

Monday April 27, 2026		Cafe 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	Beef Quesadillas: Barbacoa-Style Slow-Braised Beef, Three-Cheese Blend, Flour Tortilla, Served with Sour Cream, Salsa, & Pico de Gallo	\$ 9.00
Global Adventure	Chicken Teriyaki Bowl: Grilled Chicken Teriyaki, Jasmine Rice, Roasted Broccoli and Carrots, Black Sesame Seeds	\$ 9.00
Plant Inspired	Tofu Teriyaki Bowl: Crispy Tofu Teriyaki, Jasmine Rice, Roasted Broccoli and Carrots, Black Sesame Seeds	\$ 9.00
Market Grill	Beef Teriyaki Bowl: Grilled Beef Teriyaki, Chow Mein, Roasted Broccoli and Carrots, Black Sesame Seeds	\$ 9.00
Stone Hearth Oven	Tomato Basil Fresh Mozzarella Focaccia Bread: House Marinera, Fresh Basil, House Focaccia	\$ 5.50
Tuesday April 28, 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	Cochinita Pibil Tacos: Achiote Braised Pork, Corn Tortillas, Pickled Habaneros and Purple Onion, Salsa	\$ 9.00
Global Adventure	Fettucine Chicken Alfredo: Grilled Lemon Herb Chicken, Creamy Alfredo Sauce, Fettucine, Garlic Bread	\$ 9.00
Plant Inspired	Fettucine Broccoli Alfredo: Roasted Broccoli, Creamy Alfredo Sauce, Fettucine, Garlic Bread	\$ 9.00
Market Grill	Pesto Chicken Sandwich: Lemon Herb Chicken, House Pesto, Melted Mozzarella, Arugula, Tomato, Parmesan Garlic House Chips	\$ 9.00
Stone Hearth Oven	Winter Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil Oil	\$ 5.50
Wednesday April 29, 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 Burrito: 4-Hour Slow Cooked Pork, Flour Tortilla, Spanish Rice, Refried Beans, Salsa, Sour Cream, Pico de Gallo	\$ 9.00
Global Adventure	Beijing Beef Bowl: Stir Fried Beef, House Glaze, Sauteed Bell Peppers & Onions, Vegetable Fried Rice, Green Onion, Sesame Seeds	\$ 9.00
Plant Inspired	Lemongrass Tofu Bowl: Fried Tofu, Lemongrass Glaze, Rice Noodles, Sweet & Sour, Shredded Carrots, Bean Sprouts, Green Onion, Lime	\$ 9.00
Market Grill	Lemongrass Chicken Bowl: Grilled Lemongrass Chicken, Rice Noodles, Sweet & Sour, Shredded Carrots, Bean Sprouts, Green Onion, Lime	\$ 9.00
Stone Hearth Oven	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday April 30, 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	Chicken Enchiladas Bake: Guajillo Braised Chicken, Corn Tortillas, Spanish Rice, Refried Beans, Lettuce, Cotija, Sour Cream, Salsa	\$ 9.00
Plant Inspired	Potato Enchiladas: Steamed Mashed Potato, Corn Tortillas, Spanish Rice, Refried Beans, Lettuce, Cotija, Sour Cream, & Salsa	\$ 9.00
Market Grill	Chicken Fajitas Bowl: Achiote Grilled Chicken, Sauteed Bell Peppers, Country Style Potatoes, Shredded Cheddar Cheese	\$ 9.00
Stone Hearth Oven	Pesto Chicken Pizza: Pesto Sauce, Grilled Chicken, Mozzarella	\$ 5.50
Friday May 1, 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	Barbacoa Tacos: Barbacoa-Style Slow-Braised Beef, Corn Tortillas, Cilantro w/ Onion, & Salsa	\$ 9.00
Global Adventure	Bulgogi Bibimbap: Korean Bulgogi Beef, Steamed Rice, Sauteed Carrots, Bean Sprouts, Mushrooms, Spinach, Fried Egg, Gochujang Sauce, Sesame Oil, Sesame Seeds	\$ 9.00
Plant Inspired	Orange Tofu Bowl: Orange-Glazed Fried Tofu, Steamed Rice, Seasonal Vegetables	\$ 9.00
Market Grill	Orange Chicken Bowl: Orange-Glazed Grilled Chicken, Steamed Rice, Seasonal Vegetables	\$ 9.00
Stone Hearth Oven	Cheese Pizza: House Marinera, Feather Mozzarella Cheese, Thin Sliced Bell Peppers	\$ 5.50

Cafe Service Hours

Breakfast
7:30 AM - 9:00 AM

Lunch
See Schedule

Afternoon
See Schedule

Dragon Lair

Monday
Beef Quesadillas

Tender, slow-braised beef, layered with a rich three-cheese blend in a warm flour tortilla, served with sour cream, fresh salsa, and vibrant pico de gallo.

Tuesday
Cochinita Pibil Tacos

Succulent achiote-braised pork served on warm corn tortillas, topped with pickled habaneros and red onion, and finished with house salsa

Wednesday
Carnitas Burritos

Four-hour slow-cooked pork wrapped in a warm flour tortilla with Spanish rice & refried beans, finished with salsa, sour cream, and fresh pico de gallo

Thursday
Cheesy Steak Nachos

Flame-grilled steak layered over house-made tortilla chips, refried beans, house cheese sauce, & topped with fresh pico de gallo, sour cream, red salsa, & pickled jalapenos

Friday
Barbacoa Tacos

Flame-grilled steak served on warm corn tortillas, topped with cilantro with onion, and finished with house salsa

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