

Monday		August 10, 2026		Café Service Hours	
Breakfast Bistro	Breakfast Croissant Sandwich: Crispy Applewood Bacon, Cage-Free Egg, Sliced Cheddar Cheese	\$ 5.50		Breakfast 7:30 AM - 9:00 AM	
Alarm Clock Breakfast	Strawberry Banana Smoothie: Yogurt, Ripe Bananas, Fresh Strawberries, Vanilla	\$ 5.50		Lunch See Schedule	
Dragon's Lair	Closed Due to Early Release	\$ 9.00		Afternoon See Schedule	
Platillos Latinos	12-Hour Slow-Braised Birria Taco Salad with Pico de Gallo, Lettuce, & Fresh Salsa	\$ 9.00			
Plant Inspired	Roasted Tofu Taco Salad with Pico de Gallo, Lettuce, & Fresh Salsa	\$ 9.00		Dragon Lair	
Platillos Latinos	Coca-Cola Slow-Braised Carnitas Street Tacos with Fresh Salsa and Onion & Cilantro	\$ 9.00		Monday Beef Quesadillas	
Stone Hearth Oven	Pepperoni Calzone: House Marinara Sauce, Feathered Mozzarella, Parmesan Cheese, Basil	\$ 5.50		Tender, slow-braised beef, layered with a rich three-cheese blend in a warm flour tortilla, served with sour cream, fresh salsa, and vibrant pico de gallo.	
Tuesday	August 11, 2026				
Breakfast Bistro	Breakfast Croissant Sandwich: Crispy Applewood Bacon, Cage-Free Egg, Sliced Cheddar Cheese	\$ 5.50		Tuesday Cochinita Pibil Tacos	
Alarm Clock Breakfast	Warm Winter Waffle Bowl: Waffle Sticks, Maple Syrup, House Berry Compote	\$ 5.50		Succulent achiote-braised pork served on warm corn tortillas, topped with pickled habaneros and red onion, and finished with house salsa	
Dragon's Lair	Closed Due to Early Release	\$ 9.00			
Asian Cuisine	KBBQ Chicken with Fragrant Thai Jasmine Rice and Sesame Roasted Broccoli	\$ 9.00		Wednesday Carnitas Burritos	
Plant Inspired	Portobello Burgers w/ Roasted Country-Style Potatoes	\$ 9.00		Four-hour slow-cooked pork wrapped in a warm flour tortilla with Spanish rice & refried beans, finished with salsa, sour cream, and fresh pico de gallo	
Market Grill	Philly Cheesesteak with Cheesy Mozzarella & Side of Cajun French Fries	\$ 9.00			
Stone Hearth Oven	Margherita Pizza: House Marinara Sauce, Feathered Mozzarella, Roasted Tomatoes, Basil, Garlic Confit	\$ 5.50		Thursday Cheesy Steak Nachos	
Wednesday	August 12, 2026				
Breakfast Bistro	Breakfast Croissant Sandwich: Crispy Applewood Bacon, Cage-Free Egg, Sliced Cheddar Cheese	\$ 5.50		Flame-grilled steak layered over house-made tortilla chips, refried beans, house cheese sauce, & topped with fresh pico de gallo, sour cream, red salsa, & pickled jalapeños	
Alarm Clock Breakfast	Fluffy Buttermilk Pancakes with House Berry Compote	\$ 5.50			
Dragon's Lair	Grilled Steak Burrito with Tomatillo Salsa, Sour Cream, Pico de Gallo, and Side of Tortilla Chips	\$ 9.00		Friday Barbacoa Tacos	
Passage to India	Chicken Tikka Masala w/ Saffron Scented Basmati Rice & Roasted Butternut Squash	\$ 9.00		Flame-grilled steak served on warm corn tortillas, topped with cilantro with onion, and finished with house salsa	
Plant Inspired	Spiced Chickpea Chana Masala with Saffron Scented Basmati Rice & Roasted Butternut Squash	\$ 9.00			
Market Grill	Fall Harvest Turkey Sandwich with Cheddar Cheese, Caramelized Onions, Thinly Sliced Apples, Fresh Arugula, Honey Mustard, & Signature House Chips	\$ 9.00		Dragon Cart Pop Up	
Stone Hearth Oven	Roasted Mushroom Pizza: House Marinara Sauce, Feathered Mozzarella, Roasted Mushrooms	\$ 5.50		Available on Specific Dates & Locations: Operation is subject to weather and production needs	
Thursday	August 13, 2026				
Breakfast Bistro	Breakfast Croissant Sandwich: Crispy Applewood Bacon, Cage-Free Egg, Sliced Cheddar Cheese	\$ 5.50		Monday Closed	
Alarm Clock Breakfast	Breakfast Burrito: Crispy Applewood Bacon, Cage-Free Eggs, Roasted Buttery Hashbrowns	\$ 5.50			
Dragon's Lair	Achiote Char-Grilled Chicken Nachos with Chile de Arbol Refried Pinto Beans	\$ 9.00		Tuesday Closed	
American Barbecue	Crispy Fried Chicken Macaroni & Cheese with Seasonal Veggie Medley	\$ 9.00			
Plant Inspired	BBQ Tofu Macaroni & Cheese with Seasonal Veggie Medley	\$ 9.00			
Taste of Italy	Italian Sandwich Wrap: Soft Flour Tortilla, Salami, Provolone Cheese, Pepperoncini, Fresh Romaine Lettuce, Zesty Italian Dressing, Signature House Chips	\$ 9.00		Wednesday Closed	
Stone Hearth Oven	Chicken Pesto Pizza: House Pesto, Feathered Mozzarella, Fire-Grilled Chicken Bites	\$ 5.50			
Friday	August 14, 2026				
Breakfast Bistro	Breakfast Croissant Sandwich with cage free Egg, Sliced Cheddar Cheese	\$ 5.50			
Alarm Clock Breakfast	Breakfast Burrito: Pork Chorizo, Cage-Free Eggs, Buttery Roasted Hashbrowns	\$ 9.00		Thursday Closed	
Dragon's Lair	Guajillo Braised Chicken Quesadillas with Side of House Tortilla Chips	\$ 9.00			
Passage to Japan	Beef Teriyaki Plate with Stir-Fried Vegetable Yakisoba Noodles & Fire Roasted Broccoli	\$ 9.00			
Plant Inspired	Orange Tofu Bites with Fragrant Orange Glaze, Fluffy Thai Jasmine Rice, Fire Roasted Brussel Sprouts, Toasted Black Sesame Seeds, and Green Onion	\$ 9.00		Friday Closed	
Dragon Express	Grilled Orange Chicken with Fragrant Orange Glaze, Fluffy Thai Jasmine Rice, Fire Roasted Brussel Sprouts, Toasted Black Sesame Seeds, and Green Onion	\$ 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					

EPICUREAN GROUP AT BISHOP O'DOWD

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

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



Vegetarian



Vegan



Made without Gluten, May Contain Gluten Dust