

Monday		October 26, 2026		Café Service Hours	
Breakfast Bistro	Applewood Smoked Bacon Breakfast Burritos w/ Monterey Jack, Hashbrowns, & Scrambled Eggs	\$ 5.50		Breakfast 7:30 AM - 9:00 AM	
Alarm Clock Breakfast	Blueberry Yogurt Parfait w/ Seasonal Berries & House Made Granola	\$ 5.50		Lunch See Schedule	
Dragon's Lair	Closed for Early Dismissal	\$ 9.00		Afternoon See Schedule	
Global Adventures	Braised Beef Barbacoa Taco Salad w/ Lettuce, Salsa, Sour Cream, & Pico de Gallo	\$ 9.00			
 Plant Inspired	Chile de Arbol Refried Beans Taco Salad w/ Lettuce, Salsa, Sour Cream, & Pico de Gallo	\$ 9.00		Dragon Lair	
Market Grill	Garlic Buttered Grilled Cheese w/ Side of Tomato Bisque Soup	\$ 9.00		Monday	
Drink Special	House Made Mango Strawberry Agua Fresca	\$ 5.50			
Tuesday	October 27, 2026		Closed for Early Dismissal		
Breakfast Bistro	Breakfast Croissant Sandwich w/ Scrambled Eggs, Applewood Smoked Bacon, & Cheddar Cheese	\$ 5.50		Tuesday	
Alarm Clock Breakfast	Chicken & Waffle Baskets w/ Cajun Spiced Maple Syrup	\$ 5.50			
Dragon's Lair	Carne Asada Tacos w/ Fresh Salsa & Cilantro and Onion	\$ 9.00		Braised Beef Empanadas w/ Spicy Cilantro Lime Aioli, Side of Cilantro Rice, & Refried Black Beans	
 Global Adventures	Grilled Caribbean Jerk Chicken w/ Coconut Confetti Rice & Pineapple Salsa	\$ 9.00		Wednesday	
  Plant Inspired	Grilled Caribbean Jerk Tofu w/ Coconut Confetti Rice & Pineapple Salsa	\$ 9.00			
 Coach Mike Special	Smoked St. Louis Style Ribs w/ Garlic Roasted Potatoes & Blue Lake Beans	\$ 9.00		Tamales de Puerco w/ Side of Spanish Rice & Refried Pinto Beans	
Drink Special	House Made Strawberry Lemonade w/ Mango Jellies	\$ 5.50		Thursday	
Wednesday	October 28, 2026				
Breakfast Bistro	Applewood Smoked Bacon Breakfast Burritos w/ Monterey Jack, Hashbrowns, & Scrambled Eggs	\$ 5.50		Braised Chicken Burritos w/ Tomatillo Salsa, Sour Cream, & Fresh Pico de Gallo	
Alarm Clock Breakfast	Loaded Bacon & Cheddar Tater Tots	\$ 5.50		Friday	
Dragon's Lair	Tamales de Puerco w/ Side of Spanish Rice & Refried Pinto Beans	\$ 9.00			
 Global Adventures	Tandoori Chicken w/ Saffron Scented Rice & Vegetable Samosas	\$ 9.00		Cilantro-Lime Grilled Chicken Nachos w/ Refried Beans, Pepper Jack Cheese, Salsa, Sour Cream, & Pico de Gallo	
  Plant Inspired	Tamales de Rajas w/ Side of Spanish Rice & Refried Pinto Beans	\$ 9.00			
Market Grill	Bacon Cheeseburger w/ Lettuce, Tomatoes, & House Made Potato Chips	\$ 9.00		September Promos	
Drink Special	Strawberry Lemonade w/ Mango Jellies	\$ 5.50			
Thursday	October 29, 2026				
Breakfast Bistro	Breakfast Croissant Sandwich w/ Scrambled Eggs, Applewood Smoked Bacon, & Cheddar Cheese	\$ 5.50			
Alarm Clock Breakfast	Strawberry Yogurt Parfait w/ Seasonal Berries & House Made Granola	\$ 5.50			
Dragon's Lair	Braised Chicken Burritos w/ Tomatillo Salsa, Sour Cream, & Fresh Pico de Gallo	\$ 9.00			
Global Adventures	Grilled Chicken Fettuccine Alfredo w/ Buttered Texas Toast & Seasonal Winter Veggies	\$ 9.00			
 Plant Inspired	Broccoli Fettuccine Alfredo w/ Buttered Texas Toast & Seasonal Winter Veggies	\$ 9.00			
Market Grill	Classic BLT Sandwich on Dutch Crunch Parisian Baguette & Cajun Fries	\$ 9.00			
Drink Special	House Made Cherry Lemonade w/ Bursting Boba	\$ 5.50			
Friday	October 30, 2026				
Breakfast Bistro	Applewood Smoked Bacon Breakfast Burritos w/ Monterey Jack, Hashbrowns, & Scrambled Eggs	\$ 5.50			
Alarm Clock Breakfast	House Made Chocolate & Banana Buttermilk Pancakes	\$ 9.00			
 Dragon's Lair	Cilantro-Lime Grilled Chicken Nachos w/ Refried Beans, Pepper Jack Cheese, Salsa, Sour Cream, & Pico de Gallo	\$ 9.00			
 Global Adventures	Rosemary Herb Chicken w/ Rice Pilaf & Seasonal Winter Veggies	\$ 9.00			
  Plant Inspired	Cauliflower Steak w/ Chimichurri w/ Seasonal Rice Pilaf & Seasonal Winter Veggies	\$ 9.00			
Market Grill	Philly Cheesesteak on Dutch Crunch Parisian Baguette w/ Seasoned Curly Fries	\$ 9.00			
Drink Special	House Made Agua de Horchata	\$ 5.50			
Epicurean Group at Bishop O'Dowd					

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