ 9.00			
<b>Plant Inspired</b> Broccoli Cheddar Soup: Roasted Broccoli Chowder, Shredded Cheddar, Sour Dough Bowl, Diced Carrots, Onions, Celery		\$ 9.00			
<b>Market Grill</b> Cioppino: House Marinara Virgin Vodka Sauce, Clams, Bread Bowl, Shredded Cheese and Sour Cream		\$ 9.00			
<b>Stone Hearth Oven</b> Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs		\$ 5.50			
Thursday February 19, 2026		<b>Thursday</b> Steak Nachos  Steak Nachos: Nacho Cheese Sauce, Grilled Steak, Pico, Sour Cream, Pickled Jalapenos			
<b>Breakfast Bistro</b> Cranberry Orange French Toast: French toast sticks, cranberry-orange compote		\$ 5.50			
<b>Alarm Clock Breakfast</b> Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns		\$ 5.50			
<b>Dragon's Lair</b> Steak Nachos: Nacho Cheese Sauce, Grilled Steak, Pico, Sour Cream, Pickled Jalapenos		\$ 9.00			
<b>Global Adventure</b> Cheese Burgers: Fresh Grilled Cheese Burger, Lettuce, Tomato, House Aioli, Fries or Chips		\$ 9.00			
<b>Plant Inspired</b> Grilled Mushrooms Burger: Potabelllo, House Aioli, Lettuce, Tomato, Chips		\$ 9.00			
<b>Market Grill</b> Grilled Chicken Sandwich: Grilled Chicken Thigh, Cole Slaw, House Aioli, House Aioli Sauce, Chips		\$ 9.00			
<b>Stone Hearth Oven</b> Margarita Pizza: House Margarita Sauce, Mozzarella Cheese, Parley Flakes		\$ 5.50			
Friday February 20, 2026		<b>Dragon Cart Pop Up</b> <small>Available on Specific Dates &amp; Locations: Operation is subject to Weather and Production needs</small>  <b>Monday</b> Closed			
<b>Breakfast Bistro</b> Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese		\$ 5.50			
<b>Alarm Clock Breakfast</b> Warm Winter Waffle Bowl: Waffle sticks, maple syrup, berry compote		\$ 9.00			
<b>Dragon's Lair</b> Potato Taquitos: Fried Potato Taquitos, Fresh Guacamole, Salsa Verde, Lettuce, Sour Cream		\$ 9.00			
<b>Global Adventure</b> Fish N Chips: Freshly Fried Salmon/Cod Collar, Cornmeal Soda Battered, House fries and Chips, Blackened Ranch Cole Slaw		\$ 9.00			
<b>Plant Inspired</b> Tofu N Chips: Freshly Fried Tofu Strips, Cornmeal Soda Battered, House fries and Chips, Blackened Ranch Cole Slaw		\$ 9.00			
<b>Market Grill</b> Grilled Cheese and Tomato Bisque: Cheddar, Jack Cheese, Texas Toast, Tomato Bisque Soup		\$ 9.00			
<b>Stone Hearth Oven</b> Pepperoni Pizza: House Marinera, Shredded Mozzarella Cheese, Crispy Pepperoni		\$ 5.50			
EPICUREAN GROUP AT BISHOP O'DOWD					
General Manager Alex Martinez   510-754-9629   Alex@epicurean-group.com Executive Chef Elijah Brown   415-917-5956   Elijah@epicurean-group.com					
 Vegetarian  Vegan  Made without Gluten, May Contain Gluten Dust					
					