

BRUNCH

JANUARY 3 TO 18



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$11.50 / *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 Streusel Griddlecakes

caramelized apples, streusel topping, cinnamon
whipped 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
\$17.95 / *GF, V OPTION

Farmers Breakfast

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

Prime Rib Hash

Copper Creek prime rib roast, mushrooms, yukon
gold potatoes, onions, pan gravy, two eggs, choice of
mini muffin, scone or toast
\$22

Chicken Okasan Fried Rice

panko-crusted chicken breast, jasmine rice, sugar
snap peas, carrots, scallions, soy-oyster sauce, two
eggs, fresh fruit
\$18.50

BBQ Beef Brisket + Potato Cakes

crispy mashed potato cakes, cheddar, scallions,
panko, topped w/ bbq braised brisket, two eggs,
mixed organic sonoma greens
\$20

Chilaquiles Verdes

housemade tortilla chips simmered in salsa verde,
topped w/ marinated shallots, queso fresco, crema,
avocado, cilantro, two eggs, spanish rice
\$17.95 (add chorizo or chicken, \$3.50) / *GF, V

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$17.95 / *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

Denver Scramble

hobbs’ baked ham, sweet peppers, caramelized
onions, cheddar, choice of skillet potatoes, jasmine
rice or fresh fruit, choice of mini muffin, scone or
toast
\$17.95 / *GF

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
\$17.95 / *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
\$17.50 / *GF + V OPTIONS

Roast Chicken Panzanella

herb-citrus roasted chicken, dried currants,
castelvetrano olives, toasted pine nuts, sourdough
croutons, assorted chicories, balsamic vinaigrette
\$18.50

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green papaya,
carrots, shallots, avocado, mint, basil, shredded cabbage,
iceberg, toasted peanuts,
sweet chili-lime vinaigrette
\$22 / *GF

Crispy Chicken Caesar Sandwich

provolone, romaine hearts, shredded parmesan, caesar
dressing, garlic aioli, griddled torpedo roll, house pickles,
french fries, or mixed organic greens (add \$1)
\$19.50

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)

Chicken Okasan (“Mom’s Chicken”)

panko-crusted chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$18.50

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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 \$3.95

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

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Shot of Espresso \$1.95

Shot of Le Monin Syrup \$1
vanilla, caramel or hazelnut

Milk Substitute \$1
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 \$10

18% gratuity added to parties of five or more

COMFORTS

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FAMILY KITCHEN