

LUNCH

FEBRUARY 11 TO 27



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Pork Carnitas Sopes

tender & crisp masa cake, black bean spread, pork carnitas, queso fresco, marinated onions, crema, salsa verde, cilantro

\$14.50 (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 + Citrus Salad

crispy chicken breast, blood orange, avocado, feta, marinated shallots, frisée, mixed organic sonoma greens, buttermilk ranch dressing

\$18.50

Fall Harvest Salad

roast turkey, roasted butternut squash, fuji apples, dried cranberries, toasted pepitas, baby kale, mixed greens, goat cheese, apple cider-maple vinaigrette

\$18.50

/ *GF

Spring Vegetable Quiche + Salad

wild mushrooms, spinach, leeks, goat cheese, parmesan, flaky herb crust, mixed organic sonoma greens, sherry-dijon vinaigrette

\$18.50



SANDWICHES

Korean-style Short Rib Sandwich

marinated & braised short rib, asian-style cole slaw, marinated cucumbers, soy-sriracha aioli, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$20

Crispy Fish Filet Sandwich

panko-crusting true cod filet, melted colby, shredded iceberg, tartar sauce, house pickles, french fries, or mixed organic greens (add \$1)

\$22

Griddled Apple + Brie Sandwich

caramelized onions, fig jam, arugula, 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

Roast Salmon Pasta Primavera

zucchini, summer squash, cherry tomatoes, english peas, leeks, linguine, white wine, touch of cream, parmesan, garlic bread crumbs

\$22

/ *V OPTION

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

\$18.50

Bacon Fried Rice

hobbs' bacon, 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.