

Monday March 9, 2026		Café Service Hours
Breakfast Bistro	Strawberry Shortcake Yogurt Bowl: Greek Yogurt, Vanilla Granola, Honey Drizzle	\$ 5.50
Alarm Clock Breakfast	Breakfast Scrambled Eggs with Applewood Smoked Bacon & Roasted Potatoes	\$ 5.50
 Dragon's Lair	Steak Burrito Bowls: Achiote Marinated Steak, Spanish Rice, Frijoles, Lettuce, Pico, Cheese, Sour Cream, Salsa Roja	\$ 9.00
 Global Adventure	Teriyaki Chicken Bowl: Teriyaki Grilled Chicken, Fried Rice, Roasted Broccoli and Bok Choy, Teriyaki Glaze	\$ 9.00
 Plant Inspired	Teriyaki Tofu Bowl: Teriyaki Fried Tofu, Fried Rice, Roasted Broccoli and Bok Choy, Teriyaki Glaze	\$ 9.00
Market Grill	Smoked Bacon Sandwich: Smoked Bacon, Melted Jack Cheese, Fresh Sliced Tomatoes, Garlic Aioli, House Chips	\$ 9.00
Stone Hearth Oven	Tomato Basil Fresh Mozzarella Focaccia Bread: House Marinera, Fresh Basil, House Focaccia	\$ 5.50
Tuesday March 10, 2026		
Breakfast Bistro	Sweet Tahini Overnight Oats: Honey and Citrus Tahini, Soy Milk Soaked Oats	\$ 5.50
Alarm Clock Breakfast	Egg & Spinach Wrap: Cage Free Eggs, Spinach, roasted potatoes, flour tortilla	\$ 5.50
Dragon's Lair	El Pastor Tacos: El Pastor, Cilantro Onion, Salsa Roja, Corn Tortillas	\$ 9.00
Global Adventure	Steak Wrap with Pita: Mediterranean Marinated Steak, Lettuce, Tomato, Hummus Tahini Dressing, Cucumbers, Red Onions	\$ 9.00
 Plant Inspired	Roasted Tofu and Hummus Plate: Roasted Herbed Tofu, Beet Hummus, House Pita, Cucumber Salad	\$ 9.00
Market Grill	Steak Avocado Wrap: Sliced Steak, Avocado, Tomato, Lettuce, House Garlic Aioli, Flour Tortilla	\$ 9.00
Stone Hearth Oven	Winter Margherita Pizza: Fresh mozzarella, tomatoes, basil oil	\$ 5.50
Wednesday March 11, 2026		
Breakfast Bistro	Berry Protein Smoothie: Blended Blue Berries, Black Berries, Strawberries, Yogurt, Bananas, Granola Topping	\$ 5.50
Alarm Clock Breakfast	Breakfast Hash Bowl: Eggs, Turkey sausage, Potatoes, Peppers	\$ 5.50
Dragon's Lair	Chicken Taco Salads: Braised Chicken, Jack Cheddar Cheese, Flour Tortillas, Lettuce, Pico de Gallo, Cotija Cheese, Sour Cream	\$ 9.00
Global Adventure	Fried Chicken Sandwich: Fried Chicken Breast, House Cajun Aioli, Cole Slaw, Brioche Bun, House Chips	\$ 9.00
 Plant Inspired	Herb Tofu Bowl: Grilled Herbed Tofu, Seasonal Veggie Medley, Rice Pilaf	\$ 9.00
Market Grill	Herb Chicken Bowl: Grilled Herbed Chicken, Seasonal Veggie Medley, Rice Pilaf	\$ 9.00
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday March 12, 2026		
Breakfast Bistro	Avocado Toast: Salt And Pepper Avocado Spread, House Focaccia, Pickled Onions, Sliced Hard Boiled Egg	\$ 5.50
Alarm Clock Breakfast	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50
Dragon's Lair	Cheesy Nachos: Ground Beef, House Cheese Sauce, Pico de Gallo, Sour Cream, House Tortilla Chips, Pickled Jalapenos	\$ 9.00
Global Adventure	BBQ Pulled Pork Sandwich: Braised BBQ Pork, Citrus Cole Slaw, House BBQ Sauce, Mac N Cheese	\$ 9.00
 Plant Inspired	BBQ Tofu Bowl: BBQ Tofu, Citrus Cole Slaw, House BBQ Sauce, Mac N Cheese	\$ 9.00
 Market Grill	Sweet Chili Chicken Bowl: Grilled Sweet Chili Chicken, Rice Noodles, Bok Choy, House Sweet Chili Sauce	\$ 9.00
Stone Hearth Oven	Pesto Chicken Pizza: Pesto Sauce, Grilled Chicken, Mozzarella	\$ 5.50
Friday March 13, 2026		
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Sliced Cheddar Cheese	\$ 5.50
Alarm Clock Breakfast	Warm Winter Waffle Bowl: Waffle sticks, maple syrup, berry compote	\$ 9.00
 Dragon's Lair	Baha Fish Tacos: Fried Fish, Baha Sauce, Citrus Cabbage, Flour Tortilla, House Corn Tortilla Chips	\$ 9.00
 Global Adventure	Tomatoe Bisque Soup/Grilled Cheese: House Tomato Bisque, Texas Toast, Cheddar Jack Cheese	\$ 9.00
 Plant Inspired	Tomatoe Bisque Soup/Grilled Cheese: House Tomato Bisque, Texas Toast, Cheddar Jack Cheese	\$ 9.00
 Market Grill	Clam Chowder Bowl: California Bay Area Chowder, Sourdough Bread, Parsley Flakes	\$ 9.00
Stone Hearth Oven	Cheese Pizza: House Marinera, Feather Mozzarella Cheese, Thin Sliced Bell Peppers	\$ 5.50

