

LUNCH

JULY 9 TO 25



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Assorted Melon + Prosciutto Salad

toybox melon, watermelon, prosciutto, burrata, arugula, toasted pistachio, lemon, olive oil, balsamic reuduction

\$12.50 / *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 + Nectarine Salad

yellow nectarines, avocado, marinated shallots, toasted hazelnuts, point reyes blue vein, little gem lettuce, buttermilk ranch dressing

\$18.50

BBQ Flank Steak + Grilled Corn Salad

heirloom cherry tomatoes, avocado, marinated shallots, valbreso feta, mixed organic sonoma greens, balsamic vinaigrette

\$20 / *GF

Roast Salmon + Heirloom Tomato Panzanella

flaked roast salmon, assorted heirloom tomatoes, lemon cucumbers, marinated shallots, bocconcini, torn sourdough croutons, basil, arugula, lemon, olive oil, balsamic reduction

\$22 / *V OPTION



SANDWICHES

BBQ Pulled Pork Sandwich

BBQ slow-braised pork shoulder, crispy onlon strings, creamy cole slaw, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$19.95

Philly Cheesesteak Sandwich

thinly sliced ribeye, caramelized sweet peppers, onions, three-cheese sauce, griddled panorama torpedo roll, house pickles french fries or mixed organic greens (add \$1)

\$19.95

Fried Green Tomato + Pimento Cheese Sandwich

caramelized onions, 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

“Japchae” Korean Stir-Fried Noodles

marinated flank steak, julienned carrots, sweet peppers, shiitake mushrooms, spinach, onions, egg, sesame-soy dressing, glass noodles, marinated cucumber, carrot + shallot salad

\$18.50

Comforts’ Buttermilk Fried Chicken

our popular bone-in chicken breast & thigh, choice of roasted garlic mashed potatoes or jasmine rice, creamy cole slaw, house pickles

\$22

Chicken Okasan “Mom’s Chicken”

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

\$17.95

Short Rib Fried Rice

korean bbq short rib, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$18.50

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 \$3.25
- 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

- 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 \$3.75
- 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