






Monday April 13, 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	Achiote Chicken Tacos: Braised Chicken, Cilantro and Onions, Salsa Roja, Lime	\$ 9.00
 Global Adventure	Teriyaki Rice Bowl: Grilled Teriyaki Chicken, Jasmine Rice, Roasted Carrots, Broccoli, House Teriyaki Sauce	\$ 9.00
 Plant Inspired	Teriyaki Rice Bowl: Teriyaki Tofu, Jasmine Rice, Roasted Carrots, Broccoli, House Teriyaki Sauce	\$ 9.00
Market Grill	Focaccia Turkey Sandwich: Sliced Turkey, House Herb Aioli, Lettuce, Tomato, Jack Cheese	\$ 9.00
Stone Hearth Oven	Pesto Mozzarella Pizza: House Pesto, Shredded Mozzarella Cheese, Fresh Thyme	\$ 5.50
Tuesday April 14, 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	Carnitas Burritos: Braised Carnitas, Spanish Rice, Refried Beans, Salsa Roja, Sour Cream, House Tortilla Chips	\$ 9.00
 Global Adventure	Ossobuco Braised Beef, Spaghetti, Roasted Turnips, Garlic Bread, House Ossobuco Sauce	\$ 9.00
 Plant Inspired	Cauliflower Bolognese, Spaghetti, Roasted Turnips, Garlic Bread, House Bolognese Sauce	\$ 9.00
Market Grill	Katsu Chicken Bowl: Panko Fried Chicken, Jasmine Rice, Broccoli, House Katsu Sauce	\$ 9.00
Stone Hearth Oven	Winter Margherita Pizza: Fresh mozzarella, tomatoes, basil oil	\$ 5.50
Wednesday April 15, 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 Enchiladas: Braised Chicken, Enchilada Salsa, Cheddar Jack Cheese, Rice, Beans, Salsa Roja, Sour Cream	\$ 9.00
Global Adventure	Cheese Burger: Grilled Burger, Cheddar Cheese, Tomato, Lettuce, House Thousand Island Sauce, House Chips	\$ 9.00
 Plant Inspired	Portobello Sandwich: Grilled Portobello, Sauteed Onions, Tomato, Lettuce, House Thousand Island Sauce, House Chips	\$ 9.00
Market Grill	Braised Beef Melt: Braised Beef, Cheddar, Jack Cheese, Texas Toast, Garlic Butter, House Chips	\$ 9.00
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday April 16, 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	Nachos: Nacho Cheese Sauce, Sauteed Ground Beef, Pico, Sour Cream, Pickled Jalapenos	\$ 9.00
Global Adventure	BBQ Chicken Bowl: Smoked BBQ Chicken Thighs, House BBQ Sauce, Sauteed Veggies, Mac N Cheese	\$ 9.00
 Plant Inspired	BBQ Tofu Bowl: Smoked BBQ Tofu, House BBQ Sauce, Sauteed Veggies, Mac N Cheese	\$ 9.00
 Market Grill	Thai Sweet Chili Chicken Bowl: Grilled Chicken, Tamari Rice Noodles, Sauteed Veggies, Sweet Chili Sauce	\$ 9.00
Stone Hearth Oven	Margarita Pizza: House Margarita Sauce, Mozzarella Cheese, Parley Flakes	\$ 5.50
Friday April 17, 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	El Pastor Quesadillas: Grilled Pineapple Pork, Cheddar Jack Cheese, Pico De Gallo, Sour Cream, Salsa Roja	\$ 9.00
Global Adventure	Fried Chicken Sandwich: Fried Chicken Breast, Citrus Cole Slaw, Brioche Bun, House Ranch, House Chips	\$ 9.00
  Plant Inspired	Tofu and Chips: Fried Tofu, House Chips, Cajun Ranch Sauce, House Slaw	\$ 9.00
Market Grill	BBQ Wing Bowl: Fried Chicken Wings, Roasted Turnips, Carrots, Chow Mein	\$ 9.00
Stone Hearth Oven	Margarita Pizza: House Marinera, Shredded Mozzarella Cheese, Crispy Basil Flakes	\$ 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
Chicken Tacos
Achiote Chicken Tacos: Braised Chicken, Cilantro and Onions, Salsa Roja, Lime

Tuesday
Carnitas Burritos
Carnitas Burritos: Braised Carnitas, Spanish Rice, Refried Beans, Salsa Roja, Sour Cream, House Tortilla Chips

Wednesday
Chicken Enchiladas
Chicken Enchiladas: Braised Chicken, Enchilada Salsa, Cheddar Jack Cheese, Rice, Beans, Salsa Roja, Sour Cream

Thursday
Ground Beef Nachos
Nachos: Nacho Cheese Sauce, Sauteed Ground Beef, Pico, Sour Cream, Pickled Jalapenos

Friday
El Pastor Quesadilla
El Pastor Quesadillas: Grilled Pineapple Pork, Cheddar Jack Cheese, Pico De Gallo, Sour Cream, Salsa Roja

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

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