

Monday May 18, 2026		Café Service Hours	
Breakfast Bistro	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	Grilled Chicken Tacos: Cilantro Lime Chicken, Corn Tortilla, Onion & Cilantro, Salsa	\$ 9.00	
 Global Adventure	Chicken Fried Rice: Charred Pepper Soy Chicken, Jasmine Rice, Corn, Peas, Carrots, Garlic Confit, Chopped Scallions	\$ 9.00	
 Plant Inspired	Veggie Fried Rice: Jasmine Rice, Corn, Peas, Carrots, Garlic Confit, Chopped Scallions, Tofu Bits	\$ 9.00	
Market Grill	Pasta Bake: Ground Beef, House Marinera, Macaroni Pasta, Crusted Cheddar Jack Cheese, Broccoli and Carrots	\$ 9.00	
Stone Hearth Oven	Tomato Basil Fresh Mozzarella Focaccia Bread: House Marinera, Fresh Basil, House Focaccia	\$ 5.50	
Tuesday May 19, 2026		<p>Dragon Lair</p> <p>Monday Tacos</p> <p>Grilled Chicken Tacos: Cilantro Lime Chicken, Corn Tortilla, Onion & Cilantro, Salsa</p> <p>Tuesday Closed</p> <p>Closed Due to Early Dismissal</p> <p>Wednesday Taqitos</p> <p>Braised Pork Taquitos: 24hr Braised Pork, Flour Tortillas, Cheddar Jack Cheese, Pico De Gallo, Sour Cream, Salsa Roja</p> <p>Thursday Closed</p> <p>Closed Due to Early Dismissal</p> <p>Friday Closed</p> <p>Closed Due to Early Dismissal</p> <p>Dragon Cart Pop Up Available on Specific Dates & Locations. Operation is subject to Weather and Production needs.</p>	
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 Dismissal		\$ 9.00
Global Adventure	Fried Chicken Wrap: Cajun Fried Chicken, Romaine, Tomato, Slice Red Onions, Blackened Ranch, House Chips		\$ 9.00
 Plant Inspired	Fried Tofu Wrap: Cajun Fried Tofu, Romaine, Tomato, Slice Red Onions, Blackened Ranch, House Chips		\$ 9.00
Market Grill	Chicken Burritos Bowls: Braised Achote Chicken, Rice, Beans, Flour Tortilla, Pico De Gallo, Sour Cream, Salsa Roja		\$ 9.00
Stone Hearth Oven	Winter Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil Oil		\$ 5.50
Wednesday May 20, 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	Braised Pork Taquitos: 24hr Braised Pork, Flour Tortillas, Cheddar Jack Cheese, Pico De Gallo, Sour Cream, Salsa Roja	\$ 9.00	
Global Adventure	Steak Pitas Wraps: Mediterranean Seasoned Grilled Steak, Garlic Butter Pita, House Tzatziki Sauce, Chopped Salad, House Chips.	\$ 9.00	
 Plant Inspired	Tofu Pitas Wraps: Mediterranean Seasoned Grilled Tofu, House Tzatziki Sauce, Chopped Salad, House Chips.	\$ 9.00	
Market Grill	Hamburger Helper: Ground Beef, Cheesy Bechamel, Macaroni, Broccoli, Carrots	\$ 9.00	
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50	
Thursday May 21, 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	Closed Due to Early Dismissal	\$ 9.00	
Global Adventure	Chicken Teriyaki Bowl: Fried Tofu Teriyaki, Brown Rice, Roasted Broccoli & Carrots	\$ 9.00	
 Plant Inspired	Tofu Teriyaki Bowl: Fried Tofu Teriyaki, Brown Rice, Roasted Broccoli & Carrots	\$ 9.00	
 Market Grill	Barbacoa Nachos: Slow Braised Beef, Refried Beans, House Cheese Sauce, House Tortilla Chips, Pico de Gallo, Sour Cream, Red Salsa, Pickled Jalapenos	\$ 9.00	
Stone Hearth Oven	Pesto Chicken Pizza: Pesto Sauce, Grilled Chicken, Mozzarella	\$ 5.50	
Friday May 22, 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	Closed Due to Early Dismissal	\$ 9.00	
Global Adventure	Chicken and Waffles: Cajun Fried Chicken, Fried Waffle Sticks, House Cajun Syrup	\$ 9.00	
 Plant Inspired	Tofu Tacos: Roasted Achote Tofu Tacos, Cilantro Onions, Salsa Roja	\$ 9.00	
 Market Grill	Birria Tacos: Queso Birria Tacos, Cilantro Onions, Salsa Roja	\$ 9.00	
Stone Hearth Oven	Cheese Pizza: House Marinera, Feather Mozzarella Cheese, Thin Sliced Bell Peppers	\$ 5.50	

EPICUREAN GROUP AT BISHOP O'DOWD

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust