

LUNCH

APRIL 15 TO MAY 1



STARTERS

Soup of the Day

ask your server for daily selection

\$6.95 cup; \$8.50 bowl

Quesadilla de Calabacitas

zucchini, fresh corn, tomatoes, onions, queso oaxaca, tomatillo-avocado salsa

\$13.95 / *V

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

Green Goddess Roast Chicken Salad

herb-roasted chicken, sugar snap peas, avocado, cucumber, radish, marinated shallots, little gems, crumbled feta, toasted pepitas, roasted poblano green goddess dressing

\$18.50 / *GF

Tex Mex Taco Salad

bn ranch ground beef, grilled corn, black beans, tomatoes, avocado, cheddar, crushed tortilla chips, shredded iceberg, romaine hearts, chipotle-thousand island dressing

\$19.50 / *GF

Harvest Salad

roasted turkey breast, roasted butternut squash, fuji apples, dried cranberries, toasted pecans, laura chanel chevre, mixed organic sonoma greens, apple cider-maple vinaigrette

\$18.50 / *GF



SANDWICHES

Cubano Sandwich

slow-roasted pulled pork, hobbs' baked ham, jarlsberg, dill pickles, dijon, garlic aioli, griddled torpedo roll, house pickles, french fries or mixed organic greens (add \$1)

\$19.50

Chicken Parmesan Sandwich

panko-crust chicken breast, creamy tomato sauce, mozzarella, parmesan, arugula, basil aioli, toasted brioche bun, house pickles, french fries, or mixed organic greens (add \$1)

\$18.95

Griddled Apple + Brie Sandwich

caramelized onions, fig jam, arugula, griddled acme pain au levain, 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

Teriyaki Salmon Donburi

teriyaki-glazed roast salmon, marinated cucumber + carrot salad, spinach gomaae, scallion, furikake, jasmine rice, pickled ginger

\$22

Singapore Street Noodles

stir-fried vermicelli rice noodles, housemade char siu, prawns, carrots, napa cabbage, onions, sweet pepper, egg, scallions, soy-oyster-curry sauce

\$20

Chicken Okasan "Mom's Chicken"

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

\$18.50

Korean BBQ Flank Steak Fried Rice

jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit

\$18.95

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 Chanel 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