

LUNCH

MARCH 25 TO APRIL 10



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Thai-style Shrimp + Turkey Meatballs

served w/ lettuce cups, sweet chili dipping sauce, cucumber + carrot salad

\$16.95 (3) / *GF

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

Spring Chicken Panzanella Salad

herb-roasted chicken, sugar snap peas, asparagus, radish, grilled spring onions, torn croutons, organic sonoma mixed greens, red wine 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

Roasted Beet + Fried Goat Cheese Salad

panko-crusteD laura cheneL chèvre, blood orange, marinated shallots, toasted pecans, mixed organic greens, balsamic vinaigrette

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



SANDWICHES

BBQ Brisket Sandwich

thinly sliced braised brisket, house BBQ tomato sauce, creamy cole slaw, onion strings, toasted brioche bun, house pickles, french fries or mixed organic greens (add \$1)

\$20

Fried Chicken Sandwich

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

\$18.95

Eggplant Parmesan Sandwich

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

\$18.50 / *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

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

\$20

Roast Chicken Enchiladas

roast chicken, caramelized onions, sonoma jack, tomatillo salsa, sour cream, queso fresco, cilantro, corn tortillas, spanish rice, black bean + corn salad

\$19.95

Chicken Okasan "Mom's Chicken"

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

\$18.50

Chicken Adobo Fried Rice

soy-garlic marinated chicken, 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
Laura Chenel 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.