

# LUNCH

SEPTEMBER 10 TO 26



## STARTERS

### Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

### Prosciutto + Burrata Crostone

summer peach chutney, toasted hazelnut, thyme, griddled acme pain au levain

\$12.50

### 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

### 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

### Italian Grinder Panzanella

mortadella, salami, cherry tomatoes, provolone, shallots, marinated banana peppers, shredded iceberg, romaine hearts, creamy red wine dressing, torn sourdough croutons

\$18.50

### Fall Roasted Vegetable + Farro Salad

roasted butternut squash, cauliflower, beets, farro, crumbled valbreso feta, pomegranate seeds, mixed organic sonoma greens, maple-cider vinaigrette

\$17.95 (add grilled chicken breast, \$6)

/ \*V



## SANDWICHES

### 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

### Roasted Tomato Caprese Sandwich

oven-roasted tomatoes, burrata, balsamic reduction, arugula, basil aioli, toasted ciabatta, house pickles, french fries or mixed organic greens (add \$1)

\$18.50

/ \*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

### Summer Squash + Charred Corn Orecchiette

brentwood corn, summer squash, zucchini, white wine, parmigiano reggiano, fresh basil, garlic bread crumbs, side garden salad

\$18.95

/ \*V

### Fall Shepherd’s Pie

ground turkey, corn, carrots, roasted mild green chilies, whipped sweet potato topping, mixed greens

\$19.95

/ \*GF

### Chicken Okasan “Mom’s Chicken”

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

\$17.95

### 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

### 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