


Monday April 20, 2026		Café Service Hours
Breakfast Bistro	Mango 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	Achiote Chicken Tacos: Achiote Marinated Grilled Chicken, Corn Tortillas, Onion & Cilantro, Red Salsa, Lime Wedge	\$ 9.00
 Global Adventure	Greek Chicken Bowl: Herbed Grilled Chicken, Basmati Rice, Greek Side Salad, Tzatziki Sauce	\$ 9.00
 Plant Inspired	Asparagus & Quinoa Salad: Grilled Asparagus, Spiced Quinoa, Carrots, Onions, Citrus Aioli Dressing	\$ 9.00
Market Grill	Turkey Burger: House Brioche Bun, Grilled Turkey Burger, Lettuce, Tomato, Sautéed Onions, House Thousand Island Sauce, House Potato Chips	\$ 9.00
Stone Hearth Oven	Tomato Basil Fresh Mozzarella Focaccia Bread: House Marinera, Fresh Basil, House Focaccia	\$ 5.50
Tuesday April 21, 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	Closed Due to Early Release	\$ 9.00
Global Adventure	Fried Chicken and Waffles: Cajun Fried Chicken, Cinnamon Sugar Waffles, House Maple Syrup	\$ 9.00
 Plant Inspired	Sautéed Tofu Tacos: Achiote Tofu, Cilantro Onion, Salsa Roja	\$ 9.00
Market Grill	Braised Beef Tacos: Barbacoa Beef, Cilantro, Onion, Salsa Roja	\$ 9.00
Stone Hearth Oven	Winter Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil Oil	\$ 5.50
Wednesday April 22, 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	Carnitas Quesadillas: Slow-Cooked Pork, Cheddar Jack Cheese, Flour Tortillas, Pico de Gallo, Sour Cream, House Tortilla Chips	\$ 9.00
Global Adventure	BBQ Steak and Chicken, Mac & Cheese, Roasted Broccoli and Brussel Sprouts, House Sweet BBQ Sauce	\$ 9.00
 Plant Inspired	BBQ Tofu, Mac & Cheese, Roasted Broccoli and Brussel Sprouts, House Sweet BBQ Sauce	\$ 9.00
Market Grill	Fried Chicken Bowl: Fried Chicken, Fried Rice, Roasted Broccoli	\$ 9.00
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday April 23, 2026		
Breakfast Bistro	Strawberry Banana Smoothie: Yogurt, Ripe Bananas, Fresh Strawberries, Vanilla,	\$ 5.50
Alarm Clock Breakfast	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50
Dragon's Lair	Cheesy Steak Nachos: Grilled Steak, Refried Beans, House Cheese Sauce, House Tortilla Chips, Pico de Gallo, Sour Cream, Red Salsa, Pickled Jalapenos	\$ 9.00
Global Adventure	Smash Burgers: Smashed Ground Beef Patties, House Dragon Aioli, Sautéed Onions, House Chips	\$ 9.00
 Plant Inspired	Smash Portabello: Smashed Portabello Patties, House Dragon Aioli, Sautéed Onions, House Chips	\$ 9.00
Market Grill	Loco Moco Bowl: Ground Beef Patty, Spam Musubi, Fried Egg, House Gravy, Steamed Rice, Roasted Broccoli	\$ 9.00
Stone Hearth Oven	Pesto Chicken Pizza: Pesto Sauce, Grilled Chicken, Mozzarella	\$ 5.50
Friday April 24, 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	Chicken Taco Salad: Achiote Marinated Grilled Chicken, Spanish Rice, Refried Beans, Lettuce, Pico De Gallo, Sour Cream, Salsa Roja, Mexican Style Cheese Blend	\$ 9.00
 Global Adventure	Butter Chicken Lite: Butter Marsala Chicken, Saffron Rice, Sautéed Tumeric Carrots and Brussel Sprouts	\$ 9.00
 Plant Inspired	Butter Marsala Tofu Lite: Butter Marsala Tofu, Saffron Rice, Sautéed Tumeric Carrots and Brussel Sprouts	\$ 9.00
Market Grill	Pesto Chicken Sandwich: House Focaccia, Grilled Herbed Chicken, House Pesto, Tomato, Onion, Lettuce	\$ 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

Achiote Chicken Tacos

Achiote Chicken Tacos: Achiote Marinated Grilled Chicken, Corn Tortillas, Onion & Cilantro, Red Salsa, Lime Wedge

Tuesday

Closed

Closed Due to Early Release

Wednesday

Quesadilla

Carnitas Quesadillas: Slow-Cooked Pork, Cheddar Jack Cheese, Flour Tortillas, Pico de Gallo, Sour Cream, House Tortilla Chips

Thursday

Nachos

Cheesy Steak Nachos: Grilled Steak, Refried Beans, House Cheese Sauce, House Tortilla Chips, Pico de Gallo, Sour Cream, Red Salsa, Pickled Jalapenos

Friday

Chicken Taco Salad

Chicken Taco Salad: Achiote Marinated Grilled Chicken, Spanish Rice, Refried Beans, Lettuce, Pico De Gallo, Sour Cream, Salsa Roja, Mexican Style Cheese Blend

Dragon Cart Pop Up

Available on Specific Dates & Locations.
Operation is subject to Weather and Production needs

Monday

Closed

Tuesday

Ice Cream Cart

Ice Cream Cart: Vanilla, Mint Chip, Cookies and Cream Ice Cream, Assorted Toppings

Wednesday

Orange Chicken

Orange Chicken, Steamed Jasmine Rice, Roasted Bok Choy, Orange Glaze

Thursday

Gyoza Rice Bowl

Gyoza Rice Bowl: Sautéed Gyoza, Honey Miso Glaze, Fried Rice, Steamed Bok Choy

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