

Monday May 4, 2026		Café Service Hours
<b>Breakfast Bistro</b>	Mango Yogurt Bowl: Greek Yogurt, Vanilla Granola, Honey Drizzle	\$ 5.50
<b>Alarm Clock Breakfast</b>	Breakfast Scrambled Eggs with Applewood Smoked Bacon & Roasted Potatoes	\$ 5.50
 <b>Dragon's Lair</b>	Steak Fajitas Tacos: Grilled Steak, Sauteed Bell Peppers and Onions, Salsa Roja	\$ 9.00
 <b>Global Adventure</b>	Lemon Herb Chicken and Rice: Grilled Lemon Chicken, Jasmine Rice, Roasted Carrots, Living Lab Veggies	\$ 9.00
 <b>Plant Inspired</b>	Grilled Herb Tofu Bowl: Lemon Herb Tofu, Jasmine Rice, Roasted Carrots, Living Lab Veggies	\$ 9.00
<b>Market Grill</b>	BLT Sandwich: Smoked Bacon, Tomato, Garlic Aioli, Lettuce, French Roll	\$ 9.00
<b>Stone Hearth Oven</b>	Tomato Basil Fresh Mozzarella Focaccia Bread: House Marinera, Fresh Basil, House Focaccia	\$ 5.50
Tuesday May 5, 2026		
<b>Breakfast Bistro</b>	Sweet Tahini Overnight Oats: Honey and Citrus Tahini, Soy Milk Soaked Oats	\$ 5.50
<b>Alarm Clock Breakfast</b>	Egg & Spinach Wrap: Cage Free Eggs, Spinach, roasted potatoes, flour tortilla	\$ 5.50
<b>Dragon's Lair</b>	Birria Tacos: Brasied Beef Birria, Cilantro Onion, Corn Tortillas, Salsa Roja	\$ 9.00
<b>Global Adventure</b>	Cheese Burger: Grilled Beef Patty, House Mac Sauce, Lettuce, Tomato, Cheddar Cheese, Brioche Bun, House Chips	\$ 9.00
 <b>Plant Inspired</b>	Portobello Burger: Grilled Portobello, House Mac Sauce, Lettuce, Tomato, Cheddar Cheese, Brioche Bun, House Chips	\$ 9.00
<b>Market Grill</b>	Katsu Chicken Bowl: Panko Fried Chicken, Jasmine Rice, Broccoli, House Katsu Sauce	\$ 9.00
<b>Stone Hearth Oven</b>	Winter Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil Oil	\$ 5.50
Wednesday May 6, 2026		
<b>Breakfast Bistro</b>	Berry Protein Smoothie: Blended Blue Berries, Black Berries, Strawberries, Yogurt, Bananas, Granola Topping	\$ 5.50
<b>Alarm Clock Breakfast</b>	Breakfast Hash Bowl: Eggs, Turkey sausage, Potatoes, Peppers	\$ 5.50
<b>Dragon's Lair</b>	Cochinita Pibil Quesadillas: Braised Pork, Cheddar Jack Cheese, Flour Tortilla, Pico, Sour Cream, Salsa Roja	\$ 9.00
<b>Global Adventure</b>	Chicken Shawarma Bowl: Grilled Mediterranean Chicken, Turmeric Rice, Tomatoes Pickled Onion Salad, Tzatziki Sauce	\$ 9.00
 <b>Plant Inspired</b>	Tofu Shawarma Bowl: Grilled Mediterranean Tofu, Turmeric Rice, Tomatoes Pickled Onion Salad, Chicken Shawarma Bowl	\$ 9.00
<b>Market Grill</b>	Turkey Avocado Sandwich: Sliced Turkey, Avocado, Tomato, Lettuce, House Aioli, House Chips	\$ 9.00
<b>Stone Hearth Oven</b>	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday May 7, 2026		
<b>Breakfast Bistro</b>	Strawberry Banana Smoothie: Yogurt, Ripe Bananas, Fresh Strawberries, Vanilla,	\$ 5.50
<b>Alarm Clock Breakfast</b>	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50
<b>Dragon's Lair</b>	Cheesy Steak Nachos: Grilled Steak, Refried Beans, House Cheese Sauce, House Tortilla Chips, Pico de Gallo, Sour Cream, Red Salsa, Pickled Jalapenos	\$ 9.00
<b>Global Adventure</b>	BBQ Pork Ribs, Mac & Cheese, Roasted Broccoli and Brussel Sprouts, House Sweet BBQ Sauce	\$ 9.00
 <b>Plant Inspired</b>	BBQ Tofu, Mac & Cheese, Roasted Broccoli and Brussel Sprouts, House Sweet BBQ Sauce	\$ 9.00
<b>Market Grill</b>	Gyoza Rice Bowl: Sauteed Gyoza, Honey Miso Galze, Fried Rice, Steamed Bok Choy	\$ 9.00
<b>Stone Hearth Oven</b>	Pesto Chicken Pizza: Pesto Sauce, Grilled Chicken, Mozzarella	\$ 5.50
Friday May 8, 2026		
<b>Breakfast Bistro</b>	Breakfast Croissant Sandwich with cage free Egg, Sliced Cheddar Cheese	\$ 5.50
<b>Alarm Clock Breakfast</b>	Warm Winter Waffle Bowl: Waffle sticks, maple syrup, berry compote	\$ 9.00
<b>Dragon's Lair</b>	Puerto Rican Pollo Plate: Braised Puerto Rican Chicken, Pinto Beans, Spanish Rice, Two Tortillas	\$ 9.00
<b>Global Adventure</b>	Fried Chicken Bowl: Fried Chicken Strips, House Ranch Sauce, Sauteed Veggies, Mac N Cheese	\$ 9.00
 <b>Plant Inspired</b>	Fried Tofu Bowl: Fried Tofu Strips, House Ranch Sauce, Sauteed Veggies, Mac N Cheese	\$ 9.00
<b>Market Grill</b>	Grilled Cheese and Tomato Bisque: Cheddar, Jack Cheese, Texas Toast, Tomato Bisque Soup	\$ 9.00
<b>Stone Hearth Oven</b>	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**  
**Steak Fajitas**

Steak Fajitas Tacos: Grilled Steak, Sauteed Bell Peppers and Onions, Salsa Roja

**Tuesday**  
**Birria Tacos**

Birria Tacos: Brasied Beef Birria, Cilantro Onion, Corn Tortillas, Salsa Roja

**Wednesday**  
**Quesadilla**

Cochinita Pibil Quesadillas: Braised Pork, Cheddar Jack Cheese, Flour Tortilla, Pico, Sour Cream, Salsa Roja

**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**  
**Pollo Plato**

Puerto Rican Pollo Plate: Braised Puerto Rican Chicken, Pinto Beans, Spanish Rice, Two Tortillas

**Dragon Cart Pop Up**

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

**Monday**  
Closed

**Tuesday**  
Closed

**Wednesday**  
Closed

**Thursday**  
Closed

**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