

Monday September 7, 2026		Café Service Hours	
 		\$ -	Breakfast 7:30 AM - 9:00 AM
		\$ -	Lunch See Schedule
		\$ -	Afternoon See Schedule
		\$ -	
		\$ -	Dragon Lair
		\$ -	Monday Closed for Labor Day
		\$ -	
Tuesday September 8, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	Tuesday Grilled Chicken Tacos
Alarm Clock Breakfast	Sweet Agave Overnight Oats	\$ 5.50	
Dragon's Lair	Grilled Chicken Tacos w/ Flour Tortillas, Living Labs Heirloom Tomato Salsa, Cilantro, & Onion / GF Upon Request	\$ 9.00	
Global Adventure	Beef Cheeseburgers w/ Thousand Island Sauce, Lettuce, Tomatoes, & House Potato Chips	\$ 9.00	Wednesday Chicken Tostadas
 Plant Inspired	Portobello Mushroom Burgers w/ Living Labs Heirloom Tomatoes, Lettuce, Onion, & Roasted Yams	\$ 9.00	
Market Grill	Chicken Parmesan with Spaghetti, Red Sauce, & Buttered Garlic Bread	\$ 9.00	
Stone Hearth Oven	House Made Lasagna w/ Halal Ground Beef, Ricotta, & Tomato Sauce	\$ 7.00	Thursday Closed for Early Release
Wednesday September 9, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	Spam Musubi w/ Egg	\$ 5.50	Friday Carne Asada Nachos
Dragon's Lair	Chicken Tostadas w/ Monterey Jack, Spanish Rice, & Refried Pinto Beans	\$ 9.00	
 Global Adventure	Rosemary Herb Chicken w/ Chimichurri, Rice Pilaf & Seasonal Veggie Medley	\$ 9.00	
 Plant Inspired	Cauliflower Steak w/ Chimichurri, Rice Pilaf, & Seasonal Veggie Medley	\$ 9.00	September Promos
 Market Grill	Tri-Tip w/ Chimichurri, Roasted Potatoes, & Blue Lake Beans	\$ 9.00	
Stone Hearth Oven	Veggie Inspired Refried Bean Burrito	\$ 9.00	
Thursday September 10, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Bacon & Sliced Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	House Made Thai Tea w/ Half & Half and Boba	\$ 5.50	
Dragon's Lair	Closed for Early Release	\$ 9.00	
Platillos Latinos	Barbacoa Taco Salad w/ Lettuce, Sour Cream, Living Labs Heirloom Tomato Salsa, & Pico de Gallo	\$ 9.00	
 Plant Inspired	Roasted Tofu Taco Salad w/ Lettuce, Sour Cream, Living Labs Heirloom Tomato Salsa, & Pico de Gallo	\$ 9.00	
Market Grill	Korean BBQ Chicken Bibimbap w/ Fresh Veggies, Fried Egg, & House Made Gochugang Sauce / GF Upon Request	\$ 9.00	
Stone Hearth Oven	House Made Pepperoni Calzones	\$ 5.50	
Friday September 11, 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	Carne Asada Nachos w/ Pepperjack Cheese Sauce & Chile de Arbol Refried Beans	\$ 9.00	
 Global Adventure	Chicken Enchilada Bake w/ Cilantro Rice & Roasted Brussel Sprouts	\$ 9.00	
 Plant Inspired	Oyster Mushroom Vegetarian Cheesesteak w/ Cajun Fries	\$ 9.00	
Market Grill	Philly Cheesesteak w/ Cajun Fries	\$ 9.00	
 Stone Hearth Oven	Beef and Refried Bean Tostadas w/ Monterey Jack Cheese	\$ 7.00	
EPICUREAN GROUP AT BISHOP O'DOWD			

General Manager Alex Martinez | 510-754-9629 | Alex@epicurean-group.com

Executive Chef Humberto Lopez | 510-909-2870 | humberto.lopez@epicurean-group.com



Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust