

MondayAugust 31, 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 Chicken Tacos w/ Warm Flour Tortillas, Fresh Cilantro w/ Onion, & Salsa	\$ 9.00	Afternoon See Schedule	
Global Adventure	Sweet Chili Chicken w/ Jasmine Rice and Roasted Broccoli	\$ 9.00	Dragon Lair	
 Plant Inspired	Sweet Chili Tofu Bites w/ Jasmine Rice and Roasted Broccoli	\$ 9.00		
Market Grill	Steak Banh Mi w/ Bag of Chips	\$ 9.00		
Stone Hearth Oven	Mexican Inspired Pizza: Cilantro-Lime Fire-Roasted Chicken Bites, Cilantro, Salsa Roja, Feathered Mozzarella	\$ 5.50		
Tuesday	September 1, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Monday Grilled Chicken Tacos Cilantro-Lime Chicken Tacos w/ Warm Flour Tortillas, Fresh Cilantro w/ Onion, & Salsa	
Alarm Clock Breakfast	Sweet Agave Overnight Oats with Chocolate Chips	\$ 5.50		
Dragon's Lair	Fire-Roasted Beef Steak Burrito w/ Spanish Rice, Refried Beans, Cheese, Fresh Pico, Sour Cream, & Salsa	\$ 9.00		
 Global Adventure	Osso Bucco over Roasted Potatoes & Seasonal Vegetables	\$ 9.00		
 Plant Inspired	Grilled Cheese w/ Tomato Basil Soup	\$ 9.00		
Market Grill	Grilled Cheese w/ Tomato Basil Soup	\$ 9.00	Tuesday Steak Burrito Fire-Roasted Beef Steak Burrito w/ Spanish Rice, Refried Beans, Cheese, Fresh Pico, Sour Cream, & Salsa	
Stone Hearth Oven	Caramelized Onion w/ Roasted Potato & Fresh Thyme	\$ 5.50		
Wednesday	September 2, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50		Wednesday Cochinita Pibil Quesadilla Cochinita Pibil Quesadilla w/ Fresh Pico de Gallo, Sour Cream, Salsa, & House Tortilla Chips
Alarm Clock Breakfast	Spam Musubi w/ Egg	\$ 5.50		
Dragon's Lair	Cochinita Pibil Quesadilla w/ Fresh Pico de Gallo, Sour Cream, Salsa, & House Tortilla Chips	\$ 9.00		
 Global Adventure	Huli Huli Chicken over Island Fried Rice w/Pineapple & Roasted Broccoli	\$ 9.00		
 Plant Inspired	Vegetable Eggroll over Island Fried Rice	\$ 9.00		
Market Grill	Eggroll over Island Fried Rice w/ Spam, Pineapple, & Roasted Broccoli	\$ 9.00	Thursday Barbacoa Tacos Chicken Tinga Burritos w/ Fresh Salsa, Sour Cream, and Onion w/ Cilantro	
Stone Hearth Oven	BBQ Chicken Flat Bread: BBQ Sauce, Roasted Chicken, Mozzarella, Green Onions	\$ 5.50		
Thursday	September 3, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50		Friday Cheesy Nachos Grassfed Ground Beef Nachos w/ House Cheese Sauce, Refried Beans, Fresh Pico & Salsa
Alarm Clock Breakfast	French Toast Sticks & Organic Berry Compote: Egg-Battered Toast, Berry Topping	\$ 5.50		
Dragon's Lair	Chicken Tinga Burritos w/ Fresh Salsa, Sour Cream, and Onion w/ Cilantro	\$ 9.00		
American BBQ Series		\$ 9.00		
 Plant Inspired	House Made Macaroni & Cheese w/ BBQ Tofu Bites	\$ 9.00		
Market Grill	Teriyaki Chicken Sandwich w/ Sesame Slaw and House Made Potato Chips	\$ 9.00	August Promos	
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Veggies	\$ 5.50		
Friday	September 4, 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		
Global Adventure	Soy Sesame Beef over Yakisoba Fried Noodles and Roasted Seasonal Veggies	\$ 9.00		
 Plant Inspired	Baked Ziti Pasta w/ Grilled Vegetables, Mozzarella Cheese, Hearty Marinara, Greek Salad on Side	\$ 9.00		
Market Grill	Baked Ziti Pasta w/ Ground Beef, Mozzarella Cheese, Hearty Marinara, Greek Salad on Side	\$ 9.00		
Stone Hearth Oven	Margherita Pizza: Fresh Mozzarella, Tomatoes, Basil	\$ 5.50		
EPICUREAN GROUP AT BISHOP O'DOWD				

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust