

Monday May 11, 2026		Café Service Hours
<i>Breakfast Bistro</i>	Blueberry-Banana Overnight Oats	\$ 5.50
<i>Alarm Clock Breakfast</i>	Breakfast Burrito With Cage Free Scrambled Eggs, 3-Cheese Blend, Smoked Applewood Bacon, Crispy Golden Hashbrowns	\$ 5.50
<i>Dragon's Lair</i>	Grilled Chicken Tacos: Cilantro Lime Chicken, Corn Tortilla, Onion & Cilantro, Salsa	\$ 9.00
<i>American BBQ Series</i>	BBQ Pulled Pork Sandwiches: Pulled Pork, House BBQ Sauce, Brioche Bun, Cole Slaw, House Aioli, House Chips	\$ 9.00
 <i>Vegetarian</i>	Crispy BBQ Tofu Bites: Deep Fried Tofu, House BBQ Sauce, House Cheese Sauce, Classic Macaroni and Cheese, Roasted Butternut Squash	\$ 9.00
<i>American BBQ Series</i>	BBQ Chicken Wings Plate: Chicken Wings tossed in House Made BBQ Sauce, Fresh Made Cheese Sauce, Classic Macaroni and Cheese, Roasted Butternut Squash	\$ 9.00
<i>Stone Hearth Oven</i>	Tomato Basil Fresh Mozzarella Focaccia Bread: House Marinera, Fresh Basil, House Focaccia	\$ 5.50
Tuesday May 12, 2026		
<i>Breakfast Bistro</i>	Breakfast Plate: Cage Free Scrambled Eggs, Smoked Applewood Bacon, Crispy Golden Hashbrowns	\$ 5.50
<i>Alarm Clock Breakfast</i>	Fluffy Buttermilk Pancakes with Smoked Applewood Bacon	\$ 5.50
<i>Dragon's Lair</i>	Carnitas Quesadillas: Slow Braised Pork, Flour Tortilla, Cheddar Cheese Blend, Pico de Gallo, Sour Cream, House Tortilla Chips	\$ 9.00
<i>Taste of Italy</i>	Creamy Chicken Fettuccine Alfredo: Grilled Lemon Herb Chicken, Fettuccine, Alfredo Sauce, Shredded Parmesan, Parsley, Gilroy Garlic Bread	\$ 9.00
 <i>Plant Inspired</i>	Fettuccine Alfredo Broccoli: Roasted Broccoli Florets, Fettuccine Pasta, Alfredo Sauce, Shredded Parmesan, Parsley, Gilroy Garlic Bread	\$ 9.00
<i>Market Grill</i>	Ragu and Polenta: Creamy Cheese Polenta, Shredded Parmesan Cheese, Parsley	\$ 9.00
<i>Stone Hearth Oven</i>	Winter Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil Oil	\$ 5.50
Wednesday May 13, 2026		
<i>Breakfast Bistro</i>	Berry Protein Smoothie: Blended Blue Berries, Black Berries, Strawberries, Yogurt, Bananas, Granola Topping	\$ 5.50
<i>Alarm Clock Breakfast</i>	Breakfast Tacos: Cage Free Scrambled Eggs with Smoked Applewood Bacon, Pico De Gallo, Salsa Fresca	\$ 5.50
 <i>Dragon's Lair</i>	Carne Asada Tacos: Grilled Steak, Corn Tortilla, Cilantro & Onion, Salsa	\$ 9.00
<i>Global Adventures</i>	Spicy Chicken Sandwich: Fried Chicken, Pickles, House Sriracha Aioli, Brioche Bun, Cajun Style Fries	\$ 9.00
 <i>Plant Inspired</i>	Veggie Stack: Grilled Eggplant, Bell Pepper, Onion, Sweet Potato, Brown Rice, Pesto Drizzle	\$ 9.00
 <i>Market Grill</i>	Crispy Fried Chicken Special: Fried Chicken, Mashed Potatoes, Cheddar Cheese, Bacon Bits, Chives, Blue Lake Green Beans	\$ 9.00
<i>Stone Hearth Oven</i>	Roasted Mushroom Pizza: Mushrooms, mozzarella, herbs	\$ 5.50
Thursday May 14, 2026		
<i>Breakfast Bistro</i>	Strawberry Banana Smoothie: Yogurt, Ripe Bananas, Fresh Strawberries, Vanilla,	\$ 5.50
<i>Alarm Clock Breakfast</i>	Breakfast Burrito, Cage-Free Eggs, Smoked Bacon, Roasted Hashbrowns	\$ 5.50
 <i>Dragon's Lair</i>	Barbacoa Nachos: Slow Braised Beef, Refried Beans, House Cheese Sauce, House Tortilla Chips, Pico de Gallo, Sour Cream, Red Salsa, Pickled Jalapenos	\$ 9.00
 <i>Asian Inspired</i>	Chicken Teriyaki Bowl: Grilled Teriyaki Chicken, Steamed Brown Rice, Roasted Broccoli Crowns & Carrots, Teriyaki Sauce	\$ 9.00
 <i>Plant Inspired</i>	Tofu Teriyaki Bowl: Crispy Baked Teriyaki Tofu, Steamed Brown Rice, Roasted Broccoli Crowns & Carrots, Teriyaki Sauce	\$ 9.00
<i>Asian Inspired</i>	Beef Teriyaki Bowl: Marinated Beef Teriyaki, Crispy Chow Mein, Roasted Broccoli Florets & Carrots	\$ 9.00
<i>Stone Hearth Oven</i>	Pesto Chicken Pizza: Pesto Sauce, Grilled Chicken, Mozzarella	\$ 5.50
Friday May 15, 2026		
<i>Breakfast Bistro</i>	Breakfast Croissant Sandwich with cage free Egg, Sliced Cheddar Cheese	\$ 5.50
<i>Alarm Clock Breakfast</i>	Cinnamon Sugar Waffle Bites: Waffle Sticks tossed in Cinnamon Sugar, Powdered Sugar, Seasonal Berries	\$ 9.00
<i>Dragon's Lair</i>	Stuffed Guajillo Braised Chicken Burrito: Slow Braised Chicken, Spanish Rice, Refried Beans, Pico de Gallo, Salsa, Sour Cream	\$ 9.00
 <i>Platillos Latinos</i>	Grilled Steak Plate: Achiote Grilled Beef, Spanish Rice, Refried Beans, Lettuce, Pico de Gallo, Salsa, Sour Cream	\$ 9.00
 <i>Plant Inspired</i>	3-Cheese Enchilada Bake: 3-Cheese Blend, Spanish Rice, Refried Beans, Lettuce, Pico de Gallo, Salsa, Sour Cream	\$ 9.00
 <i>Platillos Latinos</i>	Authentic Chicken Enchilada Bake: Chicken Enchiladas, Spanish Rice, Refried Beans, Lettuce, Pico de Gallo, Sour Cream	\$ 9.00
<i>Stone Hearth Oven</i>	Cheese Pizza: House Marinera, Feather Mozzarella Cheese, Thin Sliced Bell Peppers	\$ 5.50

Breakfast
7:30 AM - 9:00 AM

Lunch
See Schedule

Afternoon
See Schedule

Dragon Lair

Monday
Grilled Chicken Tacos

Tuesday
Carnitas Quesadillas

Wednesday
Carne Asada Tacos

Thursday
Barbacoa Nachos

Friday
Guajillo Chicken Burritos

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