

Monday March 16, 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 Tacos: Fried Carnitas, Lemon, Cilantro, Onion, Salsa Roja, Corn Tortillas	\$ 9.00
Global Adventure	Chicken Karaage Bowl: Fried Chicken Nuggets, Macaroni Salad, Bok Choy, Ginger Sauce	\$ 9.00
 Plant Inspired	Tofu Karaage Bowl: Fried Tofu Nuggets, Macaroni Salad, Bok Choy, Ginger Sauce	\$ 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 17, 2026		
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	Barbacoa Burritos: Braised Beef, Spanish Rice, Pinto Beans, Pico De Gallo, Cheddar Jack Cheese, Salsa Roja, Sour Cream	\$ 9.00
Global Adventure	Teriyaki Beef Skewer: Teriyaki Marinated Steak, Sauteed Curry Brussel Sprouts, Chow Mein, Teriyaki Sauce	\$ 9.00
 Plant Inspired	Teriyaki Tofu Skewer: Teriyaki Marinated Tofu, Sauteed Curry Brussel Sprouts, Chow Mein, Teriyaki 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 18, 2026		
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	Chicken Quesadilla: Braised Chicken, Cheddar Jack Cheese, Pico, Salsa Roja, Sour Cream	\$ 9.00
Global Adventure	Smoked BBQ Chicken Sandwiches: BBQ Chicken, Cole Slaw, Brioche Bun, House Chips	\$ 9.00
 Plant Inspired	BBQ Tofu Bowl: BBQ Tofu, Cole Slaw, House Chips	\$ 9.00
 Market Grill	Grilled Steak Bowl: Citrus Marinated Steak, Chimichurri Sauce, Rice Pilaf, Roasted Carrots and Brussel Sprouts	\$ 9.00
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday March 19, 2026		
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	Fried Chicken Wrap: Fried Chicken Strips, House Ranch Sauce, Citrus Salad, Spinach Tortilla, House Chips	\$ 9.00
 Plant Inspired	Fried Tofu Wrap: Fried Tofu Strips, House Ranch Sauce, Citrus Salad, Spinach Tortilla, House Chips	\$ 9.00
Market Grill	Grilled Chicken Pasta Prima Vera: Grilled Chicken, Penne Pasta, Cherry Tomatoes, Spinach, Pesto Sauce, Garlic Bread	\$ 9.00
Stone Hearth Oven	Margarita Pizza: House Margarita Sauce, Mozzarella Cheese, Parley Flakes	\$ 5.50
Friday March 20, 2026		
		

Café Service Hours

Breakfast
7:30 AM - 9:00 AM

Lunch
See Schedule

Afternoon
See Schedule

Dragon Lair

Monday
Carnitas Tacos

Carnitas Tacos: Fried Carnitas, Lemon, Cilantro, Onion, Salsa Roja, Corn Tortillas

Tuesday
Barbacoa Burrito

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

Wednesday
Chicken Quesadilla

Chicken Quesadilla: Braised Chicken, Cheddar Jack Cheese, Pico, Salsa Roja, Sour Cream

Thursday
Steak Nachos

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

Friday
Closed

Closed

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

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