

Monday August 24, 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 Spiced Cajun Maple Syrup Drizzle	\$ 5.50	Lunch See Schedule
Dragon's Lair	Chicken Supreme Tacos made with Warm Flour Tortillas, Three-Cheese Blend, Sour Cream, Tomatillo Salsa, Pico de Gallo	\$ 9.00	Afternoon See Schedule
Global Adventure	Thai Spiced Grilled Chicken Satay w/ Brown Rice, Tahini, & Seasonal Veggies	\$ 9.00	Dragon Lair
Plant Inspired	Thai Spiced Grilled Tofu Satay w/ Brown Rice, Tahini, & Seasonal Veggies	\$ 9.00	
Market Grill	Spicy Fried Chicken Sandwich with House Potato Chips	\$ 9.00	
Stone Hearth Oven	Pepperoni Calzone w/ Parmesan Cheese and Feathered Mozzarella	\$ 5.50	Monday Supreme Tacos Chicken Supreme Tacos made with Warm Flour Tortillas, Three-Cheese Blend, Sour Cream, Tomatillo Salsa, Pico de Gallo
Tuesday August 25, 2026		Tuesday Chile Verde Pork Plate	
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Chile Verde Pork Plate w/ Spanish Rice, Refried Pinto Beans, House Tortilla Chips
Alarm Clock Breakfast	Chorizo Breakfast Burrito w/ Cage-Free Egg	\$ 5.50	
Dragon's Lair	Chile Verde Pork Plate w/ Spanish Rice, Refried Pinto Beans, House Tortilla Chips	\$ 9.00	
Taste of Italy	Fettuccine Chicken Alfredo w/ Roasted Broccoli and Garlic Bread	\$ 9.00	Wednesday Chicken Taquitos Cheesy Chicken Taquitos w/ Cilantro Rice, Refried Beans, Fresh Salsa, Sour Cream, & Pico de Gallo
Plant Inspired	Broccoli Fettuccine Alfredo w/ Roasted Veggies and Garlic Bread	\$ 9.00	Thursday Cheesy Beef Nachos Ground Chili Beef Nachos Topped w/ Refried Pinto Beans, Fresh Salsa, Sour Cream, & Pico de Gallo
Market Grill	Classic Grilled Cheese w/ Tomato Bisque Soup	\$ 9.00	
Stone Hearth Oven	Caramelized Onion w/ Roasted Potato & Fresh Thyme	\$ 5.50	
Wednesday August 26, 2026		Friday No School - Have Fun!	
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50	August Promos
Alarm Clock Breakfast	Loaded Bacon & Cheddar Tots	\$ 5.50	
Dragon's Lair	Cheesy Chicken Taquitos w/ Cilantro Rice, Refried Beans, Fresh Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
Global Adventure	Broccoli Beef Bowl with Vegetable Fried Rice	\$ 9.00	
Plant Inspired	Cheesy Potato Taquitos w/ Cilantro Rice, Refried Beans, Fresh Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
Market Grill	Buffalo Chicken Wings with Celery and Carrot Stalks & French Fries	\$ 9.00	National Sandwich Month Classics, Reimagined We're stacking up bold flavors and fresh twists all month long! From global influences to plant-inspired builds, we're giving the classic sandwich a delicious new look. Creamy Italian Chicken Sandwich w/ Arugula & Fresh Tomatoes Seasonal House-Pressed Chicken New Bliss Between the Bread
Stone Hearth Oven	BBQ Chicken Flat Bread: BBQ Sauce, Roasted Chicken, Mozzarella, Green Onions	\$ 5.50	
Thursday August 27, 2026		Peachy Keen August is peak peach season--so we're celebrating the month with all things peach! Seasonal dishes will celebrate the heart of summer. Peach Beef Carrots at Roasting Bites Bites, Fries, Smoothies, and Service Plates	
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Epicurean Group at Bishop O'Dowd
Alarm Clock Breakfast	French Toast Sticks & Organic Berry Compote: Egg-Battered Toast, Berry Topping	\$ 5.50	
Dragon's Lair	Ground Chili Beef Nachos Topped w/ Refried Pinto Beans, Fresh Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
Global Adventure	Fried Chicken & Waffles with Spiced Cajun Syrup	\$ 9.00	
Plant Inspired	Vegetarian Cheesy Nachos w/ Refried Pinto Beans, Fresh Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
Platillos Latinos	Grilled Chicken Plate: Achiote Fire-Roasted Chicken, Spanish Rice, Refried Pinto Beans, Cotija Cheese	\$ 9.00	NO SCHOOL
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Veggies	\$ 5.50	
Friday August 28, 2026			

EPICUREAN GROUP AT BISHOP O'DOWD

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust