

Monday October 12, 2026		Café Service Hours	
	\$ 5.50	Breakfast 7:30 AM - 9:00 AM	
	\$ 5.50	Lunch See Schedule	
	\$ 9.00	Afternoon See Schedule	
	\$ 9.00		
	\$ 9.00		
	\$ 5.50		
Tuesday October 13, 2026		Dragon Lair	
		Monday	
		No School	
		Tuesday	
Breakfast Bistro	Breakfast Burrito w/ Scrambled Eggs, Hashbrowns, Applewood Smoked Bacon, & Monterey Jack Cheese	\$ 5.50	
Alarm Clock Breakfast	Fried Chicken & Waffles w/ Cajun Spiced Maple Syrup	\$ 5.50	
 Dragon's Lair	Traditional Carnitas Tacos w/ Onion & Cilantro, Salsa, & Lime Wedge	\$ 9.00	Traditional Carnitas Tacos w/ Onion & Cilantro, Salsa, & Lime Wedge
Global Adventures	Honey Garlic Chicken Macaroni & Cheese Topped w/ Parsley	\$ 9.00	
 Plant Inspired	Crispy Honey Garlic Tofu Macaroni & Cheese Topped w/ Parsley	\$ 9.00	
Market Grill	In-n-Out Inspired Cheeseburgers w/ Caramelized Onion & Cajun Fries	\$ 9.00	Birria Nachos w/ Pepper Jack Cheese Sauce, Refried Pinto Beans, Salsa, Sour Cream, & Pico de Gallo
Drink Special	House Made Cherry Lemonade w/ Mango Jellies	\$ 5.50	Thursday
Wednesday October 14, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich, Free Range Scrambled Eggs, Apple Wood Smoked Bacon, Cheddar Cheese	\$ 5.50	Flautas de Pollo w/ Cotija, Shredded Lettuce, Sour Cream, & Pico de Gallo
 Alarm Clock Breakfast	Sweet Agave Overnight Oats w/ Black Chia & Chocolate Chips	\$ 5.50	
 Dragon's Lair	Birria Nachos w/ Pepper Jack Cheese Sauce, Refried Pinto Beans, Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	Friday
Global Adventures	Tuscan Chicken Rigatoni w/ Spinach & Garlic Butter Texas Toast	\$ 9.00	
 Plant Inspired	Kentucky Fried Shrooms & Waffles w/ Cajun Spiced Maple Syrup & Powdered Sugar	\$ 9.00	Fragrant Thai Tea w/ House Made Tapioca Pearls and Half & Half
Market Grill	House Made Fried Chicken & Waffles w/ Cajun Spiced Maple Syrup & Powdered Sugar	\$ 9.00	
Drink Special	Caramel & Vanilla Starbucks Cold Brew	\$ 5.50	September Promos
Thursday October 15, 2026			
Breakfast Bistro	Breakfast Croissant Sandwich w/ Scrambled Eggs, Applewood Smoked Bacon, & Cheddar Cheese	\$ 5.50	
Alarm Clock Breakfast	Loaded Applewood Smoked Bacon Tots w/ Monterey Jack Cheese	\$ 5.50	
 Dragon's Lair	Flautas de Pollo w/ Cotija, Shredded Lettuce, Sour Cream, & Pico de Gallo	\$ 9.00	
Global Adventures	Chicken Teriyaki w/ Vegetable Chow Mein & Roasted Broccoli Florets	\$ 9.00	
 Plant Inspired	Crispy Tofu Teriyaki w/ Vegetable Chow Mein & Roasted Broccoli Florets	\$ 9.00	
 Market Grill	Smoked Tri-Tip w/ Chimichurri, Roasted Baby Carrots, & Garlic Roasted Potatoes	\$ 9.00	
Drink Special	Blackberry Lemonade w/ Strawberry Bursting Boba	\$ 5.50	
Friday October 16, 2026			
Breakfast Bistro	Chicken Tenders & Waffles w/ Cajun Spiced Maple Syrup	\$ 5.50	
 Alarm Clock Breakfast	Pupusas Revueltas w/ Curtido & Salsa [Limited Quantity]	\$ 9.00	
Early Day Drink Special	Fragrant Thai Tea w/ House Made Tapioca Pearls and Half & Half	\$ 9.00	
Global Adventures	Mole Manchamanteles w/ Chicken & Mexican Rice	\$ 9.00	
 Plant Inspired	Achiote Grilled Tofu Taco Salad w/ Lettuce, Salsa, Sour Cream, & Pico de Gallo	\$ 9.00	
Market Grill	Chicken Cordon Bleu w/ Roasted Garlic Mashed Potatoes & Blue Lake Beans	\$ 9.00	
Stone Hearth Oven	Chelly's Special Vegetarian Lasagna	\$ 5.50	
EPICUREAN GROUP AT BISHOP O'DOWD			

General Manager

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



Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust