

LUNCH

JULY 17 TO AUGUST 2



STARTERS

Soup of the Day

ask your server for daily selection

\$6.50 cup; \$7.95 bowl

Fried Green Tomato Caprese

cornmeal-crust ed heirloom tomatoes, marinated heirloom cherry tomatoes, burrata, basil, balsamic reduction

\$12.50

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce

\$10.50

/ *GF

\$17.50 entrée size, served w/ organic greens



SALADS

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu), crispy rice noodles, toasted almonds, sesame seeds, scallions, romaine & iceberg, sesame-rice vinaigrette

\$16.95

/ *GF, V OPTION

Roast Chicken Taco Salad

marinated, bbq chicken breast, avocado, black beans, tomato, sonoma jack, crunchy tortilla strips, shredded romaine & iceberg, tomato-chili vinaigrette

\$16.95

/ *GF, V OPTION

BAT Caesar Salad

hobbs' applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing

\$16.95

Fried Chicken + Watermelon Salad

cucumber, avocado, valbreso feta, heirloom cherry tomatoes, marinated shallots, mixed organic greens, buttermilk ranch dressing

\$18.50

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green papaya, carrots, shallots, avocado, mint, basil, shredded cabbage, iceberg, toasted peanuts, sweet chili-lime vinaigrette

\$22

/ *GF

Roasted Squash + Quinoa Salad

roasted brussels sprouts, maple-glazed butternut squash, cauliflower, apple, quinoa, golden raisins, toasted pumpkin seeds, kale, mixed organic greens, apple cider-dijon vinaigrette

\$17.50 (add grilled chicken, \$5)

/ *GF, V



SANDWICHES

Birria Grilled Cheese Sandwich

chile-braised short ribs, caramelized onions, sonoma jack, cheddar, au jus, griddled pain au levain, french fries or mixed organic greens (add \$1)

\$18.50

Chicken Parmesan Sandwich

panko + parmesan-crust ed chicken breast, creamy tomato sauce, mozzarella, arugula, garlic + basil aioli, griddled panorama torpedo roll, house pickles, french fries, or mixed organic greens (add \$1)

\$18.50

Roasted Peach + Brie Sandwich

honey, thyme, caramelized onion, arugula, mayo, griddled pain au levain, french fries or mixed organic greens (add \$1)

\$17.50

/ *V

Comforts' Chuck Burger

bn ranch beef chuck, choice of cheese, grilled onions, lettuce, tomato, secret sauce, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$17.95 (housemade vegetarian burger, \$16.95)



ENTRÉES

Pasta Primavera

linguine, zucchini, summer squash, heirloom cherry tomatoes, english peas, leeks, white wine, touch of cream, parmesan, garlic bread crumbs

\$17.50

/ *V

Grilled Salmon + Mango Tostada

crisp corn tortilla, black bean spread, shredded cabbage, avocado, marinated shallots, queso fresco, crema, fresh mango + cucumber salsa

\$22

/ *GF

Chicken Okasan "Mom's Chicken"

panko-crust ed chicken breast, flash-fried & dipped in house teriyaki, ginger-scented jasmine rice, sautéed seasonal vegetables

\$17.50

Chicken Okasan Fried Rice

panko-crust ed chicken breast, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$17.50

BAT Scramble

hobbs' applewood-smoked bacon, avocado, tomato, sonoma jack, french fries or mixed organic greens

\$16.95

/ *GF

SIDES



ADDITIONS



Seasonal Fruit
\$6.95 cup; \$11.50 plate

Mixed Garden Salad
\$8.95

Seasonal Vegetables
steamed or sautéed
\$6.95

Jasmine or Spanish Rice
\$3.95

French Fries
\$4.95

Vegetarian
Black Bean Chili
\$6.95 cup

Add Cheese
Brie
Cheddar
Sonoma Jack
Shaft's Blue Vein
Skyhill Farms Chèvre
Jarlsberg
\$3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.

V Vegetarian item.



COFFEE & TEA

- Peerless Organic House Coffee \$3.25
- Equator Organic Espresso \$3.25
- Cappuccino \$3.75
- Latte (Iced or Hot) \$4.25
- Mocha \$4.50
- Hot Chocolate \$3.50
topped with housemade whipped cream
- Organic Chai \$4.25
- Matcha Latte \$4.75
- Mighty Leaf Hot Tea \$3.00
black, green or herbal
- House Iced Tea \$3.50
blackcurrant blend
- Decaf Sport Tea \$3.50
- Arnold Palmer \$3.95



ADDITIONS

- Shot of Espresso \$1
- Shot of Le Monin Syrup 75¢
vanilla, caramel or hazelnut
- Milk Substitute 75¢
soy, almond or oat



JUICE & SODA

- Fresh-Squeezed Orange Juice \$3.95
- Fresh-Squeezed Grapefruit Juice \$3.95
- Tomato Juice \$3.95
- Apple Juice \$3.50
- Cranberry Juice \$3.50
- Lemonade \$3.50
- Seasonal House Lemonade \$3.95
- La Croix \$2.75
lime, pampelmousse
- Canned Soda \$2.75
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.25
- San Pellegrino \$2.95

* * PLEASE NOTE * *

Water and straws served upon request
 Please alert us to any allergies or dietary needs
 Minimum charge per person is \$8.00
 18% gratuity added to parties of five or more