

Monday March 2, 2026		Café Service Hours
Breakfast Bistro	Hot Cocoa Oat Bowl: Oats, cocoa drizzle, banana, granola crunch	\$ 5.50
Alarm Clock Breakfast	Breakfast Scrambled Eggs with Applewood Smoked Bacon & Roasted Potatoes	\$ 5.50
 Dragon's Lair	Carnitas Burrito Bowl: Carnitas, Spanish Rice, Pinto Beans, Lettuce, Pico De Gallo, Sour Cream, Cotija Cheese	\$ 9.00
 Global Adventure	Thai Chicken Curry: Thai Chicken Coconut Curry, Jasmine Rice, Broccoli, Bell Peppers	\$ 9.00
 Plant Inspired	Thai Tofu Curry: Thai Tofu Coconut Curry, Jasmine Rice, Broccoli, Bell Peppers	\$ 9.00
Market Grill	Roasted Chicken Sandwich: Herbed Grilled Chicken, Tomato, Garlic Aioli, Lettuce, Jack Cheese	\$ 9.00
Stone Hearth Oven	Pesto Mozzarella Pizza: House Pesto, Shredded Mozzarella Cheese, Fresh Thyme	\$ 5.50
Tuesday March 3, 2026		Dragon Lair
Breakfast Bistro	Warm Berry Yogurt Parfait: Cranberry compote, vanilla yogurt, oat crumble	\$ 5.50
Alarm Clock Breakfast	Egg & Spinach Wrap: Cage Free Eggs, Spinach, roasted potatoes, flour tortilla	\$ 5.50
 Dragon's Lair	Street Tacos: Ground Beef, Cilantro, Onions, Salsa Roja	\$ 9.00
 Global Adventure	Chicken Satay: Thai Marinated Chicken, Sauteed Curry Brussel Sprouts, Rice Noodle, Tahini Thai Chili Sauce	\$ 9.00
 Plant Inspired	Tofu Satay: Thai Marinated Tofu, Sauteed Curry Brussel Sprouts, Rice Noodle, Tahini Thai Chili Sauce	\$ 9.00
Market Grill	Steak Sandwich: Citrus Marinated Grilled Steak, Melted Jack Cheese, Sauteed Onions, Garlic Aioli, Lettuce, Tomato, House Chips	\$ 9.00
Stone Hearth Oven	Winter Margherita Pizza: Fresh mozzarella, tomatoes, basil oil	\$ 5.50
Wednesday March 4, 2026		Monday
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50
Alarm Clock Breakfast	Breakfast Hash Bowl: Eggs, Turkey sausage, Potatoes, Peppers	\$ 5.50
 Dragon's Lair	Barbacoa Burritos: Braised Beef, Spanish Rice, Pinto Beans, Pico De Gallo, Cheddar Jack Cheese, Salsa Roja, Sour Cream	\$ 9.00
 Global Adventure	BBQ Smoked Ribs: Jerked Seasoned Pork Ribs, Rice and Beans, Sauteed Broccoli, Red Bell Pepper, Jerked BBQ Sauce	\$ 9.00
 Plant Inspired	BBQ Smoked Tofu: Jerked Seasoned Tofu, Rice and Beans, Sauteed Broccoli, Red Bell Pepper, Jerked BBQ Sauce	\$ 9.00
Market Grill	BBQ Chicken Sandwich: Smoked BBQ Chicken, Citrus Cole Slaw with House Aioli, Brioche Bun, BBQ Sauce, House Chips.	\$ 9.00
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday March 5, 2026		Tuesday
Breakfast Bistro	Cranberry Orange French Toast: French toast sticks, cranberry-orange compote	\$ 5.50
Alarm Clock Breakfast	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50
 Dragon's Lair	Steak Nachos: Nacho Cheese Sauce, Grilled Steak, Pico, Sour Cream, Pickled Jalapenos	\$ 9.00
Global Adventure	Grilled Chicken Pasta Prima Vera: Grilled Chicken, Penne Pasta, Cherry Tomatoes, Spinach, Pesto Sauce, Garlic Bread	\$ 9.00
 Plant Inspired	Pasta Primavera: Penne Pasta, Cherry Tomatoes, Spinach, Pesto Sauce, Garlic Bread	\$ 9.00
 Market Grill	Grilled Steak Bowl: Citrus Marinated Steak, Chimichurri Sauce, Rice Pilaf, Roasted Carrots and Brussel Sprouts	\$ 9.00
Stone Hearth Oven	Margarita Pizza: House Margarita Sauce, Mozzarella Cheese, Parley Flakes	\$ 5.50
Friday March 6, 2026		Wednesday
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50
Alarm Clock Breakfast	Warm Winter Waffle Bowl: Waffle sticks, maple syrup, berry compote	\$ 9.00
Dragon's Lair	Closed Due to Early Release	\$ 9.00
Global Adventure	Grilled Cheese and Tomato Bisque: Cheddar, Jack Cheese, Texas Toast, Tomato Bisque Soup	\$ 9.00
 Plant Inspired	Grilled Cheese and Tomato Bisque: Cheddar, Jack Cheese, Texas Toast, Tomato Bisque Soup	\$ 9.00
Market Grill	Fried Fish Sandwich: Panko Fish Bits, House Tarter Sauce, Chipotle Aioli, Citrus Coleslaw, Brioche Bun, House Chips	\$ 9.00
Stone Hearth Oven	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	

Breakfast
7:30 AM - 9:00 AM

Lunch
See Schedule

Afternoon
See Schedule

Dragon Lair

Monday
Carnitas Burrito Bowl
Carnitas Burrito Bowl: Carnitas, Spanish Rice, Pinto Beans, Lettuce, Pico De Gallo, Sour Cream, Cotija Cheese

Tuesday
Street Tacos
Street Tacos: Ground Beef, Cilantro, Onions, Salsa Roja

Wednesday
Barbacoa Burritos
Barbacoa Burritos: Braised Beef, Spanish Rice, Pinto Beans, Pico De Gallo, Cheddar Jack Cheese, Salsa Roja, Sour Cream

Thursday
Steak Nachos
Steak Nachos: Nacho Cheese Sauce, Grilled Steak, Pico, Sour Cream, Pickled Jalapenos

Friday
Closed
Closed Due to Early Release

Dragon Cart Pop Up
Available on Specific Dates & Locations. Operation is subject to Weather and Production needs

Monday
Teriyaki Chicken
Teriyaki Chicken Bowl: Grilled Chicken, Jasmine Rice, Broccoli, Teriyaki Sauce

Tuesday
Veggie Fried Rice
Veggie Fried Rice: Fried Rice, Corn, Peas, Garlic, Ginger and Tamari Sauce

Wednesday
Boba Cart
Boba Cart: Assorted Boba Drinks to Go

Thursday
Orange Chicken Bowl
Orange Chicken Bowl: Orange Citrus Marinated Chicken, Jasmine Rice, Broccoli and Carrots

Friday
Closed



Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust