

LUNCH

JULY 30 TO AUGUST 15



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Dungeness Crab + Avocado Tostada

mini crisp corn tortilla, guacamole, dungeness crab, shredded cabbage, mango salsa, radish, lime crema

\$16.95 / *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 Cobb Salad

hobbs’ bacon, avocado, cherry tomato, hard-boiled egg, shaft’s blue vein cheese, shredded iceberg, romaine hearts, 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

Fall Harvest Salad

roasted turkey breast, roasted butternut squash, gravenstein apples, dried cranberries, toasted pecans, sky hill farms chèvre, baby kale, mixed organic sonoma greens, apple cider-maple vinaigrette

\$18.50 / *V OPTION



SANDWICHES

Korean Fried Chicken Sandwich

crispy fried chicken breast, spicy-sweet glaze, quick-pickled cucumbers, asian pear slaw, sriracha aioli, toasted brioche bun, french fries or mixed organic greens (add \$1)

\$19.95

Griddled Pastrami Sandwich

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

\$19.95

Griddled Nectarine + Brie Sandwich

fig jam, caramelized onions, arugula, mayo, griddled acme pain au levain, house pickles, french fries or mixed organic greens (add \$1)

\$17.95 / *V

Comforts’ Chuck Burger

bn ranch beef chuck patty, 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

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

Roast Chicken Enchiladas

roast chicken, corn, caramelized onions, sonoma jack, tomatillo salsa, sour cream, queso fresco, cilantro, corn tortillas, spanish rice, black bean + corn salad

\$18.95

Chicken Okasan “Mom’s Chicken”

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

\$17.95

Hobbs’ Baked Ham Fried Rice

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

- Peerless Organic House Coffee \$3.50
- Equator Organic Espresso \$3.50
- Cappuccino \$3.95
- Latte (Iced or Hot) \$4.50
- Mocha \$4.75
- Hot Chocolate \$3.95
topped with housemade whipped cream
- Organic Chai \$4.95
- Matcha Latte \$5.25
- Mighty Leaf Hot Tea \$3.50
black, green or herbal
- House Iced Tea \$3.95
blackcurrant blend
- Decaf Ginseng Sport Tea \$3.95
- 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 \$5.95
- Fresh-Squeezed Grapefruit Juice \$5.95
- Tomato Juice \$5.95
- Apple Juice \$5.95
- Cranberry Juice \$5.95
- Lemonade \$5.95
- Seasonal House Lemonade \$5.95
- La Croix \$2.95
lime, pampelmousse
- Canned Soda \$2.95
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.95
- 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