

# LUNCH

OCTOBER 1 TO 17



## STARTERS

### Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

### Roasted Butternut Squash Soup

diced apple, goat cheese ‘croutons’, toasted pumpkin seeds, balsamic reduction

\$12.50 bowl

### 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

### Roast Salmon Nicoise

roasted salmon filet, roasted marble potatoes, haricots verts, roasted cherry tomatoes, jammy eggs, mixed olives, fried capers, valbreso feta, mixed organic greens, sherry-djion vinaigrette

\$22

### Roasted Butternut Squash Quiche

roasted butternut squash, baby spinach, caramelized onions, gruyere, cheddar, parmesan, flaky pastry, mixed organic sonoma greens

\$17.50

/ \*V



## SANDWICHES

### Comforts’ French Dip

thinly sliced roast beef, provolone, caramelized onions, horseradish aioli, toasted torpedo roll, au jus, french fries or mixed organic greens (add \$1)

\$22

### Fried Chicken Sandwich

crispy fried chicken breast, creamy jalapeno cole slaw, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$19.95

### Ina’s Cauliflower Toast

roasted cauliflower, gruyère, mascarpone, chives, parmigiano reggiano, griddled acme pain au levain, 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)

\$18.95 (housemade vegetarian burger, \$17.95)



## ENTRÉES

### Singapore Street Noodles

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

\$19.95

### Chicken Pot Pie

roast chicken, carrots, english peas, potatoes, onions, cream, fresh herbs, topped w/ flaky pastry, served w/ organic sonoma mixed greens

\$19.95

### Chicken Okasan “Mom’s Chicken”

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

\$17.95

### Chinese Sausage Fried Rice

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 \$3.50
- 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