

# LUNCH

MARCH 4 TO 20



## STARTERS

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### Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

### Dungeness Crab + Avocado Tostada

mini crisp corn tortilla, guacamole, dungeness crab, shredded cabbage, mango salsa, radish, lime crema

\$16.95 / \*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

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### 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 Cobb Salad

crispy chicken breast, hobbs' bacon, avocado, cherry tomatoes, hard-boiled egg, shaft's blue vein, shredded iceberg & romaine, buttermilk ranch dressing

\$18.50

### Roast Salmon Niçoise Salad

roast salmon filet, roasted marble potatoes, haricots verts, jammy eggs, cherry tomatoes, assorted olives, valbreso feta, mixed sonoma organic greens, sherry-dijon vinaigrette

\$22 / \*GF

### Spring Vegetable + Quinoa Panzanella

roasted asparagus, english peas, sugar snap peas, cucumber, radish, marinated shallot, burrata, quinoa, little gems, torn croutons, citrus vinaigrette

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



## SANDWICHES

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### Philly Cheesesteak Sandwich

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

\$19.95

### Griddled Reuben Sandwich

robert's corned beef, jarlsberg, caramelized onions, sauerkraut, thousand island dressing, griddled panorama rye, house pickles, french fries, or mixed organic greens (add \$1)

\$19.95

### Spring Vegetable Frittata Sandwich

asparagus, english peas, spinach, goat cheese, roasted tomato confit, basil aioli, arugula, 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

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### Wild True Cod Fish Tacos

panko-crusted & flash-fried cod, creamy jalapeño cole slaw, chipotle crema, salsa fresca, griddled corn tortillas, spanish rice, black bean + corn salad

\$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

### 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

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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.