

Monday September 28, 2026		Café Service Hours	
Breakfast Bistro	Breakfast Croissant Sandwich w/ Scrambled Eggs, Applewood Smoked Bacon, & Cheddar Cheese	\$ 5.50	Breakfast 7:30 AM - 9:00 AM
Alarm Clock Breakfast	Fried Chicken & Waffles w/ Cajun Spiced Maple Syrup	\$ 5.50	Lunch See Schedule
 Dragon's Lair	Grilled Chicken Tacos w/ Corn Tortillas, Cilantro, & Onion	\$ 9.00	Afternoon See Schedule
Global Adventures	Butter Chicken w/ Saffron Scented Basmati Rice & Naan Bread	\$ 9.00	Dragon Lair
 Plant Inspired	Indian "Butter" Chickpeas w/ Saffron Scented Basmati Rice & Naan Bread	\$ 9.00	
Market Grill	Grilled Chicken Teriyaki Burgers w/ Sesame Slaw and Crispy Potato Chips	\$ 9.00	Monday
Stone Hearth Oven	House Made Lasagna w/ Ricotta and Halal Ground Beef	\$ 5.50	
Tuesday September 29, 2026			Grilled Chicken Tacos w/ Corn Tortillas, Cilantro, & Onion
Breakfast Bistro	Breakfast Burrito w/ Scrambled Eggs, Hashbrowns, Applewood Smoked Bacon, & Monterey Jack Cheese	\$ 5.50	Tuesday
Alarm Clock Breakfast	Warm Waffle Sticks w/ Mixed Berry Compote & Powdered Sugar	\$ 5.50	Cochinita Pibil Quesadillas w/ Corn Tortilla Chips, Fresh Salsa, & Sour Cream
Dragon's Lair	Cochinita Pibil Quesadillas w/ Corn Tortilla Chips, Fresh Salsa, & Sour Cream	\$ 9.00	
 Global Adventures	Shoyu Grilled Tri Tip w/ Roasted Broccoli & Garlic Fried Brown Rice	\$ 9.00	Wednesday
 Plant Inspired	Shoyu Grilled Portobello Mushroom w/ Roasted Broccoli & Garlic Fried Brown Rice	\$ 9.00	Achiote Grilled Chicken Burrito Bowl w/ Corn Tortillas, Monterey Jack, Fresh Salsa, & Pico de Gallo
Market Grill	Crispy Chicken Sandwich w/ Brioche Bun & House Potato Chips	\$ 9.00	
Stone Hearth Oven	Classic Pepperoni Calzone w/ Parmesan Cheese	\$ 5.50	Thursday
Wednesday September 30, 2026			Grilled Chicken Nachos w/ Pinto Beans, Monterey Jack Cheese, Fresh Salsa, Sour Cream, & Pico de Gallo
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	Loaded Bacon & Cheddar Tots	\$ 5.50	Friday
 Dragon's Lair	Achiote Grilled Chicken Burrito Bowl w/ Corn Tortillas, Monterey Jack, Fresh Salsa, & Pico de Gallo	\$ 9.00	Closed for Minimum Day
Global Adventures	Macaroni Pasta w/ House Made Pepper Jack Cheese Sauce and BBQ Wings	\$ 9.00	
 Plant Inspired	Macaroni Pasta w/ House Made Pepper Jack Cheese Sauce and Butternut Squash	\$ 9.00	September Promos
 Market Grill	Beef Osso Bucco & Seasonal Veggie Medley over Creamy Mashed Potatoes	\$ 9.00	
Stone Hearth Oven	Classic Meat Lovers Pizza	\$ 5.50	
Thursday October 1, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich w/ Scrambled Eggs, Applewood Smoked Bacon, & Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	French Toast Sticks w/ House Made Strawberry Compote & Powdered Sugar	\$ 5.50	
 Dragon's Lair	Grilled Chicken Nachos w/ Pinto Beans, Monterey Jack Cheese, Fresh Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
 Global Adventures	Rosemary Herbed Chicken w/ Seasonal Vegetable Medley & Rice Pilaf	\$ 9.00	
 Plant Inspired	Chimichurri Cauliflower Steaks w/ Seasonal Vegetable Medley & Rice Pilaf	\$ 9.00	
Market Grill	Classic Grilled Cheese on Buttered Texas Toast w/ Crispy Potato Chips	\$ 9.00	
Stone Hearth Oven	Pepperoni & Cheese w/ Living Lab Veggies	\$ 5.50	
Friday October 2, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich w Scrambled Eggs, Applewood Smoked Bacon, & Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	Thai Tea w/ Half & Half and House Made Tapioca Pearls	\$ 9.00	
Dragon's Lair	Closed for Minimum Day	\$ 9.00	
Global Adventures	Barbacoa Taco Salad w/ Cilantro Rice, Refried Pinto Beans, Fresh Salsa, Sour Cream, and Pico de Gallo	\$ 9.00	
 Plant Inspired	Tofu Taco Salad w/ Cilantro Rice, Refried Pinto Beans, Fresh Salsa, Sour Cream, and Pico de Gallo	\$ 9.00	
Platillos Latinos	Guajillo Braised Chicken Burritos w/ Fresh Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
Stone Hearth Oven	Winter Signature Pizza: House Marinara, Feathered Mozzarella, Butternut Squash Slices, Caramelized Onion, Thyme	\$ 5.50	
EPICUREAN GROUP AT BISHOP O'DOWD			

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Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust