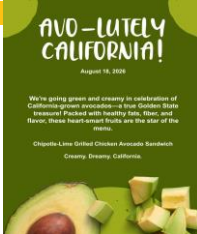


MondayAugust 17, 2026		Café Service Hours	
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Breakfast 7:30 AM - 9:00 AM
Alarm Clock Breakfast	Warm Cinnamon-Sugar Waffle Sticks with Cajun Maple Syrup Drizzle	\$ 5.50	Lunch See Schedule
 Dragon's Lair	Cilantro-Lime Fire-Roasted Chicken Tacos w/ Fresh Cilantro, Onion, & Salsa	\$ 9.00	Afternoon See Schedule
Global Adventure	Classic Cheeseburger w/ Fresh Lettuce, Tomato, Garlic Aioli, & Potato Chips	\$ 9.00	Dragon Lair
 Plant Inspired	Fire-Roasted Impossible Burger w/ Fresh Lettuce, Tomato, Garlic Aioli, & French Fries	\$ 9.00	
Market Grill	Fettuccine with Roasted Red Pepper Tomato Sauce & Lemon Herb Chicken	\$ 9.00	
Stone Hearth Oven	Mexican Inspired Pizza: Cilantro-Lime Fire-Roasted Chicken Bites, Cilantro, Salsa Roja, Feathered Mozzarella	\$ 5.50	Monday Grilled Chicken Tacos
TuesdayAugust 18, 2026		Cilantro-Lime Fire-Roasted Chicken Tacos w/ Fresh Cilantro, Onion, & Salsa	
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Tuesday
Alarm Clock Breakfast	Sweet Agave Overnight Oats with Chocolate Chips	\$ 5.50	Steak Burrito
Dragon's Lair	Fire-Roasted Beef Steak Burrito w/ Spanish Rice, Refried Beans, Cheese, Fresh Pico, Sour Cream, & Salsa	\$ 9.00	Fire-Roasted Beef Steak Burrito w/ Spanish Rice, Refried Beans, Cheese, Fresh Pico, Sour Cream, & Salsa
Global Adventure	Herb Roasted Chicken Supreme w/ Wild Rice Pilaf & Seasonal Veggie Medley	\$ 9.00	Wednesday
 Plant Inspired	Achiote Marinated Tofu Burrito w/ Spanish Rice, Refried Beans, Cheese, Fresh Pico, Sour Cream, & Salsa	\$ 9.00	Cochinita Pibil Quesadilla
Market Grill	Chipotle-Lime Grilled Chicken Sandwich w/ Creamy Avocado Aioli, Monterey Jack Cheese, Fresh Romaine Lettuce, Parisian, House Potato Chips	\$ 9.00	Cochinita Pibil Quesadilla w/ Fresh Pico de Gallo, Sour Cream, Salsa, & House Tortilla Chips
Stone Hearth Oven	Caramelized Onion w/ Roasted Potato & Fresh Thyme	\$ 5.50	Thursday
WednesdayAugust 19, 2026		Barbacoa Tacos	
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50	Barbacoa Beef Tacos w/ Fresh Cilantro, Onion, & Salsa
Alarm Clock Breakfast	Spam Musubi w/ Egg	\$ 5.50	Friday
Dragon's Lair	Cochinita Pibil Quesadilla w/ Fresh Pico de Gallo, Sour Cream, Salsa, & House Tortilla Chips	\$ 9.00	Cheesy Nachos
Passage to India	Butter Chicken Bowl w/ Saffron Scented Basmati Rice & Roasted Seasonal Veggies	\$ 9.00	Grassfed Ground Beef Nachos w/ House Cheese Sauce, Refried Beans, Fresh Pico & Salsa
 Plant Inspired	Veggies and Cheese Enchilada Bake w/ Cilantro Rice & Crispy Brussel Sprouts with Chili-Lime	\$ 9.00	August Promos
Platillos Latinos	Chicken Enchilada Bake: Guajillo Braised Chicken, Corn Tortilla, Three Cheese Blend, House Enchilada Sauce, Cilantro Rice, Crispy Brussel Sprouts with Chili-Lime	\$ 9.00	
Stone Hearth Oven	BBQ Chicken Flat Bread: BBQ Sauce, Roasted Chicken, Mozzarella, Green Onions	\$ 5.50	
ThursdayAugust 20, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	French Toast Sticks & Organic Berry Compote: Egg-Battered Toast, Berry Topping	\$ 5.50	
 Dragon's Lair	Barbacoa Beef Tacos w/ Fresh Cilantro, Onion, & Salsa	\$ 9.00	
 American BBQ Series	BBQ Pork Ribs w/ Pepperjack and Cheddar Mac & Seasonal Veggies	\$ 9.00	
 Plant Inspired	Crispy Hawaiian Shoyu Tofu, Roasted Salinas Broccoli, Carrots, & Brown Rice	\$ 9.00	
Market Grill	Grilled Hawaiian Shoyu Chicken, Roasted Salinas Broccoli, Carrots, & Brown Rice	\$ 9.00	
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Veggies	\$ 5.50	
FridayAugust 21, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	Buttermilk Pancakes w/ Smoked Applewood Bacon and Cajun Maple Syrup	\$ 9.00	
 Dragon's Lair	Grassfed Ground Beef Nachos w/ House Cheese Sauce, Refried Beans, Fresh Pico & Salsa	\$ 9.00	
American BBQ Series	Buttermilk Fried Chicken w/ Creamy Loaded Mashed Potatoes and Seasonal Veggies	\$ 9.00	
 Plant Inspired	Mushroom Sandwich: Roasted King Oyster Mushroom, Cole Slaw, House Aioli, Brioche Bun, House Made BBQ Sauce, Roasted Yukon Gold Potatoes	\$ 9.00	
American BBQ Series	Slow-Braised BBQ Pork Sandwich w/ Cole Slaw & Garlic Aioli, with Fries	\$ 9.00	
Stone Hearth Oven	Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil	\$ 5.50	
EPICUREAN GROUP AT BISHOP O'DOWD			

EPICUREAN GROUP AT BISHOP O'DOWD

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust