

BRUNCH

JULY 11 TO 26



RISE & SHINE

Housemade Granola

greek yogurt topped with fresh seasonal fruit
\$12.50 / *GF, V

Classic Oatmeal

made with whole milk, brown sugar, butter,
milk or half & half, fresh seasonal fruit
\$10.95 (add crunchy granola topping, \$3) / *GF, V

Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese,
fresh berries, pure maple syrup (please allow 15 min)
\$16.50 full order
\$10.95 1/2 order

Buttermilk Cornmeal Griddlecakes

served with pure maple syrup
\$12.50

Nectarine Griddlecakes

cinnamon cream, served with pure maple syrup
\$13.95

Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup
\$13.95

Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-
apple sausage, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF, V OPTION

Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs,
choice of hobbs’ bacon, baked ham or chicken-apple
sausage
\$18.50

Corned Beef Hash + Eggs

braised corned beef, caramelized sweet peppers,
onions, red potatoes, hollandaise, two eggs,
choice of mini muffin, scone or toast
\$19.50

Hobbs’ Baked Ham Fried Rice

jasmine rice, sugar snap peas, carrots, scallions,
soy-oyster sauce, two eggs, fresh fruit
\$18.50

Huevos East L.A.

soft omelette, marinated & roasted pork tenderloin,
fire-roasted poblano chilies, sonoma jack, salsa
fresca, sour cream, spanish rice, side of corn tortillas
\$19.95 / *GF

Summer Ratatouille + Creamy Polenta Bowl

roasted sweet peppers, zucchini, eggplant, cherry
tomatoes, red onions, balsamic reduction, goat
cheese, two eggs, creamy parmesan polenta
\$18.50 / *GF, V

Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack,
scallions, two eggs, spanish rice, black bean chili
\$17.95 / *GF

Classic Benedict or Eggs Florentine

your choice of canadian bacon or spinach + tomato,
hollandaise, toasted english muffin, choice of skillet
potatoes, jasmine rice or fresh fruit
\$18.50

Spinach, Cherry Tomato + Goat Cheese Omelette

fresh herbs, caramelized onions, choice of skillet
potatoes, jasmine rice or fresh fruit, choice of mini
muffin, scone or toast
\$17.95 / *GF, V

Lo’s Scramble

fresh spinach, tomatoes, sautéed mushrooms,
caramelized onions, sonoma jack, sour cream,
choice of skillet potatoes, jasmine rice, or fresh
fruit, choice of mini muffin, scone or toast
\$17.95 / *GF, V

BAT Scramble

hobbs’ applewood-smoked bacon, avocado, tomato,
sonoma jack, choice of skillet potatoes, jasmine rice
or fresh fruit, choice of mini muffin, scone or toast
\$17.95 / *GF



GOOD AFTERNOON

Soft Prawn Spring Rolls

jumbo prawns, avocado, jicama, carrots, mint,
soft rice noodle wrap, sweet chili dipping sauce
\$12.50 / *GF
\$18.95 entrée size, served w/ organic greens

Signature Chinese Chicken Salad

marinated, bbq chicken breast (or sub tofu),
crispy rice noodles, toasted almonds, sesame seeds,
scallions, romaine & iceberg, sesame-rice vinaigrette
\$17.95 / *GF + V OPTIONS

Fried Chicken + Watermelon Salad

cucumber, heirloom cherry tomatoes, avocado,
marinated shallots, valbreso feta, little gems, buttermilk
ranch dressing
\$18.95

Summer Vegetable Quiche + Salad

zucchini, cherry tomatoes, spinach, caramelized onions,
sonoma jack, parmesan, flaky herb crust, served w/
mixed organic green salad
\$17.95 / *V

Crispy Fish Filet Sandwich

panko-crusted true cod filet, melted colby, shredded
iceberg, tartar sauce, house pickles, toasted brioche
bun, french fries, or mixed organic greens (add \$1)
\$22

Comforts’ Chuck Burger

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)

Chicken Okasan (“Mom’s Chicken”)

panko-crusted chicken breast, flash-fried & dipped in
house teriyaki, ginger-scented jasmine rice, sautéed
seasonal vegetables
\$18.50