

MONDAY August 24, 2026			Breakfast Hours: 7:00AM - 10:00AM Lunch Hours: 11:00AM - 1:30PM Snacks Hours: 7:00AM - 1:30PM Your Chef Manager: Alfredo Castaneda 510.798.5561 alfredo@epicurean-group.com For Catering, please call: David Alnajjar 650.465.9128 abbottcatering@epicurean-group.com Cesar Gomez 415.846.0059 Catertrax Link https://abbott-diabetes.catertrax.com
<i>Global Adventure</i>	Italian Pasta Bar, House Marinara Sauce, Creamy Pesto Sauce, Free-Range Grilled Chicken	\$7.95	
<i>Live Well</i>	Vegetarian Eggplant Parmesan in Tomato Sauce and Basil Drizzle	\$6.95	
<i>Panini Sandwich</i>	Diestel Turkey Panini with Provolone Cheese and House Aioli and Chips	\$7.95	
<i>Farm to Fork</i>	Fresh Locally Grown Vegetables, Crisp Lettuce, Baby Spinach, Field Greens	\$6.95	
<i>Market Grill</i>	Limited Menu	\$6.95	
<i>Take Away</i>	Classic Ceasar Salad, Cobb Salad, Veggie Grilled Wrap, Fruit Bowl	\$6.95	
TUESDAY August 25, 2026			Today's Soup
<i>Global Adventures</i>	Tori No Katsu, Infused Jasmine Rice, Citrus Sesame Cole-Slaw, Unami Sauce	\$8.95	Monday Limited Menu Tuesday Limited Menu Wednesday Vegetarian Okra Soup Thursday Pork Pozole with Fresh Toppings Friday Classic Clam Chowder
<i>Plant Based Sushi</i>	Spicy Bluefin Tartare Sushi Roll, Sweet Soy Reduction, Fresh Grated Wasabi Root,	\$8.95	
<i>Plant Based Sushi</i>	Shojin Ryori Sushi Roll, Marinated Tofu, Fresh Sliced California Avocado, Carrot, Sweet Soy Reduction	\$7.95	
<i>Panini Sandwich</i>	Diestel Turkey Panini with Provolone Cheese and House Aioli and Chips	\$8.95	
<i>Market Grill</i>	Limited Menu	\$7.95	
<i>Take Away</i>	Classic Ceasar Salad, Cobb Salad, Veggie Grilled Wrap, Fruit Bowl	\$6.95	
WEDNESDAY August 26, 2026			
<i>Global Adventures</i>	Lamb Rogan Josh, Infused Basmati Rice, Steam Potatoes, Saag, Naan Bread	\$8.95	
<i>Plant Based</i>	Malai Kofta, Crispy Paneer, Infused Basmati Rice & Summer Curry Vegetables	\$7.95	
<i>Farm to Fork</i>	Fresh Locally Grown Vegetables, Crisp Lettuce, Baby Spinach, Field Greens	\$7.95	
<i>Panini Press</i>	Bombay Masala French Toast, Cilantro Chutney, and Spicy Ketchup Sauce	\$7.95	
<i>Market Grill</i>	Grass-Feed Beef Burgers, Diestel Turkey Burger, Plant Based Burger, Fresh Fish Daily	\$6.95	
<i>Take Away</i>	Classic Ceasar Salad, Cobb Salad, Veggie Grilled Wrap, Fruit Bowl	\$6.95	
THURSDAY August 27, 2026			PROMOTIONS
<i>Platillos Latinos</i>	Burrito Bowl with Choice of Michoacan Pork Carnitas, Bassian Farms Carne Asada or Chipotle Pollo Asado, De La Olla Black Beans, Refried Pinto Beans & Mexican Rice	\$7.95	  
<i>Platillos Latinos</i>	Burrito Bowl with Choice of Michoacan Pork Carnitas, Bassian Farms Carne Asada or Chipotle Pollo Asado, De La Olla Black Beans, Refried Pinto Beans & Mexican Rice	\$7.95	
<i>Platillos Latinos</i>	Street Tacos Style, Slow Cooked Brisket (Suadero), Chorizo, Beef Tongue, Fresh Cilantro, Onion, Salsa & Lime	\$8.95	
<i>Farm to Fork</i>	Fresh Locally Grown Vegetables, Crisp Lettuce, Baby Spinach, Field Greens	\$6.95	
<i>Platillos Latinos</i>	Grass-Fed Burgers, Turkey Burgers, Beyond Burger, Black Bean Burger	\$7.95	
<i>Take Away</i>	Classic Ceasar Salad, Cobb Salad, Veggie Grilled Wrap, Fruit Bowl	\$6.95	
FRIDAY August 28, 2026			
<i>Global Adventures</i>	Korean Gochujang Beef & Garlicky Green Noodles, Bean Sprouts, Cucumbers, Pickled Ginger & Spicy Peppers	\$8.95	DID YOU KNOW? Epicurean Offers Grass Fed Beef Antibiotic Free Poultry Cage Free Eggs Wild Seafood Dolphin Free Tuna Dressings from Scratch In-house Roasted Meats Because we care about the environment and YOU! 
<i>Live Well</i>	Vegetarian Korean Bibimbap, Marinated Shiitake Mushroom, Kimchi & Avocado Sauce	\$7.95	
<i>Panini Press</i>	Fajita Chicken Wrap, Lettuce, Tomato, Cheese, Grilled Onion & Cilantro Aioli	\$7.95	
<i>Farm to Fork</i>	Fresh Locally Grown Vegetables, Crisp Lettuce, Baby Spinach, Field Greens	\$6.95	
<i>Market Grill</i>	Grass-Feed Beef Burgers, Diestel Turkey Burger, Plant Based Burger, Fresh Fish Daily	\$6.95	
<i>Take Away</i>	Classic Ceasar Salad, Cobb Salad, Veggie Grilled Wrap, Fruit Bowl	\$6.95	