

LUNCH

AUGUST 19 TO SEPT 4



STARTERS

Soup of the Day

ask your server for daily selection
\$6.95 cup; \$8.50 bowl

Watermelon Gazpacho

chilled purée of watermelon, tomato, cucumber, sweet pepper, sherry vinegar, topped w/ crumbled feta, croutons, basil oil
\$10.95 bowl

Soft Prawn Spring Rolls

avocado, jicama, carrots, mint, soft rice noodle wrap, sweet chili dipping sauce
\$12.50 / *GF
\$18.95 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
\$17.95 / *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
\$17.95 / *GF,V OPTION

BAT Caesar Salad

hobbs’ applewood-smoked bacon, avocado, tomato, romaine hearts, torn sourdough croutons, house caesar dressing
\$17.95

Fried Chicken + Nectarine Salad

crispy chicken breast, nectarines, avocado, marinated shallots, toasted pecans, laura chenel chèvre, little gems, buttermilk ranch dressing
\$18.95

Roasted Salmon Tostada

crisp corn tortilla, black bean puree, shredded cabbage, roasted salmon, avocado, watermelon radish, mango salsa, chipotle crema, cilantro
\$22 / *GF

Popcorn Shrimp Salad

crispy rice noodles, julienned cucumber, green papaya, avocado, carrots, shallots, shredded cabbage, iceberg, mint, basil, toasted peanuts, sweet chili-lime vinaigrette
\$22 / *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

Crispy Chicken Caesar Sandwich

panko-crusted chicken breast, melted provolone, crispy pancetta, caesar salad, garlic aioli, toasted torpedo roll, 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

ground sirloin, 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

Korean BBQ Flank Steak Tacos

korean marinade & bbq flank steak, asian pear slaw, kimchi, sriracha-hoisin aioli, griddled corn tortillas, jasmine rice, marinated cucumber salad
\$20

Summer Garden Pasta

penne pasta, caramelized zucchini, roasted cherry tomatoes, eggplant, fresh basil, parmesan, burrata, garlic bread crumbs
\$18.50 (add grilled chicken or salmon, \$5-7) / *V

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

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
\$6.50

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.