

LUNCH

SEPTEMBER 30 TO OCTOBER 16



STARTERS

Soup of the Day

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

Pork Banh Mi Sliders

housemade char siu, cucumbers, marinated carrots, daikon, jalapeño, hoisin-sriracha aioli, butter roll
\$13.95 (2)

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 + Brussels Sprouts Salad

crispy chicken breast, shaved brussels sprouts, dried cranberries, Lucy Glo apples, toasted pepitas, crumbled valbreso feta, mixed organic greens, buttermilk ranch dressing
\$18.95

Tex Mex Beef Salad

seasoned ground sirloin, grilled corn, black beans, tomatoes, avocado, cheddar, crushed tortilla chips, shredded iceberg, romaine hearts, chipotle-thousand island dressing
\$19.50 / *GF

Roasted Salmon + Lentil Salad

roasted winter squash, asian pear, lentils, marinated shallots, dried currants, shaft’s blue vein, organic mixed sonoma greens, sherry-dijon vinaigrette
\$22 / *GF



SANDWICHES

Short Rib Melt Sandwich

slow-braised short rib, pt reyes toma, caramelized onions, fig jam, arugula, frizzled shallots, horseradish aioli, toasted brioche bun, house pickles, french fries, or mixed organic greens (add \$1)
\$20

Griddled Pastrami Sandwich

zoe’s pastrami, creamy cole slaw, melted jarlsberg, dijon aioli, toasted pan-o-rama rye, house pickles, french fries or mixed organic greens (add \$1)
\$19.50

Eggplant Parmesan Sandwich

panko-crusted eggplant, creamy marinara, parmesan, mozzarella, arugula, basil aioli, griddled acme pain au levain, french fries or mixed organic greens (add \$1)
\$18.95 / *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

Singapore Street Noodles

stir-fried vermicelli rice noodles, housemade char siu, prawns, carrots, napa cabbage, shiitake mushrooms, bean sprouts, onions, sweet peppers, egg, scallions, soy-oyster-curry sauce
\$22

Fall Shepherd’s Pie

ground turkey, roasted mild green chilies, corn, carrots, onions, topped w/ whipped sweet potatoes, served w/ mixed green salad
\$20 / *GF

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 Okasan Fried Rice

diced panko-crusted chicken breast, 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
\$18.50 / *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.