

# LUNCH

JANUARY 21 TO FEBRUARY 6



## STARTERS

### Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

### Chorizo + Corn Empanadas

chorizo, corn, green chilies, feta, cilantro, flaky pastry, roasted tomato-chipotle salsa

\$12.95 (2)

### 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

### Fried Chicken + Brussels Sprouts Salad

crispy chicken breast, shaved brussels sprouts, dried cranberries, shaft's blue vein, sunflower seeds, frisée, mixed organic sonoma greens, buttermilk ranch dressing

\$18.50

### Roast Salmon + Lentil Salad

roasted beets, asian pear, marinataed shallots, laura chenel chèvre, mixed organic sonoma greens, sherry-dijon vinaigrette

\$22 / \*GF

### Vietnamese Flank Steak Salad

crispy rice noodles, julienned cucumber, green papaya, carrots, shallots, avocado, mint, basil, shredded cabbage, iceberg, toasted peanuts, sweet chili-lime vinaigrette

\$20



## SANDWICHES

### Griddled Pastrami Sandwich

zoe's pastrami, creamy cole slaw, jarlsberg, dijon, toasted pan-o-rama rye, house pickles, french fries or mixed organic greens (add \$1)

\$19.50

### Comforts' Meatball Sandwich

beef & pork meatballs, marinara, mozzarella, balsamic caramelized onions, arugula, basil aioli, griddled torpedo roll, house pickles, french fries, or mixed organic greens (add \$1)

\$19.50

### 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, 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

### Comforts' Gumbo

sautéed shrimp, chicken, linguica, holy trinity, tomato, chicken stock, herbs, spices, served over jasmine rice, side of cornbread

\$22

### 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

### Chinese Sausage Fried Rice

lap cheong, 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