

# LUNCH

MAY 7 TO 23



## STARTERS

### Soup of the Day

ask your server for daily selection  
\$6.95 cup; \$8.50 bowl

### Roasted Shrimp 'Ceviche' Tostada

garlic-roasted shrimp, mango, avocado, onions,  
watermelon radish, lime, chili, cilantro, lime crema,  
crisp corn tortilla  
\$16.50 / \*GF

### Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap,  
sweet chili dipping sauce  
\$10.95 / \*GF  
\$17.95 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 + Citrus Salad

blood orange, cara cara, watermelon radish,  
marinated fennel, pistachio, arugula, mixed organic  
greens, shaft's blue vein, buttermilk ranch dressing  
\$18.50

### Fall Harvest Salad

roasted turkey, butternut squash, fuji apples, dried  
cranberries, toasted pepitas, sky hill farms chèvre,  
mixed organic sonoma greens, apple cider-maple  
vinaigrette  
\$18.50

### Spring Vegetable + Quinoa Salad

sautéed asparagus, fava beans, sugar snap peas,  
english peas, watermelon radish, marinated shallots,  
sky hill farms chèvre, quinoa, arugula, mixed organic  
greens, citrus vinaigrette  
\$17.95 / \*GF, V



## SANDWICHES

### Griddled Pastrami Sandwich

zoe's pastrami, jarlsberg, creamy cole slaw, dijon,  
griddled panorama rye, house pickles, french fries or  
mixed organic greens (add \$1)  
\$18.95

### Slow-Braised Short Rib Sandwich

valley ford hwy 1 fontina, caramelized onion & fig  
jam, arugula, horseradish aioli, toasted brioche bun,  
house pickles, french fries or mixed organic greens  
(add \$1)  
\$20

### Griddled Apple + Brie Sandwich

caramelized onions, fig jam, arugula, griddled acme  
pain au levain, french fries or mixed organic greens  
(add \$1)  
\$17.95 / \*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)  
\$18.50 (housemade vegetarian burger, \$17.50)



## ENTRÉES

### Singapore Street Noodles

stir-fried vermicelli rice noodles, house char siu,  
prawns, carrots, napa cabbage, sweet pepper, onions,  
egg, soy-oyster curry sauce, scallions  
\$20

### Wild True Cod Fish Tacos

panko-crusted, flash-fried cod, creamy jalapeño  
cole slaw, chipotle crema, salsa fresca, griddled corn  
tortillas, spanish rice, black bean + corn salad  
\$20

### Chicken Okasan "Mom's Chicken"

panko-crusted chicken breast, flash-fried & dipped in  
house teriyaki, ginger-scented jasmine rice, sautéed  
seasonal vegetables  
\$17.95

### Bacon Fried Rice

hobbs' bacon, jasmine rice, sugar snap peas, carrots,  
scallions, soy-oyster sauce, two eggs, fresh fruit  
\$17.95

### BAT Scramble

Hobbs' applewood-smoked bacon, avocado, tomato,  
Sonoma jack, french fries or mixed organic greens  
\$17.95 / \*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  
Sky Hill 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

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- Peerless Organic House Coffee \$3.50
- Equator Organic Espresso \$3.25
- Cappuccino \$3.95
- Latte (Iced or Hot) \$4.50
- Mocha \$4.75
- Hot Chocolate \$3.75  
topped with housemade whipped cream
- Organic Chai \$4.50
- Matcha Latte \$4.95
- Mighty Leaf Hot Tea \$3.25  
black, green or herbal
- House Iced Tea \$3.75  
blackcurrant blend
- Decaf Sport Tea \$3.75
- Arnold Palmer \$3.95



## ADDITIONS

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



## JUICE & SODA

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- 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 \$3.75
- Seasonal House Lemonade \$3.95
- La Croix \$2.75  
lime, pampelmousse
- Canned Soda \$2.75  
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.50
- 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
- 20% gratuity added to parties of five or more