

LUNCH

DECEMBER 24



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Winter Squash + Burrata Salad

roasted delicata, golden raisins, toasted pine nuts, pomegranate seeds, arugula, pomegranate-balsamic reduction

\$12.95 / *GF, V

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce

\$11.50 / *GF

\$18.50 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

\$17.50 / *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

\$17.50 / *GF, V OPTION

BAT Caesar Salad

hobbs’ applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing

\$17.50

Fall Harvest Salad

roast turkey, roasted butternut squash, fuji apples, dried cranberries, toasted pepitas, chevre, baby kale, apple cider-maple vinaigrette

\$18.50 / *GF

Roast Salmon Cobb Salad

roasted salmon filet, hobbs’ bacon, avocado, cherry tomato, hard-boiled egg, shaft’s blue vein, shredded iceberg & romaine, butternilk ranch dressing

\$22 / *GF

Roasted Beet + Fried Goat Cheese Salad

panko-crusted laura chenel chevre, roasted delicata squash, marinated shallots, toasted pecans, mixed organic greens, balsamic vinaigrette

\$17.95 (add grilled chicken, \$5) / *V



SANDWICHES

Fried Chicken Sandwich

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

\$18.50

Philly Cheesesteak Sandwich

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

\$19.95

Eggplant Parmesan Sandwich

panko-crusted eggplant, creamy marinara, parmesan, mozzarella, arugula, basil aioli, toasted ciabatta, french fries or mixed organic greens (add \$1)

\$17.95 / *V

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)

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



ENTRÉES

“Mee Goreng” Indonesian Stir-Fried Noodles

wide rice noodles, sautéed shrimp, chicken, fried tofu, potato, tomato, cabbage, bean sprouts, fried shallots, slightly sweet soy-chili sauce, lime, cilantro

\$19.95

Wor Won Ton Soup

housemade pork + shrimp wontons, egg noodles, house char siu, bok choy, shiitake mushrooms, carrots, rich aromatic broth

\$20

Chicken Okasan “Mom’s Chicken”

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

\$18.50

Hobbs’ Baked Ham 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 \$3.95
- Equator Organic Espresso \$3.95
- Cappuccino \$4.50
- Latte (Iced or Hot) \$4.95
- Mocha \$5.25
- Hot Chocolate \$4.25
topped with housemade whipped cream
- Organic Chai \$5.25
- Matcha Latte \$5.50
- Mighty Leaf Hot Tea \$3.95
black, green or herbal
- House Iced Tea \$4.25
blackcurrant blend
- Decaf Ginseng Sport Tea \$4.25
- Arnold Palmer \$4.25



ADDITIONS

- Shot of Espresso \$1.95
- Shot of Le Monin Syrup \$1
vanilla, caramel or hazelnut
- Milk Substitute \$1
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