

# BRUNCH

SEPTEMBER 13 TO 28



## RISE & SHINE

### Housemade Granola

greek yogurt topped with fresh seasonal fruit  
\$10.95 / \*GF, V

### Classic Oatmeal

made with whole milk, brown sugar, butter,  
milk or half & half, fresh seasonal fruit  
\$10.95 / \*GF, V

### Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,  
fresh berries, pure maple syrup (please allow 15 min)  
\$15.95 full order  
\$10.50 1/2 order

### Buttermilk Cornmeal Griddlecakes

served with pure maple syrup  
\$11.95

### Apple Crumb Griddlecakes

caramelized apples, brown sugar-oat crumble,  
cinnamon cream, served with pure maple syrup  
\$13.95

### Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup  
\$13.95

### Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-  
apple sausage, choice of skillet potatoes, jasmine rice  
or fresh fruit, choice of mini muffin, scone or toast  
\$17.50 / \*GF, V OPTION

### Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,  
choice of hobbs’ bacon, baked ham or chicken-apple  
sausage  
\$17.95

### Corned Beef Hash + Eggs

robert’s corned red potatoes, roasted sweet peppers,  
caramelized onions, two eggs, choice of mini muffin,  
scone or toast  
\$18.95 / \*GF

### Chicken Adobo Fried Rice

garlic, soy & vinegar-braised chicken thighs, jasmine  
rice, sugar snap peas, carrots, scallions, soy-oyster  
sauce, two eggs, fresh fruit  
\$18.50

### Braised Short Rib Chilaquiles

tortilla chips simmered in salsa roja, braised  
short rib, queso fresco, crema, marinated onions,  
radish, two eggs, spanish rice  
\$18.95 / \*GF

### Sweet Corn + Heirloom Tomato Risotto

sautéed brentwood corn, heirloom cherry tomatoes,  
zucchini, leeks, parmesan, frizzled shallots, balsamic  
reduction, two eggs  
\$18.50 / \*GF, V

### Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,  
scallions, two eggs, spanish rice, black bean chili  
\$17.50 / \*GF

### Classic Benedict or Eggs Florentine

your choice of canadian bacon or spinach + tomato,  
hollandaise, toasted english muffin, choice of skillet  
potatoes, jasmine rice or fresh fruit  
\$17.95

### Wild Mushroom, Spinach + Boursin Omelette

caramelized onions, choice of skillet potatoes,  
jasmine rice or fresh fruit, choice of mini muffin,  
scone or toast in, scone or toast  
\$17.95 / \*GF, V

### Lo’s Scramble

fresh spinach, tomatoes, sautéed mushrooms,  
caramelized onions, sonoma jack, sour cream,  
choice of skillet potatoes, jasmine rice, or fresh  
fruit, choice of mini muffin, scone or toast  
\$17.50 / \*GF, V

### BAT Scramble

hobbs’ applewood-smoked bacon, avocado, tomato,  
sonoma jack, choice of skillet potatoes, jasmine rice  
or fresh fruit, choice of mini muffin, scone or toast  
\$17.95 / \*GF



## GOOD AFTERNOON

### Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint,  
soft rice noodle wrap, sweet chili dipping sauce  
\$10.50 / \*GF  
\$17.50 entrée size, served w/ organic greens

### 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 OPTIONS

### Grilled Chicken + Street Corn Salad

grilled corn, roasted poblano, avocado, radish,  
queso fresco, marinated shallots, little gems,  
roasted poblano-green goddess dressing  
\$18.50 / \*GF

### Crispy Fish Filet Sandwich

panko-crusted true cod filet, melted colby, shredded  
iceberg, tartar sauce, house pickles, toasted brioche  
bun, french fries or mixed organic greens (add \$1)  
\$22

### 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

### 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)

### Chicken Okasan (“Mom’s Chicken”)

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

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SIDES  
&  
ADDITIONS

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Seasonal Fruit

\$6.95 cup; \$11.50 plate

Skillet Potatoes

\$4.50

French Fries

\$4.95

Jasmine or Spanish Rice

\$3.95

One Griddlecake

plain, daily special,  
blueberry-lemon, or  
chocolate chip

\$5.95 plain, \$6.95 special

Toast or English Muffin

\$2.50 (\*GF toast \$3.50)

Eggs

\$4.50 one  
\$7.50 two

Side of Meat

Choice of Hobbs’  
Honey-Baked Ham,  
Applewood-Smoked Bacon  
or Chicken-Apple Sausage

\$6.50

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

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

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\*V Vegetarian item.

BRUNCH  
— BEVVIES —

Peruse our bar menu  
for a selection of  
beer, wine and  
morning classics to  
ease into your day

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

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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 \$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

18% gratuity added to parties of five or more

COMFORTS

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FAMILY KITCHEN