Café Service Hours
Breakfast 7:30 AM - 9:00 AM
Lunch See Schedule
Afternoon See Schedule
Dragon Lair
Monday Burrito Bowl Steak Burrito Bowls: Achiote Marinated Steak, Spanish Rice, Frijoles, Lettuce, Pico, Cheese, Sour Cream, Salsa Roja
Tuesday El Pastor El Pastor Tacos: El Pastor, Cilantro Onion, Salsa Roja, Corn Tortillas
Wednesday Taco Salads Chicken Taco Salads: Braised Chicken, Jack Cheddar Cheese, Flour Tortillas, Lettuce, Pico de Gallo, Cotija Cheese, Sour Cream
Thursday Nachos Cheesy Nachos: Ground Beef, House Cheese Sauce, Pico de Gallo, Sour Cream, House Tortilla Chips, Pickled Jalapenos
Friday Baha Fish Tacos Baha Fish Tacos: Fried Fish, Baha Sauce, Citrus Cabbage, Flour Tortilla, House Corn Tortilla Chips
Dragon Cart Pop Up
<small>Available on Specific Dates & Locations. Operation is subject to Weather and Production needs</small>
Monday Orange Chicken Bowl Orange Chicken Bowl: Grilled Ginger Soy Chicken, Jasmine Rice, Brussel Sprouts, Orange Chicken Glaze
Tuesday Teriyaki Bowl Teriyaki Beef Bowl: Marinated Grilled Beef, Jasmine Rice, Broccoli Florets, Teriyaki Sauce
Wednesday Steak Fried Rice Steak Fried Rice: Grilled Teriyaki Steak, Jasmine Rice, Broccolini, Teriyaki Sauce
Thursday Chicken Karaage Chicken Karaage Bowl: Fried Chicken Nuggets, Chow Mein, Sautéed Bell Peppers, House Togarashi Seasoning
Friday Veggie Chow Mein Veggie Chow Mein Bowl: Sautéed Chow Mein, Broccoli, Cabbage, Carrots, Teriyaki Sauce

EPICUREAN GROUP AT BISHOP O'DOWD

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Executive Chef Elijah Brown | 415-917-5956 | Elijah@epicurean-group.com



Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust